



- ✓ Analyze powders, butter, cheese, and more on the same instrument
- ✓ Results in 30 seconds for fat, moisture, total solids, protein, and other parameters
- ✓ Designed for ease of use

Next Generation NIR Analyzer

- Results in 30 seconds or less
- Monitor and control moisture in powders
- Monitor fat and moisture in butter
- Optimize moisture, fat, protein and solids in cheese
- Analyze whey to optimize production
- Build COAs for finished product
- Transfer existing databases from any NIR instrument
- Flexible data management

The 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:

powders, butter, cheese and more

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

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

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, PLC or printed.

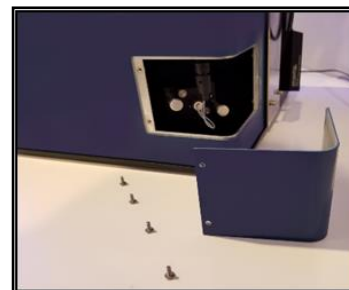
Innovative Sample Car

More than 85% of the sample area is scanned yielding more reliable and repeatable results.

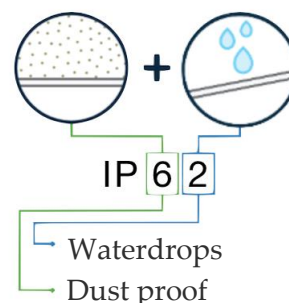
The Phoenix 5000 can scan large and small sample cups making it ideal for many sample types.

Long Lasting and Easy to Replace Lamp

The 10,000-hour lamp can be replaced in under 5 minutes

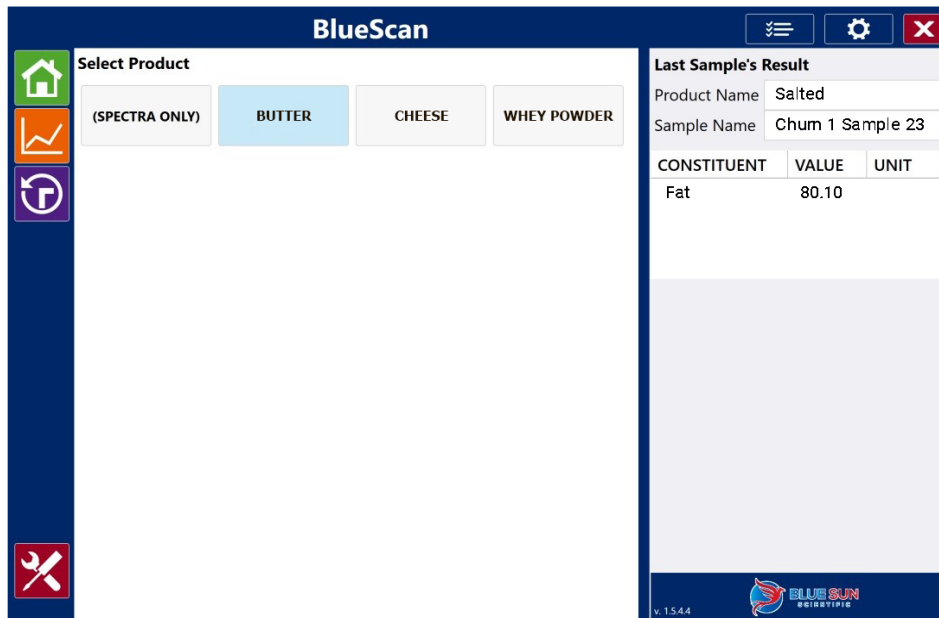


All Phoenix 5000 Analyzers are manufactured at our company headquarters in Jessup, Maryland.



Introducing BlueScan

Software Designed for Ease of Use



The Phoenix 5000 is powered by BlueScan. BlueScan is designed to simplify routine analysis and is packed with features that make it ideal for monitoring quality and optimizing production.

BlueScan's tab design ensures your information is always a click away. You can easily view results, historical data, spectra, generate reports and run diagnostics with the press of a button.

Keep Your Database

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

Additionally, you can continue to use calibrations you have previously developed on other NIR instruments.

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



Monitor moisture and fat in butter



Control moisture in powders



Optimize moisture/solids, fat and protein in cheese

Specifications

Part Number	BLU-5000-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 0.5, 1nm or 2nm increments
Temperature and Humidity	35 – 105 °F (1 – 40 °C) < 85%
IP Rating	IP 62: Protected from total dust ingress. Protected from water spray less than 15 degrees from vertical.
Lamp Life	(Continuous Operation): 10,000 Hrs. (MTBF)
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



Free
Remote
Support



Free
Software
Upgrades



1 Year
Calibration
Development



1 Year
Warranty
On Parts