CHOPIN TECHNOLOGIES

Infraneo

Multipurpose infrared whole and powdered grain analyzer



Polyvalent

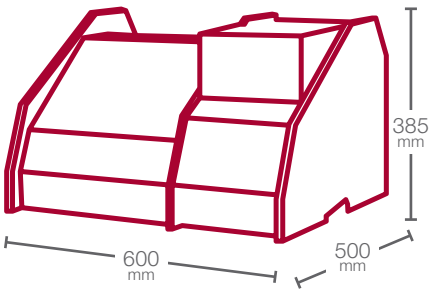
- Analyzes whole grains and powders
- Saves results to memory
- Multiple parameters (protein, humidity, Zeleny test, gluten, oil, ash content)

Precision

- Monochromator transmittance analysis
- Excellent repeatability (the operator does not influence the outcome)

Simple

- No sample preparation (grain)
- Automatic selection of the measuring cell based on the product under analysis



33 Kg

110/250V - 50/60Hz
225W

Test time : **40 seconds**
Operator time : **20 seconds**

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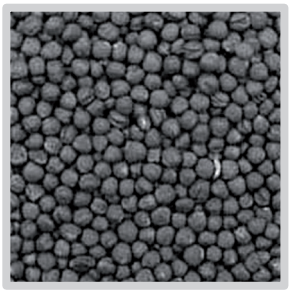
The Infraneo is an infra-red analyzer designed to analyze whole grains and powders.

Measurement principle

The Infraneo analyzer features the latest generation grating monochromator.
Coupled with SAM (Self Adjustment of Monochromator) technology, it achieves levels of stability and precision that are unparalleled in hardware of this type (requires self-adjustment after transportation).
Thanks to the PLS open calibration system, trained users are free to develop or refine their own calibrations.
Combining durability with suitability for a wide range of applications, the Infraneo is perfectly attuned to the requirements of grain elevators, millers and bakers.



Benefits



Multipurpose

- A single device to analyze whole grains, flour, brans and other powdered products including semolina, couscous, and bulgur
- Wide range of pre-set calibrations included
- Multilingual interface



Simplicity

- Results are generated in 60 seconds, no matter how many parameters are measured
- Self-adjusting measuring cell (wheat, corn, canola, flour)
- Export and use of results in Excel to simplify data processing

Reliability

- The measuring system uses a high quality monochromator and transmittance technology, in conjunction with robust calibrations, to ensure precise results
- Durable hardware and stable performance over time thanks to SAM (Self Adjustment of Monochromator) technology
- Can be networked with NIR analyzers (standardization)
- Protection from dust and humidity
- Integrated cleaning system
- Results generated independently of temperature
- Storage of up to 100,000 saved analyses for permanent monitoring



Reduced maintenance requirements

- User-serviceable, easy-to-change lamp
- Remote maintenance function, enabling CHOPIN Technologies to maintain the device remotely



Modular design

- A specific weight module or an authorized Aqua-TR humidimeter complements the results obtained
- Available integration with the GESTAR automated on-receipt inspection system

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