

SERVOFLEX MiniFoodPack (5200)

ACCURATE AND RELIABLE OXYGEN AND CARBON DIOXIDE MODIFIED ATMOSPHERE PACKAGING (MAP) GAS ANALYSIS, IN A HIGH PERFORMANCE PORTABLE FORMAT



SERVOFLEX MiniFoodPack (5200)

Specifically innovated to meet the needs of the food and pharmaceutical industries, the MiniFoodPack enables quality control checking of common gas mixtures used for Modified Atmosphere Packaging (MAP).

This small, robust portable analyzer is optimized to deliver unparalleled ease of use with its simple, intuitive user interface and reduced ongoing maintenance needs. Aspects like advanced datalogging, multiple pump functions (internal, vacuum and syringe), long-life rechargeable batteries and flexible configuration ensure the MiniFoodPack can meet the demands of your monitoring requirements with ease.

FLEXIBLE

- Accurate measurement of common gas mixtures used in MAP
- Internal pump with solenoid valve option for external vacuum pump or syringe sample draw
- Meets wide range of MAP testing needs specified by food processing and pharmaceutical industries

EASY TO USE

- Quick start up and use
- Small footprint that integrates easily into any location and saves space
- Mains or battery power options (8-36 hours battery runtime)

LOW COST OF OWNERSHIP

- Non-depleting technologies maximize availability and reduce maintenance/running costs
- Simplified calibration and ongoing maintenance

UNRIVALLED PERFORMANCE

- Patented Paramagnetic and Infrared technologies for high sensitivity monitoring and reliability
- Precision single or dual measurement operation
- Manufactured by Servomex - over 60 years' experience innovating and pioneering gas analysis with thousands of units used in the field every year

BENCHMARK COMPLIANCE

- CE marked and in compliance with EEC, EMC and WEEE Directives
- UL approved and CE marked 100-240V / 43-70Hz AC power supply

Learn more about the SERVOFLEX Minifoodpack (5200)
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PRODUCT OVERVIEW: MiniFoodPack (5200)

ACCURATE AND RELIABLE ANALYSIS

When you work in industries producing products utilizing MAP - such as food production or pharmaceuticals - accurate and reliable gas mixture analysis is essential. You need equipment that not only delivers benchmark performance, but helps you test samples in the most efficient way possible.

The freedom and flexibility to undertake varied sampling methods is also important to you. The ideal solution will provide you with additional added-value aspects including long battery runtime, low operational costs, simplified ongoing maintenance and ease of use. And we don't believe you should have to compromise.

A NO COMPROMISE SOLUTION

The MiniFoodPack throws a powerful punch, with its combination of intuitive ease of use, simple maintenance requirements and industry-leading O₂ and CO₂ monitoring performance, designed specifically for MAP quality testing.

This device uses state-of-the-art patented Paramagnetic and Infrared technologies, providing sensitive monitoring and great flexibility when it comes to sampling techniques; via internal pump, external vacuum pump or syringe draw methods.

SIMPLICITY AND REDUCED COSTS

Aside from its impressive analytical and sampling provision, the MiniFoodPack is simple and intuitive to use, allowing up to 200 measurements to be stored for subsequent download. This device also offers unbeatable value over product life, through simplified calibration and ongoing maintenance and the use of non-depleting sensing technologies, providing you with a holistic analysis solution that meets all your core needs.

ALTERNATIVE PRODUCTS

The SERVOFLEX portable product range features a number of options designed to meet your application needs:

MiniMP (5200)



The MiniMP combines ease of use and simple device care with high powered CO₂ and O₂ monitoring capabilities (EN15267-3 MCERTs approved), providing a high performance solution suited to quality testing.

Micro i.s. (5100 i.s.)



The Micro i.s. adds additional monitoring dimensions with O₂, CO and CO₂ analysis. This device can also be used in any location, with its Intrinsically Safe (i.s.) design that permits use in hazardous areas including Zone 0.

KEY APPLICATIONS

- Modified Atmosphere Packaging (MAP) quality testing for food and beverage products
- Modified Atmosphere Packaging (MAP) for packaged pharmaceuticals
- Equilibrium Modified Atmosphere Packaging (EMAP) fresh consumable produce testing
- Laboratory and research



Zirconia



Gas Filter Correlation



Calorimetry



Thermal Conductivity



Paramagnetic



Infra-Red



Tunable Diode Laser Spectroscopy



Flame Ionisation Detector

PRODUCT DATA: MiniFoodPack (5200)

OPTIONS	DESCRIPTION	SPECIFICATION
Internal pump	With user configurable timer	Min. sample volume - O ₂ = 16ml, CO ₂ = 8ml
Solenoid valve	Permits additional flexibility for sampling	Use external vacuum pump or syringe sample draw
Analog output	1 x 4-20mA / 0-20mA	1 measurement per output
Rechargeable batteries	Advanced Lithium Ion (Li-Ion)	8-36 hours runtime, depending on use

