



ProxiMate™ NIR instrument for the harshest environments

ProxiMate is a robust, compact and easy to use at-line NIR instrument for the food and feed industry. It reduces downtime in production and provides fast quality control of batch samples. The intuitive user interface allows operation by everybody and a wide selection of precalibration packages make it suitable for all applications.



Applicative fit thanks to many ready-to-use precalibrations

Our applications chemists have developed many ready-to-use precalibrations for the main food and feed industries. Whether you are analyzing cheese, milk powder or minced meat: Setting ProxiMate up to get accurate results requires minimal effort and can be done by everybody.



Extreme robustness - waterproof, stainless steel housing

ProxiMate is designed to work effectively in the most adverse conditions. Measurements are unaffected by temperature or humidity fluctuations. The instrument can be placed where results matter: right next to the production line. With IP66 ingress protection ProxiMate can be pressure-hosed down to meet even the most stringent hygiene standards.



Simple operation with the intuitive touch-screen user interface

Thanks to the intuitive, modern touchscreen interface, ProxiMate operation has been optimized to make it logical, easy and straight-forward. The touchscreen follows the proven interface logic of other BUCHI products, making it easy for everybody to setup applications, test samples or set preferences.





Extraction and Freeze Drying Fast and Flexible

We have exciting news for both the pharma & chemistry industries as well as the food, feed and environment sector. BUCHI released two new product lines for chromatography and extraction:

New Extraction Portfolio



UniversalExtractor E-800

The UniversalExtractor E-800 is perfectly suited to any demanding extraction task. Six distinct extraction positions enable individual process control and simultaneous operation of different extraction methods. High-speed heaters combined with sophisticated process control allow for the fastest and most reproducible extraction processes.



FatExtractor E-500

The FatExtractor E-500 is designed for quick and compliant fat extraction. Gain the flexibility to readily adapt your FatExtractor E-500 to changing needs with the interchangeable glass assembly and execute extractions according to Soxhlet, Randall or Twisselmann.



HydroEx H-506

The HydroEx H-506 performs acid hydrolysis as a sample preparation step prior to fat extraction for total fat determination. The HydroEx H-506 offers a smooth and safe process with convenient system handling.

Freeze Drying



The first Freeze Dryer with Infinite-Control™

The compact Lyovapor™ L-200 offers high-quality Freeze Drying (-55 °C, 6 kg) with a high level of automation. Infinite-Control™ includes easy method creation, method running, data logging, chart recording in real-time and interruption if needed from anywhere at anytime.



First lab Freeze Dryer for continuous sublimation

With Infinite-Technology™ the Lyovapor™ L-300 offers continuous sublimation for the first time with two alternately working and automatically hygienically cleansed condensers at -105 °C. In addition, Infinite-Control™ allows entire process control of all relevant parameters, also via mobile devices.



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