



- **Analyze Milk & Whey Powders, Butter, Cheese and more.**
- **Results in 30 seconds for fat, moisture, total solids, protein and other parameters.**

Next Generation NIR Analyzer

- Results in 30 seconds or less
- Monitor and control moisture in powders
- Monitor fat and moisture in butter
- Analyze whey to optimize production
- Optimize moisture, fat and protein in cheese making.
- Transfer your existing databases from any NIR instrument
- User friendly software design
- IP65 rated

The new Phoenix 5000 NIR Dairy Analyzer is the ideal solution for dairy processors that need highly accurate rapid results for a variety of products.

The Phoenix 5000 offers 30 second analysis of milk and whey powders, butter, cheese and more.

It can test simultaneously for moisture/solids, protein and fat.

If you have already developed databases on any other NIR platforms (FOSS™ Unity Scientific™, etc.), you can easily transfer them onto the Phoenix 5000 and begin generating reliable results immediately.

The software is intuitively designed and easy to use. No lab experience is required.

Backed by the **Blue Sun Guarantee**
See page 4 for details

EASY AS 1-2-3

Simply fill the sample cup, place it in the tray and press scan on the software.

The Phoenix 5000 will automatically scan the entire surface of the sample cup and provide results in 30 seconds or less.

Your results can be immediately viewed in the software or transmitted via shared drive, LIMS or PLC.

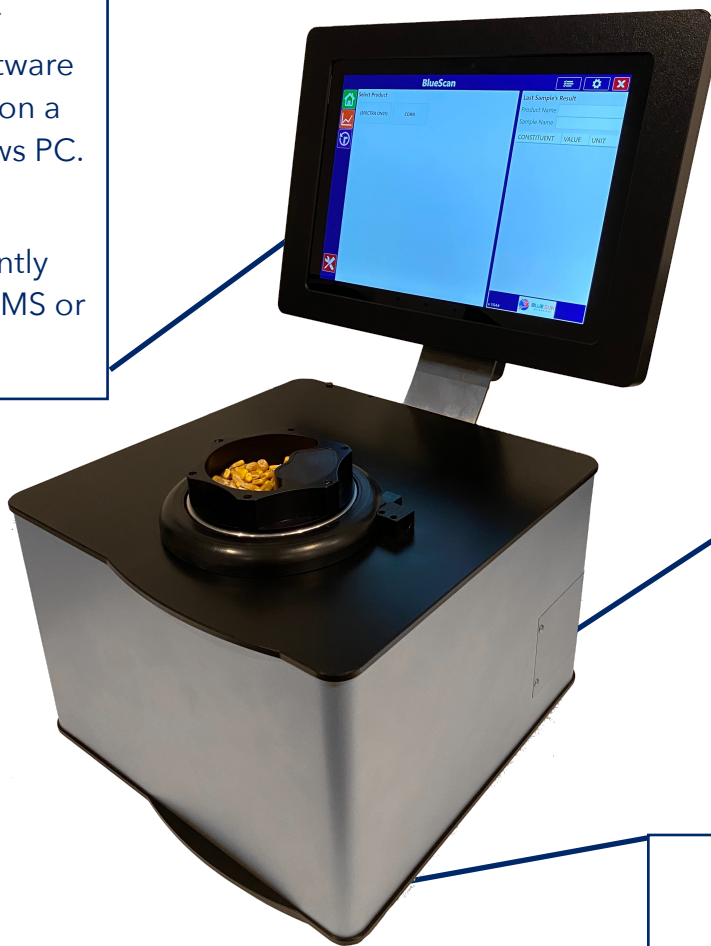
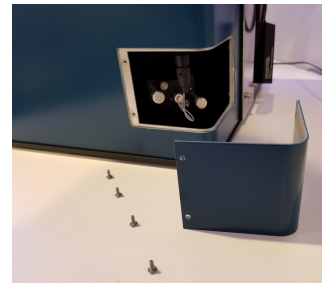
Windows PC

Our easy to use software comes preloaded on a touchscreen windows PC.

Data can be instantly exported to excel, LIMS or PLC.

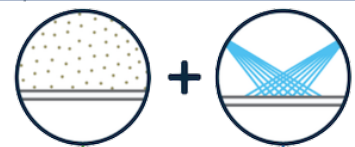
Easy to Access Lamp

A lamp can be replaced in under 5 minutes



Fits Large and Small Sample Cups:

Ideal for both solid and liquid products



Waterproof

Keep Your Database

The Phoenix 5000 Dairy Analyzer comes standard with calibrations for common dairy products including, milk and whey powders, butter and cheese.

If you have existing calibrations that you have built and would like to keep, you can with the Phoenix 5000.

The Phoenix 5000 is backwards compatible with databases from many major NIR manufacturers, including FOSS™, and Unity Scientific™.

Integrated Standards

To ensure reliability and minimize instrument downtime, the Phoenix 5000 comes with check standards integrated into the instrument.

The Phoenix 5000 routinely runs this check and realigns itself if needed. This dramatically reduces instrument drift or the need to bias the instrument when compared to older instruments.



All Phoenix 5000 Analyzers are manufactured at our company headquarters in Jessup, Maryland.



Monitor moisture and fat
in butter



Control moisture in milk
powders



Optimize moisture, fat and
protein in cheeses

Specifications

Solution	NB-PX5000-T-DRY
Includes	Phoenix 5000 NIR Dairy Analyzer Calibrations for milk powders, MPC, WPC, cheese and butter 2 x Large cups 1 x 25 mm cup
Wavelength Range	1100-2500 nm
Wavelength Selection	Scanning diffraction grating monochromator with nominal bandwidth of 10nm (FWHH). Configurable Data presented in 1nm or 2nm increments
Temperature and Humidity	35 – 105 °F (1 – 40 °C) < 85%
IP Rating	IP 65
Lamp Life	(Continuous Operation): 10,000 Hrs. (MTBF) Part #:
Power Requirements:	V~100-240, 50/60 Hz 2 A 250V, 2A
Dimensions :	14.0 in x 15.0 in x 20.75 in (LxWxH) ; 34 lbs

Blue Sun Guarantee

The Blue Sun Guarantee is the industry's leading service and warranty program. It guarantees you start up quickly and avoid downtime and repairs. Every Blue Sun instrument comes standard with the Blue Sun Guarantee, which includes:



- Free phone support
- Guaranteed Installation
- 1 Year Calibration Development and Validation
- 1 Year Warranty on Parts