

IN-PROCESS / AT-LINE ANALYSIS

Nordson
MEASUREMENT & CONTROL

EMPOWERING
TRUE PROCESS AND
QUALITY CONTROL
TODAY AND BEYOND



A New Era in Gauging for
Food Industry Applications

NDC Products

Intelligence that transforms the world.

Maximizing Process Performance and KPIs

Through the Measurement of Moisture, Fat/Oil, Protein, Browning, Bed Depth and More

For more than 50 years, Nordson Measurement & Control has designed and built measurement solutions specifically developed to meet the manufacturing challenges faced by the food industry.

Our leading position in process measurement has been achieved by working closely with our customers and developing solutions that meet their needs – for better process insight and quality control. We set the bar in the industry for best-in-class performance with our MM710e on-line food gauge and InfraLab e-Series at-line analyzer. Our legacy of innovation continues with the Series 9 gauge.

By solving process-specific application challenges, we play a dominant role in supporting the food industry and forging successful relationships with the leading manufacturers.

Today, tens of thousands of Nordson gauges are in service around the globe. That's because we are trusted not just to meet process needs, but to uncover new efficiencies, ensure quality and add value wherever our products are installed.



Stay Ahead with the Series 9 On-Line Gauge

Process demands keep changing, but our Series 9 on-line food gauge is your **next-generation process optimization solution** for measuring moisture, fat/oil, protein and other key constituents. It is specially engineered for 24/7 duty, helping you to meet product quality demands and efficiency goals.

The Series 9 delivers unparalleled measurement performance while maintaining simplicity and versatility in design and operation.

The **flexible, future-proof platform** harnesses the full power of infrared spectroscopy. The user-friendly format requires no special operator skills or expert knowledge, yet it allows expert users to access the enhanced interaction capabilities as desired.

The Series 9 keeps you ahead with:

- Evolutionary technology that is flexible, adaptable and scalable to meet your changing needs
- Enterprise-level intelligence compatible with Industry 4.0
- Easier operation and maintenance
- Lower cost of ownership over a long lifetime of operation

Driven by our industry-leading expertise and unrivalled applications knowledge, the Series 9 delivers the performance and productivity you need – now, and for the challenges yet to come.



Leverage the Power of At-Line Analysis

The **NEW** InfraLab Series 9 is the latest leading at-line analysis solution on the market today. Designed to be used anywhere in the process, the InfraLab Series 9 offers an expanded range of features and capabilities that will elevate your quality assurance process. Benefit from rapid, accurate and consistent measurements for a wide variety of food applications. Learn more about this powerful analyzer on page 12.



Advance Your Process. Realize Immediate and Long-Term Value.

We understand your process challenges



Consistent product quality

The food industry faces many challenges as it strives to ensure consistent product quality, strong customer loyalty and maximum production efficiency.

In-process measurement and close control of critical process parameters – such as moisture, fat and protein – present a significant opportunity for food manufacturers to achieve their production and quality goals. However, the complexity and diversity of food products and production methods mean that taking a generic approach to process measurement cannot work.



Specifically engineered out-of-the-box solution

Requirements differ at various stages of the process, such as in the preparation of ingredients, mixing, forming, wetting, drying, baking/frying, flavoring, sorting and weighing. That's why applications engineering is at the heart of every Nordson solution

At each stage in the process, the product may appear in a different form – e.g., powder, slurry, dough, flake, granule or final product – and the product may be transported on an open conveyor belt or enclosed duct at the point of measurement. Product flow may be either continuous or discontinuous, while ambient process conditions such as temperature and humidity may vary. In addition, the product itself may be prone to seasonal changes, crop differences and variations in raw material supply.



