

GRAINSENSE INCOME.

Flexible and affordable grain quality measurement

The GrainSense Lab analyzer has been developed for easy and flexible grain quality testing. It is designed to meet the unique needs of the grain and oilseed value chain – farmers, traders, elevators and processors.



The GrainSense Lab analyzer is developed on the patented and globally proven GrainSense technology to measure **protein, moisture, oil,** and **carbohydrates** from stable grain kernel samples. Employing Near-Infrared Spectroscopy (NIR) technology that uses a 360° light penetration method (integrating sphere), it ensures exceptionally accurate results even with small sample sizes in a short space of time.

- Accurate Highly reliable results.
- · Simple Easy to use and clean, no moving parts prone to break down.
- Fast Measurement results within seconds.
- Flexible Any sample size over 500 ml, pour and get instant results.



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GrainSense Lab

Grain analyser



ACCURATE

Exceptionally accurate and reliable results.



SIMPLE

Easy to use and clean. No moving parts that would be prone to break down.



FAST

Measurement results within a few seconds.



FLEXIBLE

Sample size flexible, min. 500 ml. Pour and get instant results as you go.



Technical specifications	
Size	225x225x110mm
Size with feet	440x225x230mm
Weight of the sensor	≈5kg
Weight with feet	≈6kg
Power	230/110 VAC
Measurement principle	Near infrared integrating cavity spectroscopy
Sample size	Variable; ≈100 grams per second flows through the sensor when measurement is ongoing
Species	Wheat, barley, maize, soybean, rapeseed, oats and rye
Storage temperature	-20 to +85 °C
Operation temperature	+5 to +45 °C
Connection	USB
Computer operating system	Windows 10 or later
Yearly calibrations	Remote SW update



