

Diode Array 7250 SD

At-line & Lab NIR Analysis System



Meat



Minced meat



MSC, Sausages



Dairy

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The DA 7250 SD NIR Food Analyzer is designed for use in food production areas, and combines outstanding analytical accuracy with speed, ease of use and ruggedness. It comes pre-calibrated for a wide range of applications, and determines moisture, protein, fat, salt and many other parameters in a wide range of samples.

Anything – Analyze all types of samples – from solids in many different shapes to liquids, pastes and slurries.

Anywhere – IP65 certified, sanitary design for use at-line or in the lab. It is completely sealed and can even be cleaned with a hose.

Anytime – Never wait to get results, 6-second analysis without sample preparation. The instrument automatically performs background diagnostics, guaranteeing accurate results when you need them.

Anybody – Trained chemists or factory staff, everyone will confidently use the DA 7250 SD. It's operated through an intuitive user interface on the built-in touch screen, and sample handling is optimized.

Several types of sample cups are available, including disposable plastic cups and petri dishes. Analysis is non-contact, which means no cleaning is necessary between samples.

Specifications

Power requirements: 115 or 230V, 50 or 60 Hz (specify by order)

Dimensions (HxWxD): 517 x 370 x 390

Net Weight: 20 kg

Operating temperature range: 5 to 40°C

Ingress Protection per IEC60529: IP65, completely protected against dust & water

Wavelength Range: 950-1650 nm

Detector: Indium Gallium Arsenide (InGaAs)

Wavelength Accuracy: < +/-0.05 nm

Connection Ports: USB and Ethernet

Operation: Color touchscreen, mouse, or keyboard