Decades of applications expertise

Nordson understands these critical factors. That's why we've engineered robustness into our measurement solutions. This ensures that any changes in the measurement output are due solely to varying levels of the measured parameter, without influence from other product or process variables. With immediate access to data, our gauges take you one step further towards maximizing the performance potential of your process. As a result, you'll realize the following benefits:

- Enhanced product quality and consistency
- Reduced waste
- Development of best practices and safety
- Increased process productivity
- Continued brand loyalty



Operate your process at peak performance with single- or multi-component measurements in applications, such as:

- Coffee processing – moisture, degree of roast
- Confectionery – fat and moisture
- Cookies and biscuits – fat, moisture, degree of bake
- Dairy powders – moisture, fat, protein
- Meat processing – moisture, fat, protein
- Savoury snacks – moisture, fat, degree of bake
- Starch and wet milling – moisture, fat, protein

Refer to the list of applications later in this brochure to see how the Series 9 delivers value to your process.



Meeting Your Application Needs Today and Tomorrow to Fully Leverage Your Investment

Greater processing power to perform more advanced measurements and gauge operations

- Powerful, dual-core processor with large on-board storage

Unparalleled process vision

- 12 hours of measurement trending and embedded product calibration adjustment tools

Expansive measurement database to meet your needs

- Every Nordson application is fully documented

Hygienic, seamless stainless-steel enclosure with sapphire window

- 316L stainless steel, sealed to IP67

Integrated Air Purge Window shield to keep window clean from process environment

- Advanced window contamination monitoring with an optional air flow monitor



Simple slide-on sensor mounting



Integrated Air Purge Window



Removable service backplate

Innovative removable backplate for easy service and maintenance

- Remove gauge internals while leaving enclosure in place

ATEX certification for safe use in dust hazardous environments

- DUST: II 1 D Ex Ta IIIC T288°C Da Ta
-20°C to 50°C and II 2D Ex Tb III C T80°C Db

Versatile connectivity for flexible integration into production networks

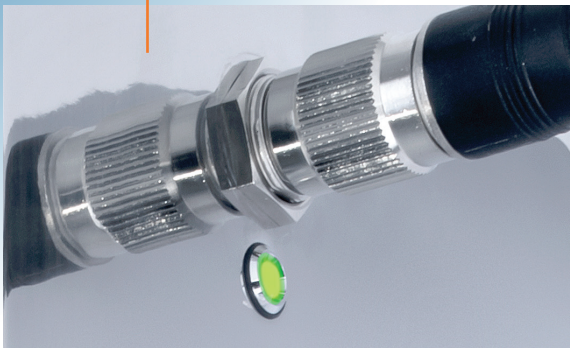
- Ethernet and fieldbus networking with digital and analog connectivity

Easily connect to Series 9 via hand held tablet

- Connect from any location wirelessly or via internet for sampling and configuration

Advanced diagnostics for maximum uptime

- Includes Status indicator light for at-a-glance confirmation with integrated Auto-Check feature for total piece of mind



