



MB 200 / HFT 2000 CLEANING PROCEDURE

RECOMMENDED FREQUENCY : ONCE A WEEK OR WHEN NECESSARY

1. TURN OFF AND UNPLUG THE UNIT.

NOTE:

IF THE UNIT HAS JUST BEEN USED FOR TESTING, LET IT **COOL DOWN** FOR A WHILE TO PREVENT BURN INJURY.

2. OPEN THE HOOD AND DUST OFF DIRT OR LEFT-OVER DEBRIS USING A SMALL BRUSH. USE OF VACUUM CLEANER WHILE DUSTING IS HIGHLY RECOMMENDED.

NOTE:

BE CAREFUL NOT TO LET ANY DIRT OR DEBRIS FALL INTO ANY HOLE OR CAVITY OF THE UNIT SPECIALLY TO THE THE BALANCE UNIT.

3. SPRAY ALL PURPOSE CLEANER (SUCH AS "SIMPLE GREEN") TO A PAPER TOWEL OR CLOTH AND WIPE OFF DIRT AND GREASE ON THE UNIT.

NOTE:

DO NOT SPRAY CLEANER DIRECTLY TO THE UNIT OR LET EXCESS LIQUID CLEANER DRIP INSIDE THE UNIT AS THIS MAY DAMAGE THE ELECTRICAL PARTS.



CARE TIPS FOR YOUR FAT TESTER:

1. IMMEDIATELY WIPE OFF ANY LIQUID OR GREASE ON THE UNIT.
2. PROTECT UNIT FROM HIGH HUMIDITY OR EXCESSIVE MOISTURE.
3. AVOID SLAMMING DOWN THE HOOD WHEN CLOSING.
4. PLACE UNIT ON A STABLE SURFACE .
5. PROTECT THE UNIT FROM BEING KNOCKED DOWN
6. DO NOT LOAD WEIGHT BEYOND THE UNIT'S CAPACITY.

(MAX LOAD MB200 = 200 grams / HFT 2000 = 45 grams)

DATA SUPPORT COMPANY

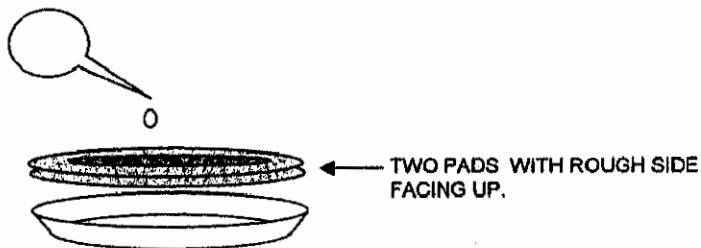
Specializing In Moisture and Fat Determination



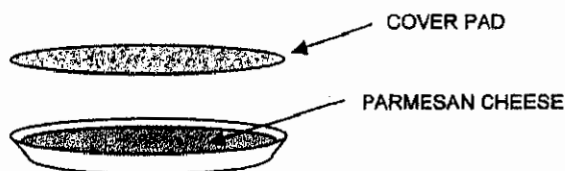
TIPS TO OBTAIN OPTIMUM RESULTS

A. Appropriate and Uniform Heating

1. Discard aluminum dish after every test. Heated dish tends to warp. Warping creates hot spot and cold spot resulting to uneven heat distribution across the dish.
2. Liquid samples require pads to increase surface area which results to better heat transfer. (Note: use the rough side of the pad)

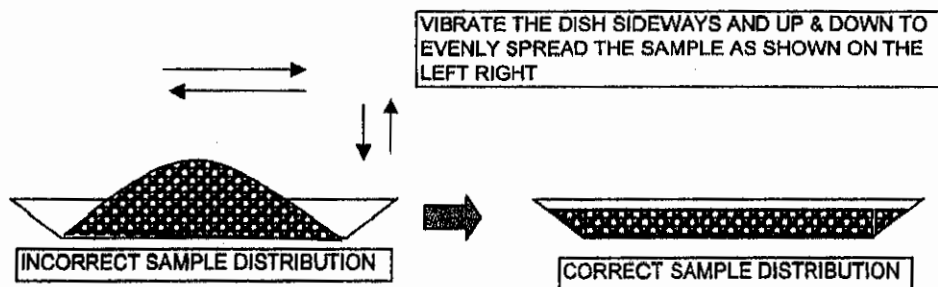


3. Some powder such as parmesan cheese require pad on top for uniform heating and to prevent burning.



4. Spread powder and pellet samples evenly on the dish for uniform thickness. Vibrate the dish to let the powder/pellet settle and rotate the dish for an even distribution.

