

**NEW**

# SMART Q™

Quartz Halogen Moisture Analyzer



We Simplify Science

[cem.com](http://cem.com)



# We Make Analyzing Snack Foods Simple.

## Key Benefits

**Easy-to-use touchscreen interface** — Simple operation means operators can be trained in minutes.

**Precise** — Our analytical-grade 4 place balance allows for 0.001% moisture resolution.

**AOAC compliant technology** — Choose between constant-weight or set time cutoff parameters. Includes the option to use multiple heating stages.

**Rapid turnaround time** — With glass fiber sample pads, there is no cool-down period between tests.

**Direct sample temperature measurement** — Other companies only measure the air temperature of the cavity, which can lead to sample scorching.

**Collimated IR quartz halogen technology** — Our patented honeycomb design heats the sample more rapidly and evenly than other quartz halogen designs.

## Sample Types

- Pretzels
- Chips
- Crackers
- Cookies
- Cheese Puffs
- Extruded Snacks
- Flour
- Spices
- Dried Fruits
- Dry Ingredients
- And many others

## For more information

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