

**L** LABORATORY

**P** PROCESS

**S** SOFTWARE

**A** AUTOMATION



**SCHMIDT  
HAENSCH**  
innovators by tradition since 1864

# Saccharomat *Touch*

Polarimeter



## SPECIFICATIONS

## SACCHAROMAT

## TOUCH

Measurement scales	°Z International Sugar Scale
Measuring ranges	- 35°Z to - 105°Z
Resolution	0,01°Z
Precision	± 0,02°Z*
Reproducibility	± 0,01°Z
Sensitivity	Up to OD 5
Wavelength	1 or 2 wavelengths fixed: 587, 882 nm
Response time	≤ 4 sec. over the entire measuring range
Measuring tubes	Different Models, 50, 100 or 200 mm length Material: glass, stainless steel, acid-proof stainless steel, stainless steel tubes with integrated temperature sensor***
Temperature measurement	NTC sensor for measurement of sample temperature
Range	0 - 99°C
Resolution	0,01°C
Precision	± 0,03°C
Light source	LED, interference filter
Display	7" TFT Touchscreen, 800 x 480 Pixel, 16 Bit colours
Operation	Touchscreen, keyboard**, mouse**, barcode reader**, remote via PC**
Interface / Communication	RS232 (1x), USB A (4x), USB B (1x), Ethernet (1x), W-LAN/LAN**
Standard models	Saccharomat Z 103 TOUCH: 587 nm, Saccharomat Z 101 TOUCH: 882 nm, Saccharomat Z 202 TOUCH: 587 and 882 nm
Conformity	International Pharmacopoea, OIML, ASTM, ICUMSA, Australian Standard K157
Highlights	High performance sugar polarimeter using the unique principle of quartz wedge compensation; Saccharomat does not need re-calibration at any time, High stability of the measuring values; Measurement of dark samples after filtration with "Autofilt Z"; High resolution 7" TFT touchscreen, Energy saving LED light source

\* Standard conditions

\*\* Optional

\*\*\* Certificate on request

### Polarimeter applications

Determination of sucrose concentration

Precision and reproducibility of the measured values meets the high requirements of quality control and payment systems.

### Applications often used

- Determination of concentration
- Purity analysis
- Quality control

### Typical applications of the model

- Sugar industry (raw-, intermediate and final products of sugar cane and beet processing)
- Food industry (reception control of sucrose)
- Pharmaceutical industry (reception control of sucrose)