



INFRASCAN+

Filter NIR analyzer



Cereals



Food



Oenology



Milk & dairy products



AUTOMATED ANALYTICAL SOLUTIONS FOR ENVIRONMENTAL & FOOD INDUSTRIES

→ Infracan+

NIR system to measure alcohol and sugars in wine and spirits: Simple, Fast, Economical, and Always Ready-To-Run

Recognized for its expertise in the oenology field across a broad range of products, Alliance Instruments introduces the Infracan+, a dedicated infrared analyzer to measure alcohol content (from 0 to 100% alcohol) and sugars (from 20 g/l) in all type of wines and spirits (Wine, Beer, Brandy, Vodka, Whiskey and many others).

The integrated system has been designed to be simple to maintain, easy to use, and provides results in less than a minute. The Infracan+ is an ideal solution for quality control in real time during processing, product reception, and/or on finished products.

The Infracan+ is a Simple, Fast, and Economic solution for all your samples.

NO SAMPLE PREPARATION

Almost all liquid samples can be analysed with no preparation steps. In some samples, degassing and removal of suspended solids by filtration or centrifuge is recommended.

PRE-CALIBRATED

Infracan+ uses the official method accredited by OIV and COFRAC. For most wines, must, sweet wines and spirits, there is no need for calibration. Just a simple bias and slope adjustment is required.

RAPID RESULTS

To measure Alcohol content in wines and spirits, the measurement takes less than 40 seconds. With the addition of Sugar Content measurement, the total analysis time is less than 60 seconds.



The solid version of Infracan+ provides the ability to analyze solids, paste and/or powder samples. **One**

Analyzer, up to 9 parameters on a single sample in less than 60 seconds! Measured parameters include: solids, solids (nonfat), proteins, fat, ashes, sugars, moisture, active ingredients, starch, and many more.





FULLY AUTOMATED

Operating the Infrascan+ is simple:

- Place the needle in the sample or directly in the bottle
- Press start
- Wait 30 to 60 seconds and get your results

It's that simple!

All analytical steps are automated to eliminate human error:

- Sampling by integrated peristaltic pump
- Integrated temperature control
- Measurement across all necessary wavelengths
- Automatic calculation
- Display and printout of the results on the integrated LCD and printer

ACCESSORIES TO AUTOMATE YOUR ANALYSIS

■ Autosampler 30

Maximum capacity of 30 samples.



■ Autosampler CS9000 XYZ

Maximum 100 samples.



■ Autosampler 104

Maximum capacity 104 samples.



■ Autosampler XYZ

Maximum capacity 360 samples.



■ Enzymatic kits

A full range of specific reagents.



INFRASCAN+ SOLID: EXTEND YOUR ANALYSIS TO A BROADER RANGE OF SAMPLES

Infrascan+ Solid is Simple and Fast:

- Little to no sample preparation
- Transferable calibration
- Push button operation - no need for highly trained technicians
- Results in less than a minute (typically 20 to 60 seconds)
- Simple and robust for harsh environments



Please note that this list is just typical applications and is not exhaustive. If you do not see your application, please contact us so we can review your application and ensure you get the right system for your analytical needs!

Typical applications

- Cereals and feed: hard and soft wheat, barley, oat, soy, sunflower, peanuts, rapeseed, manioc, corn...
- Forages: alfalfa, grass, silage...
- Tobacco: Leaves, shredded tobacco, cigarettes, filters
- Flour milling and cereal processing: flour, bran, cookies, pasta, semolina, malt...
- Dairy products: milk powders, cheese, whey powders, Cottage cheese...
- Meat products: Meat, Processed meat products, sausages...
- Pet Food: dry, wet.
- Chocolate and confectionery.
- Textile: cotton, wool, nylon...

CONNECTING WITH OTHER INSTRUMENTS FROM ALLIANCE

■ CFA Analysis

Our Futura or Proxima systems enable analysis of all your parameters in the same software package.



■ OD module



■ TA-pH module



→ Infrascan+

Technical specifications

Principle	Near Infrared analyzer
Measuring range	From 1100 to 2500 nm
Optical System	Thermostated at 50°C to avoid wavelength drift 20 position filter wheel Automatically adjustable gain by filter Gold plated integration sphere
Measuring cell	Vertically mounted liquid cell to minimize bubbles in the sample Peltier controlled cell (no need for a separate cooling device) Programmable measuring cycle (reference - dark - sample)
Pump	Integrated peristaltic pump
Results	Integrated LCD displaying system status and results Integrated printer
Automatic Calibration Checks	Autotest system on demand
System Memory	Up to 99 products and 9 parameters for each product Export results to PC via RS232
Connection	RS232 to connect to a computer or to an Alliance CFA analyzer
Dimensions	35 x 45 x 39 cm (L x W x H)
Weight	30 kg



AUTHORIZED DEALER

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