Note: Do not use spoon or spatula to flatten the sample as this may compress the sample thereby trapping the moisture.



B. Homogenous Sample

1. Mix/blend the sample properly so it will be a representative part of the lot from which it was taken from.
2. Discard pads and dish after every test. Re-using these disposable items will result to cross-contamination of samples.



DATA SUPPORT CO. INC.
P.O. BOX 261338
ENCINO, CA. 91426
(800) 726-5883

Instruction Manual

HFT 2000 Analyzer

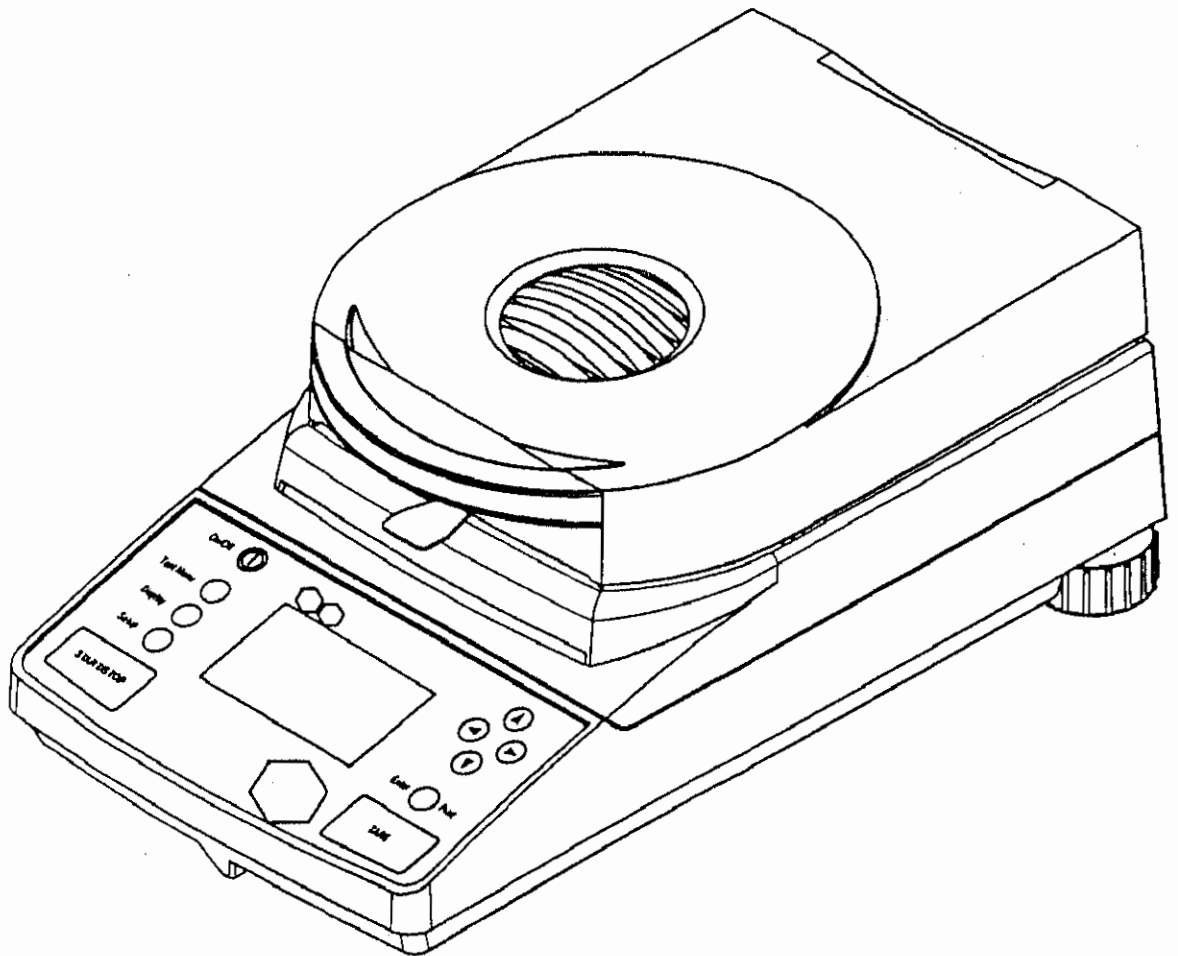
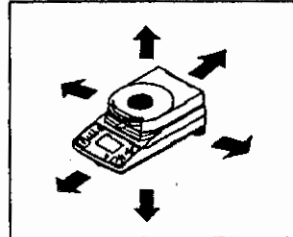
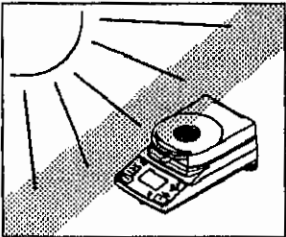
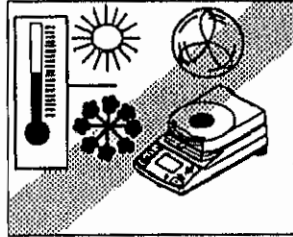
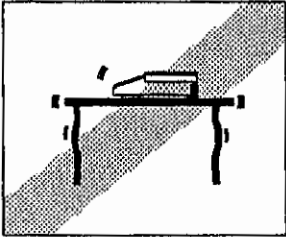


