

Alphatec™ FN^Q

Grain and flour analysis based on the falling number method



ANALYTICS BEYOND MEASURE

Alphatec™ FN^Q gives grain receivers and flour millers a safe and modern way of performing the standard falling number test that is used to check sprouting damage in grain and enzyme activity in flour prior to baking, malting etc.

A safe way to test sprout damage and enzyme activity

Innovative safety features help to avoid potential injury and reduce the risk of burns. A cooling lid minimises the rush of steam when loading samples, an insulated sample bath prevents contact with hot surfaces, while an overflow direct into waste also stops hot water spillage.

User friendly falling number analysis

Get full control and reduce training costs with a modern, easy to use touch screen allowing rapid, error-free analysis. Other smart usability features are built into the practical design such as the detachable rack and rear connectors.

A new way to meet industry standard methods

Measure falling number according to industry standard methods. As part of the extensive FOSS grain portfolio, the Alphatec FN^Q offers a modern alternative to existing solutions backed by a unique level of customer support for smooth and uninterrupted analytical operations.

Sample type

Wheat, rye, barley, sorghum, flour and any samples requiring falling number analysis in compliance with international standards.

Parameters

Weather damage and alpha-amylase and related enzyme activity and starch properties in grain and flour.

Technology

Falling number analysis

Meets requirements of AACCI/ICC/ISO methods

Specifications

Feature	Specification
Alphatec FN^o	
Dimensions (w x h x d)	350 x 507 x 260 mm
Weight	18 kg
Power requirements	200-240 VAC 50-60 Hz or 100-120 VAC 50-60 Hz
Water supply	Connect to water tap or FOSS Cooler unit >0.4 L/min, <30 °C, <0.5 MPa
Altitude	Up to 3000 m
Temperature	Indoor use, 5 - 40 °C
Alphatec Cooler	
Dimensions (w x h x d)	360 x 370 x 260 mm
Weight	6 kg
Power requirements	100-240 VAC 50-60 Hz
Altitude	Up to 3000 m
Temperature	Indoor use, 5 - 40 °C
Water recirculation capacity	0.4 L/min