

ZELTEX® ZX-880

Near-Infrared Food/Cheese Analyzer

For analysis

...Where you need it most

...When you need it most™



The One Button Solution for Increased Profits

The One Button Solution

ZX-880

What Does It Do?

The ZX-880 Analyzes:

- Process Cheese
- Confections
- Ground Beef
- Natural Cheese
- Raw Ingredients
- Etc.

To Measure:

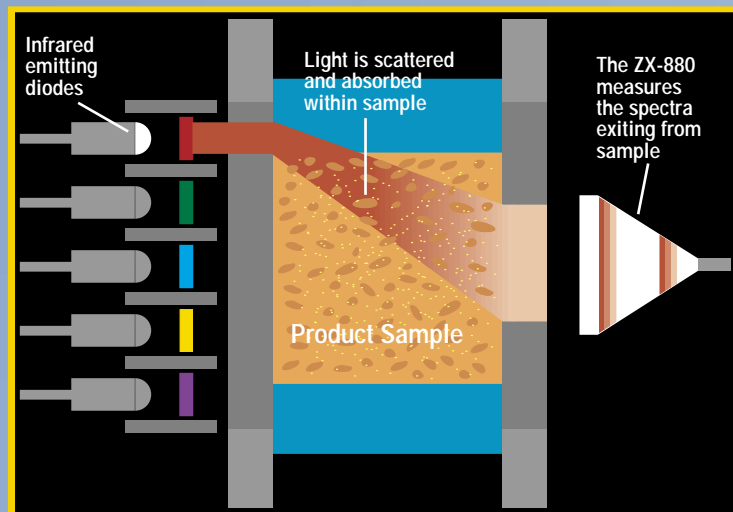
- Protein
- Moisture
- Fat
- Etc.

So that you can easily increase your profits.

How Does It Work? Applied Science in Measurement

Diffuse Transmittance

Light energy that enters a product is scattered and absorbed within the product. The ZX880 analyzes the spectra that exits from the products and measures constituent concentrations.



The ZX-880 Offers:

- One button operation
- Easy sampling—no grinding/no preparation
- Analysis in 40 seconds or less
- Stores calibrations for up to 20 products—four constituents each
- Accurate up to 99% of moisture, protein, fat, etc.
- Ability to analyze samples at temperatures from -20°C to +50°C
- Direct readout of constituents in percent
- Totally solid state optics (no moving parts)

The ZX-880

is designed to analyze food/cheese products such as confections, meat, natural cheese, and process cheese. Just load your sample into the convenient sample holder and push a button. The ZX-880 measures the amounts of protein, moisture, oil, or other organic constituents present.

With its easy-to-load cup designed for granular, slurry, and liquid products, its ability to talk to your PC, its large LCD display, and its optional printer the ZX-880...

...makes it easy to analyze food and cheese,

...Where you need it most
...When you need it most™

ZX-880 Specifications

Function

Food/cheese analyzer for protein, moisture, oil, etc.

Optical Capabilities

Spectrum Range.....918 to 1045 nm (standard)

Scan Speed.....Up to 35 scans per second

Number of Averages.....Adjustable 3 to 9

Measurement Modes...Diffuse Transmittance

Measurement Time.....Variable (typically 30 seconds)

Measurement Data.....Log 1/T for primary filters plus sample and analyzer temperature

Installation Data

Power Requirements...100/120/220/240 Volts
50/60 Hz

Allowable Voltage

Variation.....±10%

Weight.....Approx. 22 lbs. (10 kg)

Dimension Base.....15" x 10" x 17"
(38.1 cm x 25.4 cm x 43.1 cm)

System Capabilities

Data Transfer Via.....RS-232 Output

Calibrations.....Can store up to 20 calibrations-
4 constituents each

Easy-to-load cup design



Talks to your PC



Large LCD display



Optional printer



Other Zeltex Products

Zeltex KJT-100

Near-Infrared, Portable, Hand Held, Battery Operated Moisture Meter

- Noncontact moisture measurement of solids, granules, liquids, and pastes
- Lab accuracy
- Results in less than 4 seconds
- RS-232 output with continuous monitoring capability
- Large LCD display
- Test sample undamaged
- Tripod mountable for continuous monitoring
- Point-and-shoot design for noncontact moisture analysis
- Measures moisture concentrations from 0.1 to 40%



ZX-50

Near-Infrared Portable Grain/Food Analyzer

- In-field measurement of protein, moisture, oil, and other constituents
- Uses (6) 1.5 V "AA" batteries
- Measures large 100 gram samples and concentrations from 1.0 to 95%
- Displays results in under one minute
- Whole grain analysis—no grinding and little or no sample preparation necessary
- Optional printer, aluminum carrying case, data analysis software, and up to eight additional calibrations—three constituents each



Zeltex KJT-200

Near-Infrared Desktop Moisture Meter

- Noncontact moisture measurement of solids, granules, liquids, and pastes
- Results in less than 4 seconds
- Measures moisture concentrations from 0.07 to 40%
- Can be used in the lab or at the production line
- Includes RS-232 output
- Measures entire surface of sample
- Includes accessories to measure difficult products



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Zeltex[®]
Inc.