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Selecting the location

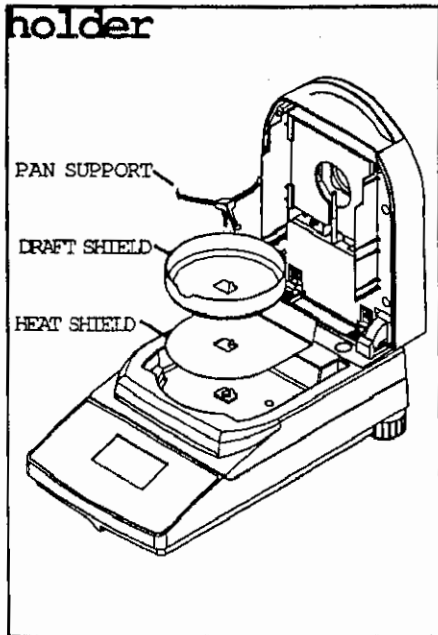
The Moisture Analyzer should always be used in an environment which is free from excessive air currents, corrosives, vibration, and temperature or humidity extremes. These factors will affect displayed weight readings.



DO NOT install the Moisture Analyzer:

- Next to open windows or doors causing drafts or rapid temperature changes.
- Near air conditioning or heat vents.
- Near vibrating, rotating or reciprocating equipment.
- Near magnetic fields or equipment that generate magnetic fields.
- On an unlevel work surface.
- In confined areas, allow sufficient space around the instrument for ease of operation and keep away from radiating heat sources.

Installing the heat shield, draft shield and sample pan holder



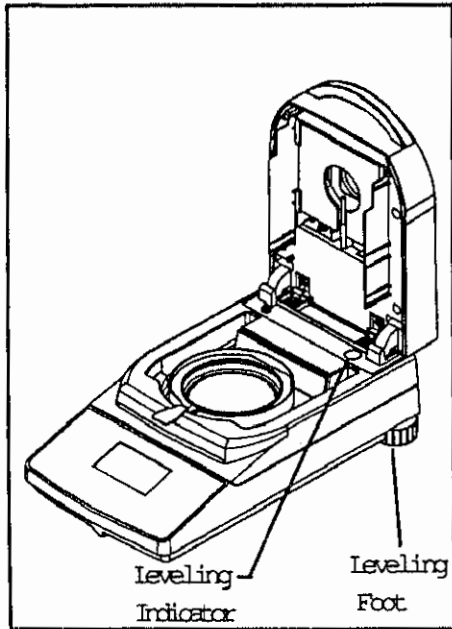
Lift the cover straight up and Install the heat shield in the base of the heating chamber.

Install the draft shield element (only one position possible) on top of the heat shield.

Install the pan support into position. Turn the pan support until it engages. In the locked position, the rear arm of the pan support points directly towards the rear of the analyzer.

Leveling

Exact horizontal positioning and stable installation are prerequisites for repeatable results. To compensate for small irregularities or inclinations at the location, the instrument can be leveled.

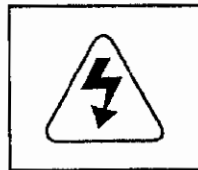


Adjust the leveling feet at the rear of the Moisture Analyzer until the air bubble in the indicator is centered. The level indicator is located under the cover towards the rear of the Moisture Analyzer.

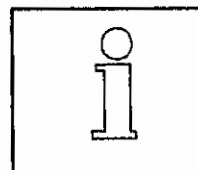


NOTE: The instrument should be leveled each time its location is changed.

