

# Inframatic 9520

NIR Flour Analyzer



Ash, Moisture, Protein & more



Flour & Semolina Millers



Professional Bakers



Dedicated NIR Flour Analyzer

# Dedicated for Flour Millers and Professional Bakers

**Perten Instruments** has provided analysis instruments to flour millers for more than 50 years. The IM 9520 is our most recent NIR instrument designed specifically for flour and semolina. It provides simple, rapid, routine bench-top analysis. In less than 30 seconds, measure ash, moisture, protein and other key components accurately and reproducibly.

**The Inframatic series** is known for its rugged and reliable design, and the IM 9520 is no exception. It is suitable for laboratory and at-line operation. Sample handling and analysis are simple and straight forward.

**The IM 9520** uses standard near-infrared transmission to analyze samples. Its single block optics is durable and lasts a long time making it reliable and economical to own.

**All instruments are matched** to an NIST (National Institute of Standards and Technology) wavelength standard during manufacturing. This means all instruments use the true wavelength scale, and calibrations can be used across instruments without any modifications.

**The IM 9520** offers true networking capabilities, essentially unlimited results storage, Windows connectivity, and low cost of ownership.





1. Insert



2. Analysis

Product	Sample ID	Date/Time
Wheat flour	1234	9/11/2017 8:52:40 AM
<b>Moisture</b>		<b>11.8 %</b>
<b>Protein Dry basis</b>		<b>14.0 %</b>
<b>Ash Dry basis</b>		<b>0.63 %</b>
<b>Wet gluten Fixed=14</b>		<b>32.9 %</b>
<b>Color L</b>		<b>89.9</b>

3. Results in 30 seconds

**Dedicated** The IM 9520 is a new member to the well-proven Inframatic family from Perten. It was designed specifically for accurate analysis of flour for its most important components.

**Ease of use** With intuitive menus and a large color touch screen, the instrument can be operated by anyone. The cuvette filling station makes reproducible sample presentation is simple and removes operator variation as a source of error. Cuvettes are easily cleaned with a brush after analysis.

**Milling efficiency** The IM 9520 provides quality data to monitor and optimize yield. Rapid results for ash and protein allow you to make process improvements in essentially real-time.

**Flour quality** is essential to all baked products. Delivering and receiving flour that meets specifications is of utmost importance. At the mill, use the IM 9520 to ensure out-going flour meets customer's needs and reduce returns and claims. At the bakery, use the IM 9520 to ensure you get what you pay for and to make any necessary adjustments.

**Ready to use calibrations** With 30+ years of experience with NIR and calibration development, we have the tools and expertise to develop, maintain, and update global calibrations. Our ready-to-use

calibrations include a wide variety of wheat and flour varieties. The Inframatic 95 series uses a calibration database built up over many crop years. Calibrations are included with instrument purchase.



### Remote instrument management

Web based reporting and NetPlus networking platform supplied by Perten Instruments make remote access to the instrument possible – from anywhere at any time. Just log onto the website and view results of single or multiple instruments. This means production managers can verify that production is within targets and limits from home, office, or when travelling. Quality managers can follow up on deliveries to verify compliance with specifications.



## Accessories

**Reference Pellet Check Sample** The Reference Pellet Check Sample verifies that the IM 9520 matches factory standards. Each Reference Sample has been certified by Perten and is supplied with official limits. Immediately confirm the state of the analyzer at any time. The sample can be used as a check sample, and it provides a traceable performance record.

## Specifications

**Products:** Wheat flour, Semolina, Rye flour, Wheat bran and others

**Parameters:** Moisture, Protein, Ash, Wet gluten, colour and many more

**Analysis Time:** ~25 s

**Analysis Principle:** Scanning grating, transmittance

**Wavelength Range:** 570–1100 nm

**Size (W x D x H):** 485 x 370 x 335 mm

**Weight:** 34 kg

**Regression options:** PLS (Partial Least Squares),

ANN (Artificial Neural Networks),

HR (Honigs Regression), Classification

**Interfaces:** Ethernet, 4 USB ports

**Display:** 12" LCD color touch screen

**Protection:** Dust and humidity protected



[www.perten.com](http://www.perten.com)