



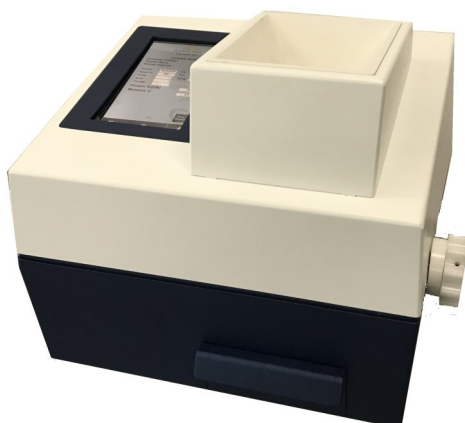
MultiScan

Series 3000X Analysers

The Series 3000X Analyser is a Near Infrared Transmission analyser designed for specific end user applications, i.e. Moisture and Fat in foods, oil seeds or dairy products. The Series 3000X Analyser scan from 720 to 1100nm using a diode array spectrometer but with different sampling systems to suit different applications.

- The S1000 Moisture Analyser uses a 5mm thick powder cell for measuring moisture in homogeneous samples such as ground grains, flour, chemicals, powders
- The S1000 Fat and Moisture Analyser also uses the 5mm thick powder cell but measures two components simultaneously.

The Series 3000x Analyser incorporates a touch screen tablet PC. It is simple to operate and includes an Auto-calibration function. NTAS software is available for calibration development.



Australian designed and manufactured

Features	Benefits
Near Infrared Transmission technology	Suitable for liquids, powders and pastes
Touch Screen Tablet PC	Simple to use
Built-in Auto-calibration Software	Calibration adjustments can be performed using a single test sample
Selection of Sample Cells	Cells for powders, granules, slurries and liquids
Specifications	
Scan Range	720-1100nm
Pixels	38
Scan Speed	2-4 seconds
Power	110/240VAC, 18VDC
Weight and Dimensions	6Kg, 330mm(W) x 270mm(D) x 200mm(H)
Applications	
Beverages	Alcohol
Flour, ground grains, chemicals, powders	Moisture
Butter, mayonnaise, cream cheese, yogurt	Fat and Moisture
Olive	Oil and Moisture
Olive Pumice	Oil and Moisture



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