

Digital Reading Tenderometer

Model 4011



Accurately measures the hardness and ripeness of fresh or scalded legumes, potatoes, peas and beans

Purpose

The JBT Digital Tenderometer is designed to provide high precision outcomes for the comparative measurement of the hardness and/or ripeness of fresh or scalded products, particularly peas, beans, broad beans, potatoes and legumes at large, but also strawberries and diced fruit in general.

Execution

The machine is manufactured mainly from stainless steel, its processor-based control electronic system being housed in a fully closed container for improved protection. The electronic system can be easily removed for repairing, if need be.

Operation

The product sample is placed into the measurement cell of the Tenderometer where an electronic motor rotates a set of gauged, rotary knives. While cutting is in progress, the force applied onto a reaction assembly formed by a set of static knives is detected by high accuracy meter.

The resultant outgoing signal is transferred to the microprocessor based control system which shows the final value on the liquid crystal display in tenderometric degrees. The device simultaneously sends data to the field printer as well as transmitting to a remote personal computer. Both the absolute value from the test in progress and the result of the arithmetic mean from up to the last 20 tests performed can be shown on the display and on the slip issued by the printer.

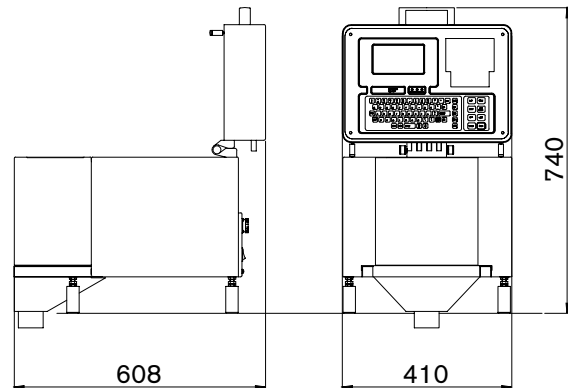
Benefits / Features

- High accuracy achieved through:
 - Oversized, rotary type load cell successfully used in previous tenderometer models, including the well known FMC 3384 Tenderometer for peas
 - Extremely reliable electronic control system with built-in digital graphic display and print device
 - Measurement system free of initial calibration values

- High working capacity: up to 40 tests/hour
- Very easy restoration of initial calibration values
- Double CIP system; controlled by microprocessor
- Arithmetic mean function for up to the last 20 outcomes

- Capability of displaying and printing the supplier code and the product variety
- USB interface for data transmission to a remote computer
- Optional - Kit Bluetooth interface.

APPROXIMATE SPECIFICATIONS	
SIZE OF FEED HOPPER	107x130 mm
TEMPERATURE LIMIT	+4° ÷ +40°C
PRODUCT CHECKED EACH TEST	0,3 dm ³
RANGE	30 to 300 Tenderometer Units
ACCURACY	0,5 %
CAPACITY	up to 40 Tests/h
POWER REQUIREMENTS	0,4 kW
WATER REQUIREMENTS	approx. 50 l/h at 3 Kg/cm ²
WEIGHT CRATED	100 Kg



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