

M2

MICROWAVE Moisture/Solids Analyzer

NEW!

Applications:

Food and Beverage

Dairy Products
Meats
Pastes &
Dressings
Prepared Food

Environmental

Soil
Sludge

Chemical

Cosmetics
Paints & Inks
Adhesives
Coatings
Latex Products

Inorganics

Clay



When you need to know now!

The new M2 Moisture/Solids Analyzer from Denver Instrument Company produces results in a fraction of the time of conventional microwave methods! Our new, patented microwave technology focuses energy right on the sample resulting in quicker analysis times and no charring of the sample.

Quickest moisture/solids analysis possible!

- Many samples yield results in less than 1 minute!
- Improved process control
- Saves time and money

Incorporates new, patented microwave technology

- Microwave chamber is small and cylindrical
- Energy is focused on the sample
- Sensor technology determines when water is fully liberated
- Low power consumption; no charring of the sample

Easy to use

- Simple key stroke to test a sample
- Automatic weight capture of initial and final weight
- One-step recall of up to 30 customizable programs





MICROWAVE Moisture/Solids Analyzer

Compare the difference!

Moisture Analysis Times by Methodology

Sample	Moisture Level	Standard Deviation	New! M2 Microwave	Oven	Conventional Microwave
Processed Cheese	43.02%	0.102	65 seconds	4.0 hrs.	3.5 min.
Natural Cheese	39.26%	0.158	58 seconds	4.0 hrs.	4.0 min.
Whole Milk	87.95%	0.172	75 seconds	3.0 hrs.	3.0 min.
Butter	16.62%	0.080	53 seconds	2.0 hrs.	2.0 min.
Ground Beef	71.11%	0.154	82 seconds	16.0 hrs.	5.0 min.
Potted Meat	72.07%	0.125	58 seconds	8.0 hrs.	4.0 min.
Yogurt (Fruit)	76.95%	0.097	89 seconds	2.0 hrs.	2.0 min.
Waste Water Filtrate	97.05%	0.094	73 seconds	12.0 hrs.	4.0 min.
KCl	99.95%	0.028	67 seconds	3.0 hrs.	5.0 min.
Latex	44.70%	0.040	77 seconds	4.0 hrs.	4.0 min.
Paper Coating	53.85%	0.082	72 seconds	6.0 hrs.	4.0 min.
Starch	94.52%	0.097	74 seconds	5.0 hrs.	4.0 min.

Technical Specifications

Measurement method	Microwave radiation and detection of weight loss
Power setting	30-100% of 450 watts
Balance capacity	30 grams
Balance readability	0.1 mg
Readability of result	0.01%
Working range	10-100% Moisture
Units of result	Percent moisture, solids, volatiles, mg/L, and weight
End of analysis modes	Time-out or automatic slope
Display	5.9" VGA resolution backlit liquid crystal display (LCD)(320 x 240 dots)
Program storage	30 drying procedures with alphanumeric naming
Data storage	500 last results with statistical evaluation
Integral printer	Thermal, graphic
External I/O	One serial bi-directional and one serial uni-directional RS232
Input power requirements	115/230V, 60/50Hz, 550W
Dimensions (LxWxH)	22.5" x 22.5" x 12" (571 x 571 x 304mm)
Net weight	67 lbs. (30kg)



Put us to the test!

Simply request a free SAMPLE-PAC for quick, easy shipment of your sample to our Applications Lab. We'll analyze your sample on the M2 and provide a detailed report for comparison with your current method.



Denver Instrument Company

Precision laboratory instruments since 1880
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