FOOD SAFETY INSTRUMENT

Pesticide Residue Meter

Model: NY-1D

Characteristics

- ▲ Without any calculating, showing the inspection result automatically.
- ▲ Semi-permanent light, long lifetime, LCD with back-light
- ▲ Built-in 3.7V rechargeable Li-ion, 5V power adapter.
- ▲ Self-calibration, self-clocking, self power-off.
- ▲ Supporting storage of 500 records
- ▲ With USB and software for data management on PC
- ▲ Including software. be able to read, edit, manage, review and print the results



Transmittance accuracy rate: ±3% Transmittance Repeatability: ±2%

Linear error: ±5% Working environment: 0-40°C Button: Panasonic soft key Working humidity: 35-85%RH



Pesticide Residue Meter

Model: NY-8DA/NY-16DA



NY-8DA



NY-16DA

Characteristics

- ▲ Testing pesticide residue in onion, garlic, ginger, fragrant-flowered garlic, carrot tomato, etc.
- ▲ Color reaction under room temperature condition, fast testing speed
- ▲ Plastic shell, streamline appearance, 7inch color LCD displayer, easy to operate.
- ▲ High sensitivity to methamidophos, dichlorvos etc.
- ▲ Adopt ARM9 inserting controlling system, with the function of saving, collecting, processing, analyzing
- ▲ RS-232 connector, it can be used alone and connect with computer to deal with data
- ▲ Enzyme reagent has excellent thermal, stability, convenient for transportation and storage in hot seasons



FLOUR AND OIL TESTING INSTRUMENT

Technical parameter

test items	detection limit	detection range
pesticide residue	0.1-20mg/kg	0-100%(value rate)

Transmittance accuracy: ≤±1.5%;

Sensitivity: potassium dichromate solution ≥3.17*10 (A/ug.ml), copper sulphate solution≥4.50*10(A/ug.ml) Stability: after 20m pre-heating, transmittance (T) value occurred by light current excursion within 3m≤1.0%

(or absorbance (A) value 0.005)

Interface: network

Power adaptor: 220V± 10%

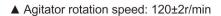
Single-head Gluten Tester

Model: MJ-IIA

Description

The MJ-IIA Gluten tester is a professional instrument for testing gluten content, gluten index and gluten water retention rate in the flour. It's suitable for wheat flour and entire wheat flour testing. And it's widely used in food and flour processing department, grain and oil scientific research institution, grain storage department etc.

Technical parameters



▲ Thin wash net code: GFIW0.080 (plain weave: 200mesh)

▲ Thick wash net code: GFIW0.080(plain weave: 26mesh)

▲ Washing sample weight:10g(ingle head), 10g*2(double-head)

▲ Washing inner diameter:54mm

▲ Wash liquid flow capacity: 50-56ml/min(adjustable)

▲ Dough making time: 1-99s (Set per second)

▲ Wash time: 1-59s (Set per minute)

▲ Centrifugal rotation speed:3000r/min, 6000r/min±2r/min

▲ Centrifugal time: 1s~59s, 1min~9min

▲ Dryer temperature: 150±2°C

▲ Repetition

10.1 Gluten content: The difference between two testing results should less than 1.0%10.2 Gluten index: Admissible error of two testing results should less than 11 units in index 70-100.Admissible error of two testing results should less than 15 units under index 70.

▲ Power: AC220V±5% 50Hz

■ Work environment: temperature 150-200°C; Relative humidity: ≤90%

▲ Sizes: 420x330x240 mm³

▲ Weights: 20kg▲ Rated power: 650W

