

## NIRS™ DS2500

The dedicated analyser providing full confidence in flour and grain analysis



ANALYTICS BEYOND MEASURE

The NIRS™ DS2500 analyser helps millers to boost yield by offering unsurpassed, rapid analysis of ash in addition to reliable flour analysis for protein and moisture. Ideal for routine testing of flour and grains in the laboratory or in the production environment.

### Ready to use calibrations for all key parameters

Robust calibrations coupled with groundbreaking performance in near infrared technology guarantees highly accurate measurement of ash and other key parameters across a broad wavelength range of 400 to 2500 nm by anyone, anywhere, at anytime.

### Optimise your NIR management with networking software

FossManager™ networking software makes it possible to make immediate adjustments on instrument calibration and configuration remotely. Ensure consistent performance of all instruments in your network. Protect your database and calibration models with automatic back up of data.

### Save time and money with innovative usability features

With NIRS DS2500 you can hit targets precisely and fine-tune your production to improve profit and quality. By getting just 0.1% closer to target on ash content, you can expect a return on investment in under a year.

### Sample type

Direct measurements of flour and grain samples

### Parameters

Protein, moisture, ash, wet gluten, water absorption and many more

### Technology

NIR monochromator across the full spectral range from 400 to 2500 nm.

Factory standardisation ensures seamless transfer of calibrations.

Complete dust tight and water protected if exposed to water jets (IP65 certified)