

SERVOMEX 5200 FOOD PACK

PORTABLE BENCHTOP GAS ANALYSER

For dependable quality control and checking of gas mixtures in Modified Atmosphere Packaging (MAP)

- Non-depleting paramagnetic and infrared measurement technology ensures the unit is always ready for use
- Accurate, reliable and easy to use
- Customer pre-tested software offers ease of use, simple calibration and advanced features including data logging to assist traceability
- Innovative construction gives a robust unit with a space saving footprint
- Rechargeable battery option



SPECIFICATION

GASES MEASURED	Oxygen (O ₂) and/or Carbon Dioxide (CO ₂)	
SENSORS	OXYGEN	CARBON DIOXIDE
Technology:	Paramagnetic	Infrared
Full scale range (FSR):	0-100% O ₂	0-10%, 0-50% & 0-100% CO ₂
Minimum output range:	0-10% O ₂	0-10% FSR
Decimal places:	1	10% range: 2, others: 1
PERFORMANCE		
Accuracy general use:	±0.2% O ₂	±2% FSR
Accuracy, stable environment:	±0.1% O ₂	±1% FSR (after 20 minute warm up)
Zero drift, per week:	±0.4% O ₂	±4% FSR
Operating temperature:	5°C to +45°C (+41°F to +113°F)	5°C to +45°C (+41°F to +113°F)
Datalogging:	Up to 200 measurements stored in internal memory	
Calibration tracking:	Password protected record of time since last calibration to assist traceability	
Multilingual interface:	English, French and German languages supported as standard	
Accessories kit:	Sampling accessories for internal or external pump options	

MINIMUM SAMPLE VOLUME

	Internal pump*	Solenoid with external pump
O ₂	16ml	3.5ml
CO ₂	8ml	2ml
O ₂ and CO ₂	22ml	5ml

*These values are for optimum performance, smaller volumes may be achieved

SERVOMEX 5200 FOOD PACK

The Servomex 5200 Food Pack Analyser has been specifically designed to meet the demanding needs of the food industry for analysing the headspace of Modified Atmosphere Packaging (MAP). It gives fast, accurate and reliable analysis of common gas mixtures used in MAP.

This compact, portable and easy to use instrument is based upon non-depleting, component specific measurement techniques (magnetodynamic paramagnetic and infrared) for long life and minimal running costs, avoiding the problems associated with electrochemical and zirconia based methods of analysis.

The 5200 Food Pack replaces the well established Servomex 574 and 1450 analysers.

SIZE AND WEIGHT

Dimensions: W 150mm (6.0") x D 260mm (10.5") x H 300mm (12.0")
Weight: 2.6Kgs (5.7lbs) to 3.9Kgs (8.6lbs) depending on configuration

APPLICATION EXAMPLES:

Modified Atmosphere Packaging (MAP) quality checks in food and pharmaceutical industries

OPTIONS:

- | | | |
|--------------------------|---------------------------|--|
| <input type="checkbox"/> | Internal Pump | With user configurable timer |
| <input type="checkbox"/> | Solenoid valve | Use external vacuum pump or syringe to draw sample |
| <input type="checkbox"/> | External vacuum pump | For smaller volume samples (must use solenoid valve version)
Choice of 230V <input type="checkbox"/> or 110V <input type="checkbox"/> |
| <input type="checkbox"/> | Analogue output | One 4-20mA output per measurement
(Note RS 232 output included as standard) |
| <input type="checkbox"/> | Rechargeable batteries | Advanced Lithium ion batteries providing 8-36 hours use depending on sensor selections |
| <input type="checkbox"/> | Printer | Preformatted compact, mains power/rechargeable printer |
| <input type="checkbox"/> | 2 years spares | Recommended spares for 2 years operation, comprising replacement filters, sticky pads and syringe needles |
| <input type="checkbox"/> | QuickConnect barb fitting | Allows outlet connection to 6.3mm (¼") ID tube |
| <input type="checkbox"/> | ½" NPT connector | Allows outlet connection to ½" NPT pipe |
| <input type="checkbox"/> | Can-piercing kit | To sample the headspace in rigid containers, such as cans. |

ADDITIONAL ACCESSORIES AVAILABLE (consult your local sales contact)

NOTE: These analysers are not medical devices as defined by the Medical Devices Directive 93/42EEC and are not intended to be used on human beings for the diagnosis, prevention, monitoring, treatment or alleviation of disease, injury or replacement or modification of the anatomy.

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Certificate No. Q05166
BS EN ISO 9001



Certificate No. EMS82701
BS EN ISO 14001



Servomex has a policy of constant product improvement and reserves the right to change specifications without notice.

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