Status indicator light

Easy to Install,
Integrate and Operate

Connectivity and Interfacing to Enhance Process Insight and Control

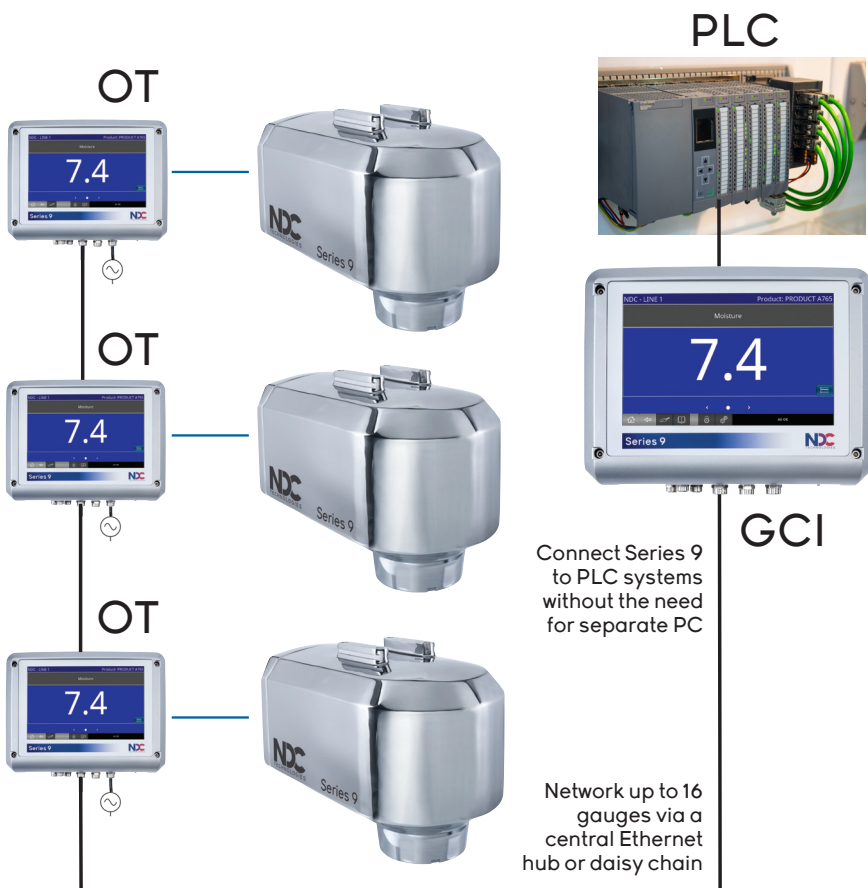
A flexible and scalable in-process gauging system for the food industry



Gauge Control Interface (GCI)

Series 9 gauge control interface

- 10-inch, touch-screen GCI
- Three Ethernet ports and RJ45 external port
- Interfaces up to 16 gauges
- Multi-lingual interface



Portable interface

Accessing your Series 9 gauge is even easier with our portable operator terminal. It can be docked in the control room or operated near the gauge (wirelessly or via Ethernet cable) for sampling and configuration.

Series 9 devices

Series 9 peripheral devices all run on 24V DC power and include:

- Operator Terminal
- Gauge Control Interface
- Gauge Control Port
- Power Hub



OT

Operator Terminal

The OT provides 24V DC to a single gauge and operator-level interaction access to its measurement, data trending, sampling and diagnostic functions. Three (3) Ethernet ports are available for convenient networking configurations.

GCI

Gauge Control Interface

The GCI provides 24V DC power to a single gauge. It enables you to perform multi-gauge setup (up to 16 gauges), calibration adjustments and product management. Both the GCI and OT feature high-definition, multi-lingual, color touch-screen displays.

GCP

Gauge Control Port

The GCP provides three (3) Ethernet ports, allowing multiple gauges to be networked (daisy chained). It also has additional options for analog outputs and digital I/O for any connected gauge.

PH

Power Hub

The PH provides 24V DC power to a single gauge. It also enables convenient networked arrangements of multiple Series 9 gauges and devices via three (3) Ethernet ports.

Industry
4.0

Scalable solution to meet your plant configuration

Series 9's flexible building-block architecture enables you to scale Nordson's gauging system to meet current and future site requirements.

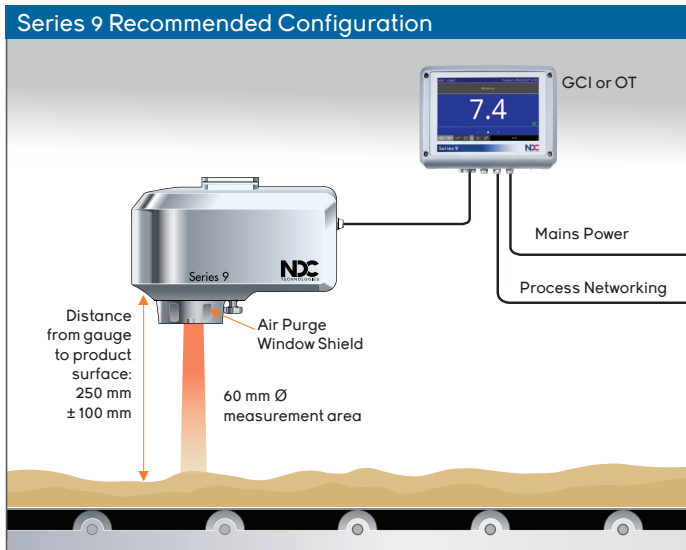
- Keep pace with changing demands
- Meet the needs of your plant
- Protect current investment while realizing additional benefits
- Maintain a competitive edge



Intelligence that transforms the world.

