Real-time
**process
monitoring and
control.**

BÜHLER

NIR Multi Online Analyzer
Instant process and product quality assurance

Bühler NIR Multi Online Analyzer allows cost-efficient real-time quality analysis from raw material to end product. Precise and continuous control of ongoing production secures optimum product quality and resource savings. With Bühler NIR technology, one spectrometer evaluates up to 6 measuring points.

Online monitoring of the whole process from intake to end-product.

Reliable and convenient results

The NIR Multi Online Analyzer is outstanding in its durability, reliability and ease of use:

– Accurate pre-calibrated applications are provided by Bühler from our extensive database.

– Only the robust sensor head is located in the harsh production environment.

– The control cabinet stabilizes the optical and electronic components against environmental changes and dust.

– Compact sensor heads retrofit to gravity spouts and existing machines like scales and mixers.

Your benefits.

– Reliable measurement results from day one

– Consistent production with complete documentation and traceability

– Optimize your product quality and yield in real-time

– Low maintenance efforts and fast user training

Increase efficiency with
Latest near-infrared technology

The compact NIR sensor head is suited to retrofit existing production plants.

High accuracy NIR measurements for continuous optimization of mixtures.

MultiNIR software and automation

MultiNIR offers a clear and comprehensive user interface showing current values and historical trend charts of all measurement points.

Notifications can be generated when product quality leaves recipe specifications.

The NIR Multi Online Analyzer delivers accurate information for smart automatic control of moisture, protein, fat and ash content.

The system can be operated as a stand-alone solution or integrated in a process control.

Combine with Bühler Quality Management portfolio and take your operations to the next level with full data traceability, automated processes and digital reporting. Learn more here.

Bühler calibrations and services

The scope of supply includes pre-calibrated applications, which are developed and maintained by Bühler.

Long-term experience allows reliable ready-to-use applications such as various cereal grains and their produce measuring traditional quality parameters like protein, moisture, fat and ash content. Other properties are also available.

Bühler offers ongoing support to maintain your online NIR at peak performance. Services include calibration updates, software upgrades, hardware maintenance and additional training.

Compatibility and flexibility

NIR Multi Online Analyzer can be extended by up to six measurement positions. It can also be combined with a Color and Specks Measurement System.

Technical
Data

Sensor head	W x H x L mm	100 x 190 x 80
Control unit (with cabinet)	W x H x L mm	800 x 1300 x 505
Technology		Diode Array
Wavelength range	nm	850 – 1650
Ambient conditions probe	°C	-20 to +50
Ambient conditions cabinet	°C	+10 to +40
Measurement duration	s	0.5 – 2
Max. distance cabinet to sensor	m	200

Option of color and specks measurement

High accuracy measurements of product color and classification of specks are provided by option MYHB. Color sensor heads are calibrated inter alia on Minolta Spectrophotometer using CIE 1976 color space (L*, a*, b*) for color measurements and classification of brown and black specks by size in soft / hard wheat flour and semolina.

Bühler AG

CH-9240 Uzwil
Switzerland

T +41 71 955 11 11
F +41 71 955 33 79

info@buhlergroup.com
buhlergroup.com