

# The DiCromat II™ Salt Analyzer

## Superior results by any measure.

Increased scrutiny over nutritional labeling, as well as the importance of salt in taste and shelf stability make it essential for food processors to establish and maintain desired salt levels in product recipes.

Now you can easily determine the salt content of any product with a single analyzer – the DiCromat II from Noramar®. Here's why food producers are relying on the DiCromat II Salt Analyzer for quick, accurate, and hassle-free results.

### It's easy to use

Simply prepare a dry product in solution or, in wet-pack products, use their liquids directly as your sample. With its membrane keypad, technicians can easily program each sample's name as well as the testing time and date. The unit will output the information on a 2-line, 16-character alpha-numeric LCD display.

Cleaning is easy too. The DiCromat II comes with either a non-contact, dip-in probe or a flow-through column. Both types use non-corroding electrodes internal to the probe, keeping the bore obstruction free. This design also eliminates turbulent flow, assuring precise sample repeatability. Unlike other salt analyzers, the DiCromat II column doesn't need to be disassembled for cleaning.

### It's versatile

The portable DiCromat II is equally adept in any food production setting. Use it in the lab or on the line. What's more, the DiCromat II has a standard RS-232 digital output that can be linked to other computers and printers to produce a permanent record.

### It's fast and accurate

The DiCromat II measures solution conductivity and temperature. An internal microprocessor automatically compensates for temperature changes in solutions and converts to salt concentration, then displays the results in various units.



### The DiCromat II suits a broad range of product groups:

|                               |                          |
|-------------------------------|--------------------------|
| Meat packaging products       | Frozen dinners           |
| Prepared meats                | Wheat flour              |
| Processed beef                | Cereals                  |
| Sausage and similar products  | Margarine                |
| Canned/Glass pk. meats        | Peanut butter            |
| Liquid, dried, or frozen eggs | Canned/Glass pk. seafood |
| Butter                        | Vinegar                  |
| Cheese                        | Chips, snacks, popcorn;  |
| Canned/Glass pk. vegetables   | and much more.           |

Its autoranging capability lets you measure a full range of salt concentrations from less than 0.1 to over 26% by weight without dilution and up to 100% salt with dilution.

### It's backed by quality service

When you purchase your unit, Noramar will set up 6 samples at no charge and additional samples at a nominal fee. We also provide analytical testing services, quality assurance program development, and raw material quality audits.

**keydiagnostics**

T: 02 8212 4074 F: 02 9423 6992

info@keydiagnostics.com.au

www.keydiagnostics.com.au

PO Box 1038, Gympie, NSW, 2227

## Specifications

|                                     |   |
|-------------------------------------|---|
| Set-points                          | 6 or 24 (model-dependent)   |
| Probe                               | Dip-in or flow-through*   |
| Display read-out                    | 2-line, 16-character alpha-numeric LCD                              |
| Keyboard                            | Alpha-numeric membrane  |
| Salt concentration (w/out dilution) | 0.1 to over 26%   |
| Salt concentration (with dilution)  | Up to 100%  |
| Temperature display                 | °C or °F  |
| Temperature compensation            | Automatic from 0 to 100° C (32 to 212° F)                           |
| Reset function                      | Resets keys when pushed together                                    |
| Print key                           | For use with optional Weigh-Tronix Model 3600 INT-24 Series printer |
| Data output                         | 1 RS-232  |
| Data rate                           | Fixed at 300 Baud   |
| Signal output                       | 0 to 10 Vdc analog  |
| Quick Start Card                    |   |

\*One probe is standard with the unit. Additional probes can be purchased separately.

**keydiagnostics**

T: 02 8212 4074 F: 02 9423 6992  
 info@keydiagnostics.com.au  
 www.keydiagnostics.com.au  
 PO Box 1038, Gympie, NSW, 2227