

OXI-BOX

Mobile O₂-gasanalyser

- **Oxygen analyser for a fast and reliable O₂-analysis**
- **Electro-chemical measuring cell**
- **Easy semi-automatic calibration with N₂ and air**
- **High accuracy**
- **Helpful extra functions**
- **Battery operation or accumulator operation**
- **Easy to use by display**
- **Low response time**

Protection atmosphere in food packaging

Food manufacturers have to ensure a first-class quality of their products over a long period of time. One of the most effective methods to prevent food from aging is the protective atmosphere technology. It keeps taste, colour and freshness for much longer than under normal packaging conditions. A further advantage of the oxygen-reducing procedure is slowing down the growth of micro-organisms. Additionally, modified atmosphere packaging prevents oxidation processes inside the food or beverage that could influence the ingredients.

Quality control

The Oxi-Box gasanalyser is designed for quality control in production and laboratories. It can be used for automatic spot measurements of single packages just right beside the packaging machines as well as for mobile and independent supermarkets and sales-rooms.

Procedure

Before measuring, the package has to be supplied with a self-adhesive septum, to seal the pierce during the measurement. The needle is then pierced through the septum. Pressing a single button starts the measurement.

Within a short time (± 10 seconds) the O₂ level is indicated by the display. Using the Oxi-Box can be done fast and easily - without any special training.

All menus are in clear text: 4 buttons can carry out the operation only (self measuring procedure with one button only).



Oxi-box mobile O₂-gasanalyser

Features

- Oxygen sensor based on electro-chemical measuring cell
- Light synthetic material box, compact model
- Easy to calibrate
- Short measuring time (10 seconds)
- Automatic hold-function of the measured value
- Lighted-up LCD display with 2 x 16 digits
- Simple operation with 4 buttons only
- Extensive accessories available
- Built-in pump
- Power-off after 1 minute

Standard delivery

- Oxi-Box analyser
- Spot test device for soft packages, consisting of:
 - 1 pc. protective filter wall, 1 pc. PFA-tubing, 40 cm
 - 1 pc. needle standard, 1 pc. needle lateral
- Operating manual
- 30 pcs. Septa

Physical specifications

Dimensions

100 x 200 x 45 mm (W x H x D)

Net Weight

± 450 g

Accessories

- Spot test device for soft packages
- Transport box
- Septa
- Special PFA tubing
- Needles with central hole
- Needles with lateral hole
- Protective filter
- Test gases
- Test gas armatures
- Gas bottle car for laboratory use

Applications / Products

Measurement of O₂ – concentrations in food packages of: sausages, meat, pizza, pasta, coffee, baked goods, potatoe chips, beverages, snacks, fast-food meals, cheese

Performance data

Sensor O₂

Electro-chemical measuring cell

Measuring ranges

0 - 99,9 Vol.-% O₂

Accuracy

± 0,2 Vol.-% (at constant surrounding temperature)

Resolution

0,1 Vol.-% O₂; 0,01 Vol.-% O₂

Measuring time

Typically 10 seconds

Measuring routine

Automatic test routine with display hold of measuring values

Conditions

Operation temperature 5-50°C

Storage temperature 0-50°C

Humidity 0-95% rH

Display

LCD-display, 2x16 digits, lighted-up

Tension care

4x batteries type foreign ministry; Accu

Gas connection

Input luer m

Housing

ABS

“Partners in Quality”