

Phoenix 5000

NIR Snack Food Analyzer



- Analyze ingredients and finished product
- Results in 30 seconds for oil, moisture, sugar, and seasoning

Next Generation NIR Analyzer

- Results in 30 seconds or less
- Monitor moisture and protein in incoming ingredients
- Control oil during frying
- Produce a consistently seasoned product
- Build COAs for finished product
- Transfer your existing databases from any NIR instrument
- User friendly software design
- Flexible data management

The new Phoenix 5000 NIR Snack Food Analyzer is the ideal solution for snack food manufacturers that need highly accurate rapid results before, during and after production.

The Phoenix 5000 offers 30 second analysis of many snack foods including:

Potato Chips, Pretzels, Popcorn, Tortilla Chips, Pita Chips, Cookies, Crackers and more

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.

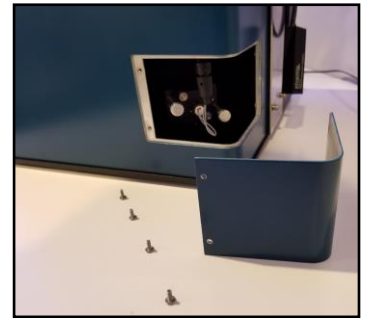
Innovative Sample Car

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

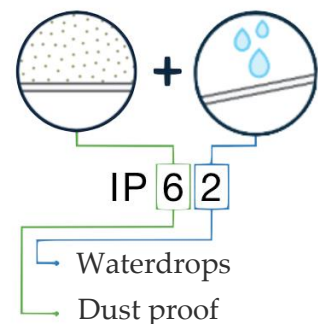


Easy to Access Lamp

The lamp can be replaced in under 5 minutes

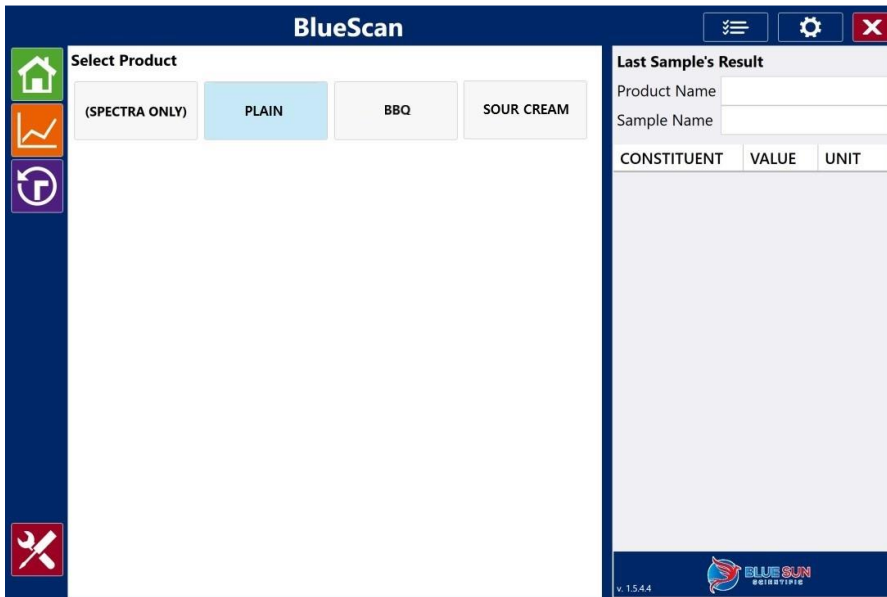


All Phoenix 5000 Analyzers are manufactured at our company headquarters in Jessup, Maryland.



Introducing BlueScan

Software so simple, anyone can use it



The Phoenix 5000 is powered by BlueScan. This custom designed software 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 Snack Food Analyzer comes standard with calibrations for many snack food ingredients and products.

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 at all stages of production



Control oil and seasoning during and after frying



Optimize sugar in your finished product

Specifications

| | |
|--------------------------|--|
| Part Number | BLU-5000-SNF |
| Includes | Phoenix 5000 NIR Snack Food Analyzer Calibrations for snack foods 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