



NIR Multi
Online Analyzer
MYRG

NIR Multi Online Analyzer MYRG.

1 spectrometer for up to 6 measure points.

The NIR Multi Online Analyzer MYRG allows for real-time analysis of raw material and end products at various measuring points. This analysis allows for precise and continuous control of ongoing production. With the latest Bühler NIR technology, one spectrometer evaluates up to 6 different measuring points.



Online measurement of whole grain, flour, and semolina.

Measuring positions.

The NIR Multi Online Analyzer MYRG is distinguished by its durability and reliability:

- Only the measurement probe is located in the production environment
- The control cabinet provides ideal protection of the optical and electronic components
- Compact measurement probes

Your benefits:

- Reliable and reproducible measurement results
- Hardware is not affected by dust, temperature, vibrations
- Compact, flexible installation – e.g. directly on gravity spouting

Benefits:

- Online analysis of the raw material and end product's moisture, protein and ash content
- Consistent product quality
- Complete documentation allows for easy traceability
- Precise control of protein, moisture, and ash (optional)

Increase efficiency with Multi-NIR. New generation of online NIR technology.



The compact measurement probe (replace with sensor) are suited for the retrofitting of existing production systems.



The color and speck measurement option MYHB delivers reproducible color values in the CIE 1976 color space (L*, a*, b*) and classifies brown as well as black specks according to size.

Convincing calibrations and services.

The scope of supply of the MYRG includes pre-calibrated applications. In addition to the classic parameters such as protein, moisture, and ash, trend data on wet gluten, water absorption, and starch damage are also available.

The MYRG supplies accurate information for smart automatic control of gluten, product moisture, or ash.

WinNIR software.

WinNIR offers clear and comprehensible user interfaces showing current values or trend charts of all measurement points. The software is operated as a stand-alone solution or integrated in the Bühler WinCos process control system.

Technical data:

Probe	H x W x D mm	80 x 170 x 100
Control unit (including control cabinet)	H x W x D mm	1300 x 810 x 510
Technology		Diode array
Wavelengths	nm	850 – 1650
Ambient conditions		
Probe	°C	10 °C ... 50 °C
Spectrometer	°C	10 °C ... 40 °C
Measurement parameters for wheat flour		
Protein	%	8 – 23 (db)
Moisture	%	6 – 17
Ash	%	0,3 – 2.5 (db)
Starch damage	UCD	8 – 30
Wet gluten	%	20 – 32
Water absorption	%	50 – 70

Flyer MYRG en 12/18

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