Fully Engineered for the Process to Deliver Accurate, Reliable Measurements

In continuous product flows...

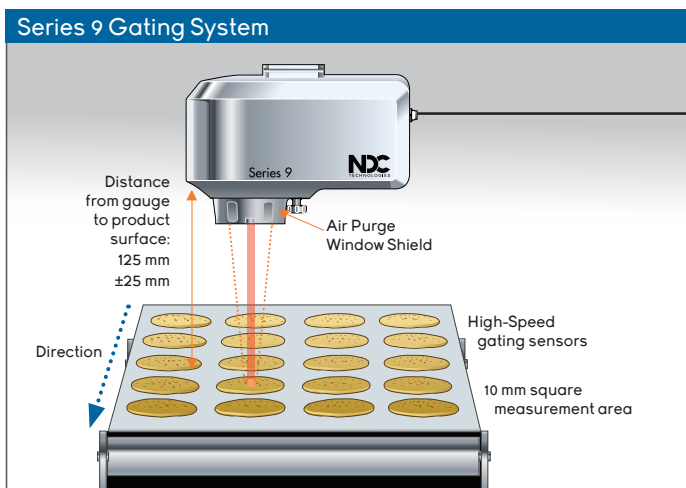


Installation

The Series 9 measures over a 60 mm diameter area (optionally 25 mm or 10 mm) and is suspended over the process line at a distance of 250 mm from the mean product height to the Series 9 measurement window.

The gauge tolerates product height fluctuations of ± 100 mm without the measurement being affected.

Ambient lighting, temperature or relative humidity changes do not affect the Series 9 measurement.



Discontinuous product flows

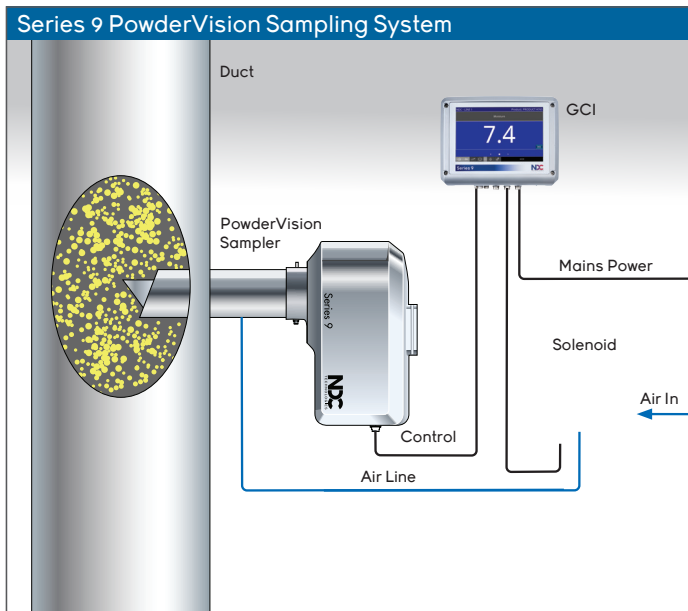
The optional integrated "high-speed gating" system detects the product's presence or absence in discontinuous flows and avoids recording of data when nothing is passing across the measurement area.

High-speed gating can be used for products, such as cookies, biscuits or crackers as shown here, or for processes which simply do not flow continuously.

Beam patch sizes of 60 mm or 10 mm are available.



Used with a PowderVision sampler in gravity-fed product flows



Measuring powders in gravity-fed ducts

The pneumatic PowderVision sampler can be used with the Series 9 gauge for powders transported in enclosed ducts.

