- ✓ **Analyze powders, butter, cheese, and more on the same instrument**

- ✓ **Results in 30 seconds for fat, moisture, total solids, protein, and other parameters**

- ✓ **Designed for ease of use**

Next Generation NIR Analyzer

The Phoenix 5000 NIR Dairy Analyzer is the ideal solution for dairy processors that need highly accurate rapid results for a variety of products.

The Phoenix 5000 offers 30 second analysis of:

powders, butter, cheese and more

It can test simultaneously for moisture/solids, protein, fat and other parameters.

If you have already developed databases on other NIR platforms (FOSS™, Unity Scientific™), you can easily transfer them onto the Phoenix 5000 and begin generating reliable results immediately.

- Results in 30 seconds or less
- Control moisture in powders
- Monitor fat and moisture in butter
- Optimize moisture, fat, protein, and solids in cheese
- Analyze whey to optimize production
- Build COAs for finished product
- Transfer existing databases from any NIR instrument
- Flexible data management

EXPLORE THE PHOENIX

Easy to Use Interface

- 12.3" Microsoft Surface Touchscreen
- Simple tab design
- Fast access to results
- Flexible data handling

All Phoenix instruments are manufactured at Blue Sun Scientific's headquarters in Jessup, Maryland.

NIR Monochromator

The most trusted NIR technology used by the food and agriculture industries

Innovative Sample Car

- Scans large and small cups
- Scans entire sample cup
- Integrated standards

Easy to Access Lamp

The 10,000-hour lamp can be replaced in under 5 minutes with no special tools needed.

Fully Sealed

- Rugged and robust
- Ideal for in-lab or at-line analysis

HIGHLY ACCURATE, RUGGED AND EASY TO MAINTAIN

Introducing BlueScan

Software Designed for Ease of Use
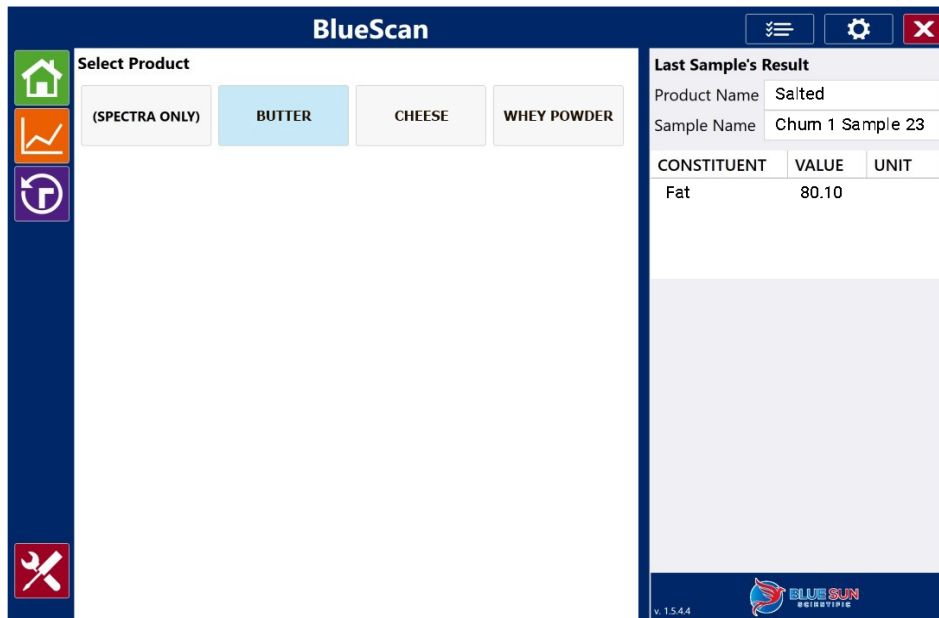
The Phoenix 5000 is powered by BlueScan. BlueScan is designed to simplify routine analysis and is packed with features that make it ideal for monitoring quality and optimizing production.

BlueScan's tab design ensures your information is always a click away. You can easily view results, historical data, spectra, generate reports and run diagnostics with the press of a button.

Keep Your Database

The Phoenix 5000 Dairy Analyzer comes ready to analyze common dairy products, including powders, butter and cheese.

Additionally, you can continue to use calibrations you have previously developed on other NIR instruments.

The Phoenix 5000 is backwards compatible with databases from many major NIR manufacturers, including FOSS™, and Unity Scientific™.

Monitor moisture and fat in butter

Control moisture in powders

Optimize moisture/solids, fat and protein in cheese

Specifications

Hardware	
Dimensions	14.0 in x 15.0 in x 20.75 in ; 356 mm x 381 mm x 527 mm (LxWxH)
Weight	34 lbs ; 15.4 kg
IP Rating	62
Power Connection	Via external power supply; Input:100-240VAC, 50/60Hz, 65watt Output: 24VDC, 2.7A.
Light Source	Tungsten Quartz Halogen Lamp, MTBF > 10k hours
Measurement Mode	Reflectance or Transflectance
Detector	High Performance InGaAs extended ranged detector
Wavelength Selection	Scanning diffraction grating monochromator with nominal bandwidth of 10nm (FWHH). Configurable Data presented in 0.5nm, 1nm or 2nm increments

Performance	
Wavelength Range	1100-2500 nm
Number of Data Points	Up to 2800
Analysis Time	10-60 seconds (24 scans / sample = 32 seconds)
Wavelength Reproducibility	< 0.02 nm (based on Blue Sun Scientific specific diagnostic test)
Wavelength Accuracy	< 0.3 nm for Blue Sun selected published peak positions of NIST SRM 1920a standard
Photometric Noise	< 15 µAu in standard range

User Interface	
Display	12.3" Microsoft Surface Pro Touch Screen running Windows 10
Data Export Options	LIMS, Modbus, Excel

Installation Requirements	
Ambient Temperature	10-40°C
Storage Temperature	-20-40°C
Ambient Humidity	< 85% RH
Mechanical Environment	Stationary during use
EMC environment	Laboratory use, Industry requirements

BluePoint®
TECHNOLOGIES

Blue Sun Guarantee

Every Phoenix 5000 is backed by our industry leading warranty program which guarantees you receive fast, reliable support from industry experts you can trust at a fair market price. It includes **free**:

📞 Phone Support

👤 Remote Support

🖥 Software Upgrades

🔄 Calibration Development (1 Year)

🗄 Warranty on Parts (1 Year)