ACCESSORIES	DESCRIPTION	SPECIFICATION
Printer	Compact and simple to use	Mains powered or rechargeable. Pack of five additional printer paper rolls
QuickConnect barb fitting	Simplify connection of gases with QuickConnect	Allows outlet connection to 6.3mm (1/4") ID tube
1/8" NPT adaptor	Ideal for QuickConnect hard pipe use	Allows outlet connection to 1/8" NPT pipe
2 years spares pack	2 years hassle-free operation	Replacement filters, sticky pads and syringe needles
Can-piercing kit	Allows the sampling of rigid container headspace	

MONITORING PERFORMANCE		
Sensor	O ₂	CO ₂
Technology	Paramagnetic	Infrared
Variant	Standard	All variants
Full scale and Min. output	0-100% 0-10% (min.)	0-10%, 50%, 100% 0-10% (min.)
Cell construction	Polymer (PPS)	316 Stainless Steel
Accuracy (intrinsic error)	±0.2% O ₂	±2% FSR
Zero drift/week	±0.4% O ₂	±4% FSR
T90 in secs.	<7.5	<7.5
Operating Temp.	5 to +45°C (41 to 113°F)	5 to +45°C (41 to 113°F)

Please note: Allow 1 hour warm up to meet performance specification. Power cycle offset O₂: ±0.4% O₂.

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SAMPLE FOR MEASUREMENTS

Sample gas	Clean, dry, non-flammable and non-toxic gases only. Though samples containing >5% CO ₂ are toxic, they can be analyzed if the suitable precautions are taken
Flow Control	Pumped, external pump or syringe sample draw
Sample inlet connection	Standard male luer fitting
Sample outlet connection	5mm OD stub compatible with optional QuickConnect barb fitting for 6.3mm (1/4" ID tube or adaptor to 1/4 NPT)
Inlet pressure	Solenoid valve: 0kPag (0psig) to 35kPag (5psig) Pump: 0kPag (0psig) to 3.4kPag (0.5psig)

DEVICE SPECIFICATION

Size:

- 150mm (6.0") Width x 300mm (12.0") High x 260mm (10.5") Deep

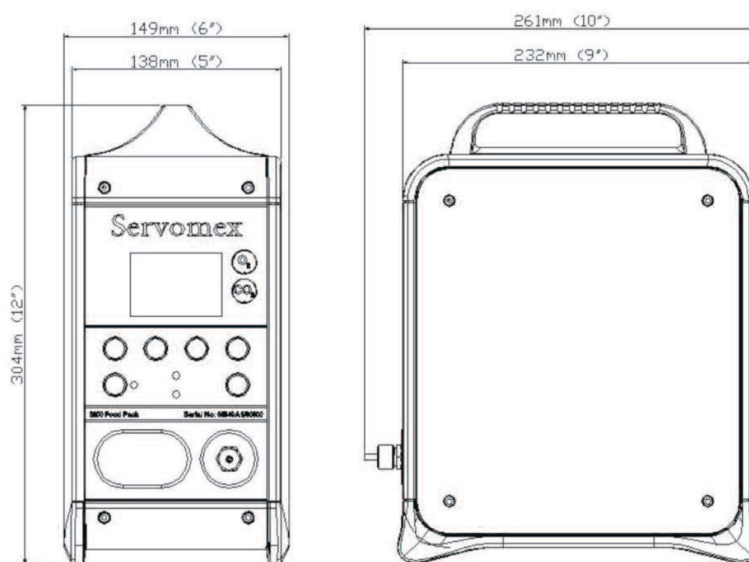
Weight:

- 2.6kgs (5.7lbs) – 3.9kgs (8.6lbs) depending on config.

Certifications:

- CE in accordance with EEC EMC and WEEE Directives.
- UL/CE approved 100-240V/43-70Hz AC power supply

DEVICE SCHEMATIC



These analyzers are not intended for any form of use on humans and are not medical devices as described in the Medical Devices Directive 93/42EEC.

Please note: This document was updated in August 2014. While every effort has been made to ensure accuracy, no responsibility can be accepted for errors or omissions. Data may change, as well as legislation, and you are strongly advised to obtain copies of the most recently issued regulations, standards and guidelines. This document is not intended to form the basis of a contract.

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AMERICAS BUSINESS CENTER
Tel: +1 281 295 5800
Email: americas_sales@servomex.com

ASIA PACIFIC BUSINESS CENTRE
Tel: +86 (0)21 6489 7570
Email: asia_sales@servomex.com

EUROPEAN BUSINESS CENTRE
Tel: +31 (0) 79 330 1580
Toll Free: 00800 7378 6639 (NL, D, GB, F)
Email: europe_sales@servomex.com

LATIN AMERICA BUSINESS CENTER
Tel: +55 11 5188 8166
Email: brazil_sales@servomex.com

INDIA BUSINESS CENTRE
Tel: +91 22 3934 2700
Email: MEI_sales@servomex.com

MIDDLE EAST BUSINESS CENTRE
Tel: +971 6552 8073
Email: MEI_sales@servomex.com

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