This device comprises of a tube fitting with window and a sample collection cup which fills with the falling product. Once a sample has been collected and measured, a jet of air ejects it and the cycle repeats.

Additional technical information sources

For additional technical information about installation, calibration, networking and process connectivity, and to learn more about the Series 9 gauge generally, please consult the product manuals.

Ready for any process condition

The Series 9's stainless-steel hygienic housing is sealed to IP67 requirements and optionally ATEX certified. Its seamless hygienic design is a must for food industry applications and allows operation in ambient temperatures from 0-50°C without cooling.

For higher ambient temperatures, cooling options using a novel heat exchanger arrangement are available:

- **Vortec air cooling:** with an optional air control solenoid to optimize air consumption and reduce operating cost
- **Water cooling**



TEMPERATURE



DUST



AMBIENT LIGHT



HUMIDITY

The **NEW** InfraLab Series 9 Food Analyzer

Fast, accurate and easy to operate, InfraLab is the viable alternative to laboratory methods

The InfraLab Series 9 food analyzer, designed for both at-line and laboratory use, measures samples taken from the process in less than 10 seconds. Available in single- or multi-component formats, InfraLab is able to simultaneously analyze:

- Moisture
- Fat and Oil
- Protein
- Degree of Brownness
- Degree of Roast

InfraLab is designed as a routine replacement for loss-on-drying, Karl Fischer or gravimetric moisture testing and to replace chemical methods for fat or protein analysis, such as Soxhlet, Weibull-Stoldt or Kjeldahl. Once calibrated to your preferred reference methods using the built-in calibration tools, its key advantages are: speed, minimal sample preparation and the fact that it measures a larger, more representative sample than other techniques. InfraLab is accessed via its intuitive, touch-screen interface and requires no special user skills in routine use.



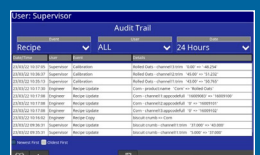
10-inch, high-resolution capacitive touchscreen display



Use encrypted USB sticks (BitLocker) for data download to spreadsheet programs



Reference standard for routine stability checks and standardization after servicing



History Audit Log and On-board data storage (up to 10,000 sample measurements)

The InfraLab Series 9 Advantage:

- Advanced high-accuracy, at-line food analyzer designed for rapid analyses in process environments
- Direct replacement for time-consuming laboratory analyses or at-line instruments such as loss-on-drying or gravimetric moisture or testing which has inherent operator-dependent repeatability and reproducibility performance issues
- Intuitive to use with user-friendly reporting of measurement values for rapid monitoring of processes
- Reduces the burden on overstretched QA Laboratory resources
- Enables cross-checking of on-line measurements
- Enables greater processing and measurement capability for deeper process insight, creating new and exciting opportunities for application development
- Significantly reduces your operational expenditure and delivers a strong return-on-investment over the lifetime of operation

What's NEW

The InfraLab Series 9 platform is 25x more powerful than the previous generation, enabling it to deliver unparalleled capability to food processors.

- Unlimited Potential**

New, innovative processor allows the InfraLab Series 9 to perform more processing operations and includes embedded calibration tools, a comprehensive user interface with rich feature set of functions.
- Unrivalled Performance**

Ultra-high-speed measurement outputs capture changes in the process in real-time. The InfraLab Series 9 boasts a faster sampling rate and several filter wheel options for all current and future single- and multi-component measurement opportunities.
- Intuitive Operation Consistent with Series 9**

The InfraLab Series 9 includes a graphically rich software interface that's displayed on a large 10-inch, high-resolution capacitive touchscreen.
- Enhanced Secure Data Storage**

In addition to its speed and precision, InfraLab Series 9 benefits from substantial data storage (up to 100,000 sample measurements) and security features.
- Advanced Diagnostics**

Ready for Industry 4.0, the InfraLab Series 9 provides advanced warning of failures related to power supply voltages, lamp, motor and vibration.
- Improved Robustness**

