

QuikTest



Robust, easy-to-use moisture & oil analyzer for rapid at-line quality control



INSTANT AT-LINE MEASUREMENTS OF MOISTURE AND OIL

The QuikTest is a rugged and reliable NIR tester designed for the rapid analysis of food and other samples in an at-line or laboratory environment. Parameters measured include moisture, oil and more. With accurate results in under 10 seconds, the QuikTest provides rapid feedback for process control or product quality applications, improving product consistency and reducing waste.

EASY TO USE

Simple interface and straightforward operation makes it easy for virtually anyone to make reliable measurements with little to no training.

VARIETY OF SAMPLING OPTIONS

A variety of sample accessories are available including large and small cups, petri dishes, vial adapters and disposable bags for easy analysis of solid, granular and paste samples.

WIDE RANGE OF APPLICATIONS

Food applications include moisture/oil in finished foods and ingredients as well as chemical and industrial products.

- Cookies
- Coffee
- Condiments
- Polymer pellets
- And more!
- Peanut Butter
- Hummus
- Wood products
- Cannabis



MEASUREMENTS THAT MATTER

Achieve improved product consistency and produce less waste with rapid insight into your process. Simply place the sample in the dish, press start, and wait 10 seconds for results.



QuikTest Features and Specifications



The QuikTest is a rugged polycarbonate analyzer built for busy laboratories or production floors. Featuring a large 5.7" touchscreen display and a compact footprint, it is easy to set up and start using virtually anywhere in the plant.

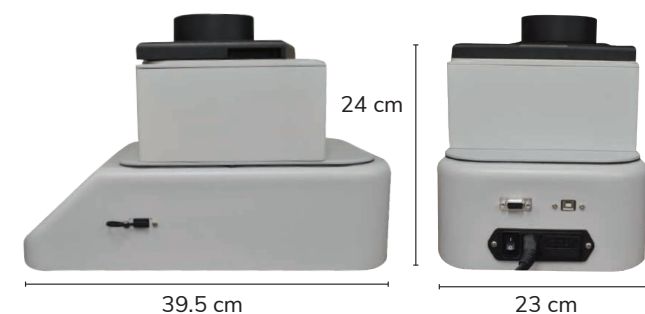
The QuikTest is available with a rotating sample stage for repeatable analysis of non-homogeneous samples or a static sample stage for the analysis of vials or bags.

SPECIFICATIONS: QuikTest NIR SENSOR

Measurements	1 or 2 Simultaneously
Moisture	Min 0.1% to 95% Max
Oil/Fat	Min 0.1% to 50% Max
Accuracy (Subject to Application)	
Moisture	+/- 0.1%
Oil/Fat	+/- 0.2%

Repeatability	+/- 0.1%
Calibration Codes	100
Test Time	10 Seconds (User Definable)
Display	5.7" Touchscreen
Languages	Greek, Spanish, Portuguese, Italian, French, Dutch, German, Hungarian

Operating Temperature	0-40°C
Power	90-260VAC, 50/60 Hz, 40watts
Sample Cups	Rotating Circular Cup or Disposable Petri Dish, Vial adapter
Dimensions	39.5cm (15.5") Depth 23cm (9") Width 24cm (9.5") Height
Accessories	Product Check Standard
Weight	9kg (20lbs)
Data Logging	USB Output (Standard), or Printer (Optional)
Warranty	24 Months Parts/Labor



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