

L LABORATORY

P PROCESS

S SOFTWARE

A AUTOMATION



**SCHMIDT
HAENSCH**
innovators by tradition since 1864

Saccharomat[®] V

Sugar Polarimeter

Our fully automatic quartz wedge sugar polarimeter provides continuous measurement with unrivaled accuracy and without the need for recalibration



SPECIFICATIONS

SACCHAROMAT®V

Measurement scales	°Z International Sugar Scale
Measuring ranges	-35°Z to + 105°Z*
Resolution	0,01°Z
Precision	± 0,02°Z **
Reproducibility	± 0,01°Z
Sensitivity	Up to OD 5
Wavelength	1 or 2 wavelengths fixed: 587, 882 nm
Response time	≤ 4 sec. over the entire measuring range
Measuring tubes	Different Models, 50, 100 or 200 mm length Material: glass, stainless steel, acid-proof stainless steel, stainless steel tubes with integrated temperature sensor****
Temperature measurement	NTC sensor for measurement of sample temperature
Range	0 - 99°C
Resolution	0,01°C
Precision	± 0,1°C
Light source	LED, interference filter
Display	7" TFT Touchscreen, 800 x 480 Pixel, 16 Bit colors
Operation	Touchscreen, keyboard***, mouse***, barcode reader***, remote via PC***
Interface / Communication	RS232 (1x), USB A (4x), USB B (1x), Ethernet (1x), W-LAN/LAN
Conformity	International Pharmacopoea, OIML, ASTM, ICUMSA, Australian Standard K157
Highlights	High performance sugar polarimeter using the unique principle of quartz wedge compensation; Saccharomat does not need re-calibration at any time, High stability of the measuring values; Measurement of dark samples after filtration with "Autofilt Z"; High resolution 7" TFT touchscreen, Energy saving LED light source

- * The accuracy is only guaranteed within 0AZ to 100AZ
- ** Standard conditions
- *** Optional
- **** Certificate on request

Polarimeter applications

Determination of sucrose concentration Precision and reproducibility of the measured values meets the high requirements of quality control and payment systems.

Applications often used

- Determination of concentration
- Purity analysis
- Quality control

Typical applications of the model

- Sugar industry (raw-, intermediate and final products of sugar cane and beet processing)
- Food industry (reception control of sucrose)
- Pharmaceutical industry (reception control of sucrose)