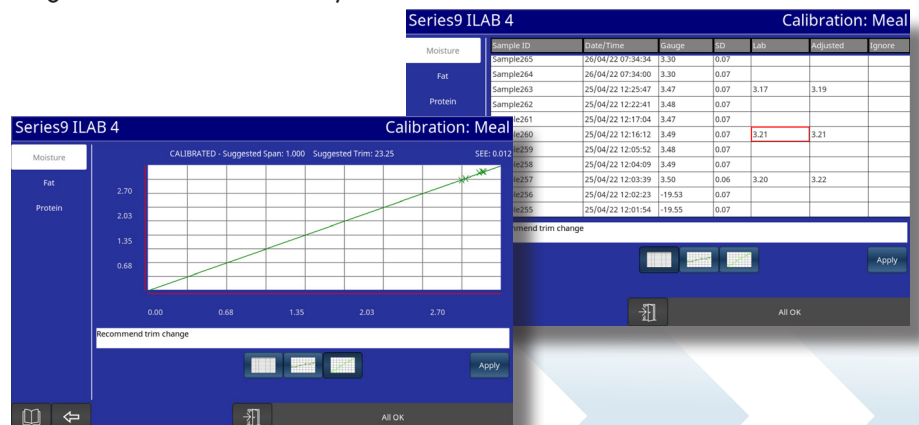
The rugged InfraLab Series 9 is fit-for-purpose for a broad range of production environments. The technology has a serviceable lifetime of at least 10 years.
- Compatibility**

InfraLab Series 9 lamp and motor can be used in InfraLab e-Series. Sample bowls are also interchangeable. Guaranteed measurement proof of equivalence.

Calibration Software

The Series 9 and InfraLab are delivered with Nordson's unique factory calibrations that are ready for use for the specified measurements and ranges. On installation, they are adjusted to agree with the local reference method. The software provided simplifies this process by enabling a comparison of instrument values with laboratory results and feature the following tools and functionality:

- Instrument setup and calibration
- Product management (product settings)
- Displays of measurement and other key parameters
- Data logging and export
- Diagnostic functions



Get Unparalleled Performance in the Following Food Applications

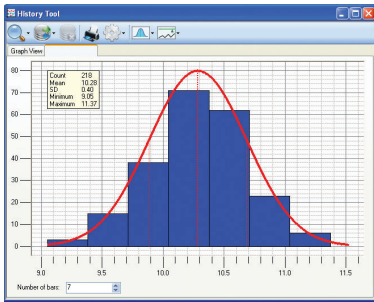
Applications	On-Line	At-Line	Moisture	Fat/Oil	Protein	DOB	Application areas
Breakfast Cereals	■	■	✓				breakfast cereal - corn, wheat or rice based
Cheese Processing		■	✓	✓	✓		cottage cheese, cream cheese, mozzarella, hard and semi-hard cheeses
Chocolate Making	■	■	✓	✓			cocoa beans, cocoa liquor, cocoa powder, drinking chocolate, molten chocolate, crumb
Coffee and Tea Processing*	■	■	✓				green beans, ground roast coffee, instant coffee, instant tea, finished tea leaf
Confectionery	■	■	✓				sugar coatings, molding starch, fondant cream
Cookies and Biscuits	■	■	✓			✓	cookies - wire cut, biscuits
Corn and Maize Wet Milling	■	■	✓	✓	✓	✓	starch, modified starch, sweeteners, gluten, germ, maize fiber
Crackers and Crispbreads	■	■	✓				sweet or savory crackers, Scandinavian crispbreads
Dairy Powders	■	■	✓	✓	✓		casein, lactose, milk powder, infant formulae, non-dairy creamer
Flour and Grains	■	■	✓	✓	✓		rice, wheat flour (white or wholemeal), soya flour, oat flakes, whole wheat or barley, wheat gluten
Ingredients, Seeds, Nuts and Spices	■	■	✓	✓			sunflower seeds or meal, shea nuts, sesame seeds, spices, yeast, nuts palm fiber
Meat Further Processing**		■	✓	✓	✓		ground beef, pork, lamb, poultry, meat cuts, mechanically reclaimed meat products
Olive Oil Extraction	■	■	✓	✓			olive pomace or "orujo" during virgin oil and standard oil extraction processes
Animal Feed	■	■	✓		✓		pellets, dry feeds, alfalfa, Lucerne, distiller's grains, spent grains, bagasse, brewery waste
Potato Chips and Crisps	■	■	✓	✓		✓	fried potato chips or crisps, baked potato chips or crisps, hand-cooked chips
Snack Products, Baked or Fried	■	■	✓	✓		✓	corn chips, tortilla chips, corn dough, puffed corn snacks, popcorn, pretzels
Starch	■	■	✓				corn starch, potato starch, wheat starch
Sugar Processing and Refining	■	■	✓				granulated sugar, caster sugar, brown sugar, sugar cubes

