

# Phoenix 5000

## NIR Chocolate Analyzer



- Analyze cocoa beans, nibs, cocoa butter and finished chocolate
- Results in 30 seconds for moisture, fat, sugar and FFA.

## Next Generation NIR Analyzer

- Results in 30 seconds or less
- Monitor moisture in incoming cocoa beans
- Control moisture during tempering
- Analyze in-process product for quality and consistency
- Verify fat, cocoa, and sugar in final product
- Transfer your existing databases from any NIR instrument
- User friendly software design

The Phoenix 5000 NIR Chocolate Analyzer is the ideal solution for chocolate makers that need highly accurate, rapid results before, during and after production. The Phoenix 5000 offers 30 second analysis of:

**Cocoa beans, nibs, cocoa liquor, cocoa butter, pressed cake, cocoa powder and finished chocolate**

If you have already developed databases on any other NIR platforms (FOSS™ Unity Scientific™), you can easily transfer them onto the Phoenix 5000 and begin generating reliable results immediately.

# EASY AS 1-2-3

Simply fill the sample cup, place it in the tray and press scan on the software.

The Phoenix 5000 will automatically scan the entire surface of the sample cup and provide results in 30 seconds or less.

Your results can be immediately viewed in the software or transmitted via shared drive, LIMS or PLC.

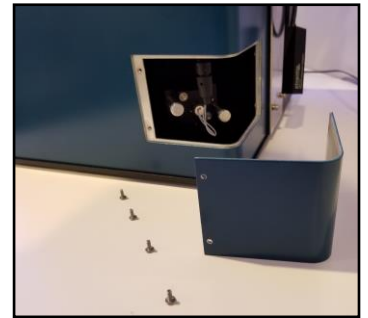
## Innovative Sample Car

More than 85% of the sample area is scanned yielding more reliable and repeatable results

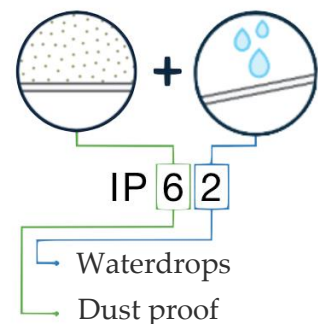


## Easy to Access Lamp

The lamp can be replaced in under 5 minutes

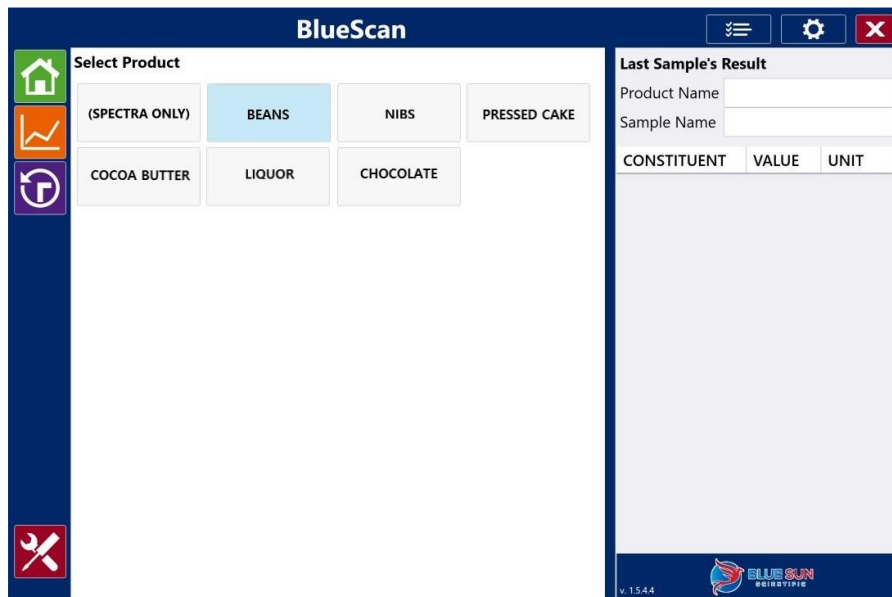


All Phoenix 5000 Analyzers are manufactured at our company headquarters in Jessup, Maryland.



# Introducing BlueScan

*Software so simple, anyone can use it*



The Phoenix 5000 is powered by BlueScan. BlueScan is designed to simplify routine analysis and is packed with features making it ideal for monitoring quality and optimizing production.

BlueScan's tab design ensures your information is just a click away. You can easily view results, historical data, spectra, generate reports and run diagnostics with the press of a button.

## Keep Your Database

The Phoenix 5000 Chocolate Analyzer comes standard with calibrations for many stages of chocolate production.

If you have existing calibrations that you have built and would like to keep, you can with the Phoenix 5000.

The Phoenix 5000 is backwards compatible with databases from many major NIR manufacturers, including FOSS™, and Unity Scientific™.



Monitor moisture and quality  
in cocoa beans



Analyze nibs, cocoa liquor  
and cocoa powder



Verify fat, cocoa, and sugar in  
finished product

# Specifications

Part Number	BLU-5000-CHC
Includes	Phoenix 5000 NIR Chocolate Analyzer Calibrations for chocolate products 2 x Large cups 1 x 25 mm cup
Wavelength Range	1100-2500 nm
Wavelength Selection	Scanning diffraction grating monochromator with nominal bandwidth of 10nm (FWHH). Configurable Data presented in 1nm or 2nm increments
Temperature and Humidity	35 – 105 °F (1 – 40 °C) < 85%
IP Rating	IP 62
Lamp Life	(Continuous Operation): 10,000 Hrs. (MTBF)
Power Requirements:	V~100-240, 50/60 Hz 2 A 250V, 2A
Dimensions:	14.0 in x 15.0 in x 20.75 in (LxWxH) ; 34 lbs

## Blue Sun Guarantee

The Blue Sun Guarantee is the industry's leading service and warranty program. It guarantees you start up quickly and avoid downtime and repairs. Every Blue Sun instrument comes standard with the Blue Sun Guarantee, which includes:



- Free phone support
- Guaranteed Installation
- 1 Year Calibration Support and Development
- 1 Year Warranty on Parts