

Constant product quality. Multi NIR Inline System.

Optimized production, constant product quality.

Customized moisture, protein and fat content.

Constant product quality, increased production capacity.

The Multi NIR Inline System guarantees consistent product quality before pelletization. This helps to achieve consistent pellet quality - fines are reduced, thus increasing line availability and production capacity. Each measuring lasts less than 3 seconds, allowing frequent and more precise measurements. This ensures a constant and smooth production flow.

Increased profit thanks to optimized moisture, fat and protein content.

The Multi NIR Inline System is a complete system for measuring the moisture, fat and protein content in feed. The measurement can take place along various points in the feed production process, e.g. at raw material intake, at the mixer, at the feed hopper and at the cooler. Moisture and fat content can be optimized at the mixer, i.e. by adding a water additive. The protein content can be optimized by precisely blending the raw materi-

Lower production costs.

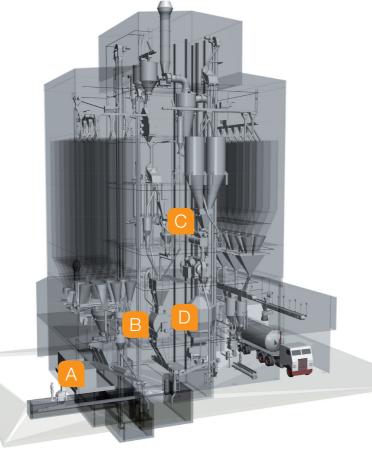
The extremely precise measurement with a SEP of 0.3% for water and fat, and 0.5%/0.8% for protein* makes it possible to significantly reduce the recipe-specific safety buffers and thus decrease production costs.

Energy savings during pelletizing.

Optimized water, fat and protein content reduces fluctuations and peak loads on the pellet mill, which reduces energy consumption considerably.

Traceability and feed safety.

The historical data of moisture, fat and protein contents can be retrieved and analyzed any time, which provide complete traceability for feed safety reducing liability risks.













Customer benefits at a glance:

- Constant feed quality
- Increased production output
- Increased profitability due to optimized water, protein and fat content
- Energy savings during pelletizing
- Traceability and feed safety

The integrated complete solution.

Up to 6 measurement points per spectrometer.

The Multi NIR Inline System's components are designed for industrial applications and offer the highest degree of durability against interfering factors, such as vibrations or temperature fluctuations. The Multi NIR Inline System is distinguished by the high precision and reliability of its measurements.





Compact and robust design.

Developed for industrial use, the Multi NIR Inline System offers the highest degree of durability against interfering factors such as vibrations and temperature fluctuations. The system is distinguished by high precision and durability. The measuring head and spectrometer are spatially separated. This design allows 6 measuring heads per spectrometer to be connected and ensures high serviceability and operating safety. The process adapter is developed specially for various applications in the feed industry. An integrated manual sampler and an optional temperature sensor complete this packa-



Expertise meets high technology.

Bühler has been involved in the grain processing industry since 1860 and in the animal feed industry since 1927. 90 years of accumulated experience in the feed industry combined with comprehensive technological expertise in sensor technology – ensures maximum process stability and operational safety for feed producers.

Measuring head specification at a glance:

- Dimensions: approx. 20 cm x 20 cm
- Weight: approx. 5 kg
- ATEX: II 1/2 D EX t III T 155 °C Da/Db



Convenient control.

Thanks to the smart terminal box, the system can be easily integrated into the plant control system. The integrated software offers a clearly organized user interface with numerous visualization options.



Reliable calibration and service.

The scope of supply of the Multi NIR Inline System includes an extremely precise calibration for feed, which is protected against various interfering factors. A team of experts from Bühler are available to carry out further customized product analysis and calibration.

* 0.5% for raw materials, 0.8% for mixed feed

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