*Includes Degree of Roast measurements.

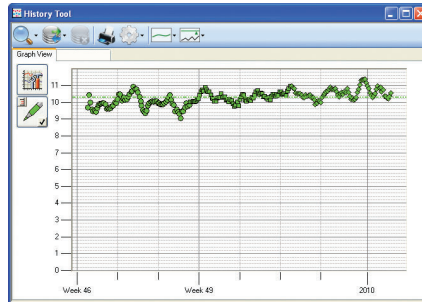
** InfraLab Series 9 can be supplied as Fat only, Fat, moisture & Protein OR Fat, Moisture, Protein and collagen. Units can be upgraded at a later date.

Infralab Manager Software

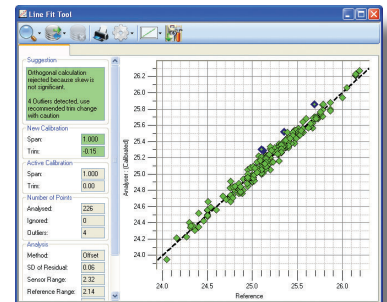
Advanced Data Analysis for Deeper Process Insight



Histogram



Data display



Calibration

Network connectivity

Optional communications interface for sending measurement data over Ethernet for capture and storage in a centralized database.



With InfraLab Series 9, you realize a greater return on investment by reducing routine sample testing costs.



Optimizing Your Investment with World-Class Service and Support

Nordson Measurement & Control's technical expertise comes from deep experience supporting thousands of products at the world's leading manufacturers. Our portfolio of support offerings leverages this expertise to assist you through the service lifecycle. We offer a complete range of cost-effective support solutions including commissioning, training, technical assistance and service agreements. Customers rely on our 24-7 availability via myNDC – the industry's most progressive service cloud portal. Whether it's configuring new equipment, training your technical staff or solving a technical problem, you can count on our experienced team to help maintain the health and performance of your Nordson product.

Visit myNDC service cloud at myndc.com.



Nordson Measurement & Control is represented in over 60 countries worldwide. www.ndc.com

Americas

Tel: +1 937 233 9935
Email: info@ndc.com

United Kingdom

Tel: +44 1621 852244
Email: ndcuk@ndc.com

China

Tel: +86 21 6113 3609
Email: ndcchina@ndc.com

Japan

Tel: +81 3 3255 8157
Email: ndcjapan@ndc.com

Germany

Tel: 08001123194
Email: ndcgermany@ndc.com

Italy

Tel: +39 0331 454 207
Email: ndcitaly@ndc.com

India

Tel: +91 7330999755
Email: ndcindia@ndc.com

Rest of Asia

Tel: +65 9296 0881
Email: ndcapac@ndc.com

In line with its policy of continuous improvement, Nordson reserves the right to revise or replace its products or services without prior notice. The information contained in this document may not represent the latest specification and is for indicative purposes only.

Document #: FB&T-BROC-SENS-Nordson Food Industry-EN-2022SEPT14
Date of Issue: September 2022
© Nordson Corp. 2022