

HydroLab Moisture Analyzer

High precision moisture analyzer for almonds and hazelnuts.



Moisture range	0 - 30 %
Penetration in the Product (Measurement)	up to 60 mm
Operative Temperature	10 - 40°C
Dimensions: Wide	250 mm
Dimensions: Length	300 mm
Dimensions: Height	270 mm
Weight:	7 kg
Current:	24 V DC 1 A (Adaptador 110V/220V included)
Connectivity:	USB, RS485, optional Ethernet.

Quick and precise determination of the product's humidity. Holding a button and in 15 seconds the device analyzes 250 readings whilst the product is vibrating to allow a better accuracy measure.

The analyzer has been specifically designed for the analysis of almonds and hazelnuts after a meticulous process of investigation, technology selection and validation realized by Borrell in a tight collaboration with the technology institute AINIA and Hydronix incorporated.

It is possible to determine the humidity of the shelling, blanching or even in shell product. The capacity of the product is 500 gr per measuring, which allows to analyze more significant samples than with the current systems.

The humidity range detectable with accuracy varies from 0 to 30% and the system may be tested with patterns of air and water.

The system has USB & RS485 connections (optional Ethernet) for capturing of data and system´s setting up. Borrell also offers this technology in devices for the analysis, register and traceability of product´s humidity in continuos, to be used not just in processing lines but also in quality control or automatic regulation of dryers, boilers and hydratation devices. Portable version with PDA capture will be available in the coming months.