Connecting to a power supply



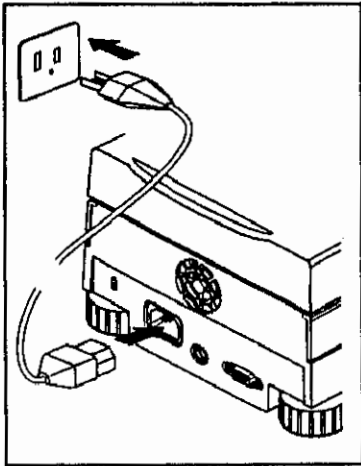
Check to ensure the voltage identification label on the Moisture Analyzer matches your local line voltage. If this is not the case, do not connect the Moisture Analyzer to the power supply, contact your responsible DSCdealer.



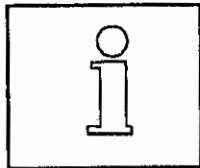
The halogen dryer unit is designed to operate at a specific line voltage (120 V ac or 240 V ac). The dryer unit is installed at the factory and is matched to the particular line voltage of the country of destination.



Connection to a line voltage that is too high can lead to burning out the halogen heater, whereas, a supply voltage that is too low will prolong the drying process and the instrument may not operate properly.



Connect the power cord supplied to the three pin connector located at the rear of the Moisture Analyzer and to a power source. The Moisture Analyzer becomes operational as soon as power is applied. The display will remain off until the On/Off button is pressed.



Allow the Moisture Analyzer to warm up for at least 30 minutes to enable it to adapt itself to the ambient conditions. If the Moisture Analyzer has been stored in a very cold environment before installation, it may require several hours for it to stabilize.



WARNING :

If the power cable supplied is not long enough, use only a 3-pin extension cable with equipment grounding connector.

A. SAMPLE PREPARATION

Place one pound of ground beef in the Cuisinart Model 11 food processor, purchased from your warehouse(item 144004). If the sample size is too small the meat will turn into a ball and will not mix properly. Mix your sample for one minute(60 seconds). During the blending process, fat tends to separate and stick to the inner wall of the bowl. Use a rubber spatula to scrape the fat back into the meat and blend again for one half minute (30 seconds). Scrape the inner wall with a clean spatula and mix back into your sample.

B. TO RUN A TEST WHEN UNIT IS FIRST TURNED ON

1. PRESS  ON/OFF

2. DISPLAY READS:

TEST ID: FAT TEST TEMP/ TIME: 160 C / A60 TARG. WGT: 3 GRAMS	
CLEAR PAN PRESS TARE	0.000 * GRAMS

3. PLACE ONE PAN & TWO PADS ON BALANCE AND PRESS



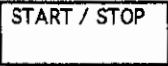
4. DISPLAY READS:

TEST ID: FAT TEST TEMP/ TIME: 160 C / A60 TARG. WGT: 3 GRAMS	
SAMPLE <.500 G	0.000 * GRAMS

5. REMOVE TWO PADS, AND USE A SPATULA TO SPREAD ON THE SMOOTH SIDE OF ONE PAD 3-4 GRAMS OF THE SAMPLE PREPARED IN SECTION A (SAMPLES SHOULD BE SPREAD AS THIN AS POSSIBLE), THEN COVER THE SAMPLE WITH THE OTHER PAD AND PRESS THEM TOGETHER WITH THE PALM OF YOUR HAND TO PREVENT SEPERATION DURING THE DRYING PROCESS.

6. PLACE PADS AND SAMPLE BACK ON THE PAN. WAIT FOR THE STAR SIGN TO APPEAR ON THE LEFT OF THE WORD GRAMS TO INDICATE STABILITY.

7. PRESS



8. WAIT UNTIL 'TEST OVER' IS DISPLAYED ON THE LEFT CORNER BOX TO INDICATE TEST TERMINATION. DISPLAY WILL SHOW % BEEF FAT ON THE BOTTOM RIGHT HAND CORNER.

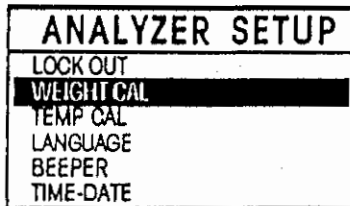
9. To display % Pork Fat, press the 'Display' button until it shows %PORK FAT on the bottom right hand corner.

C. TO RUN THE NEXT TEST

1. REPEAT STEPS 3-8 IN PART B

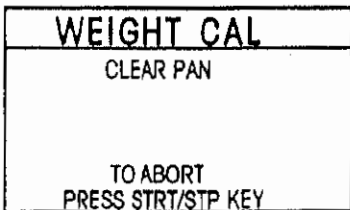
Weight calibration

To calibrate the Analyzer, proceed as follows:

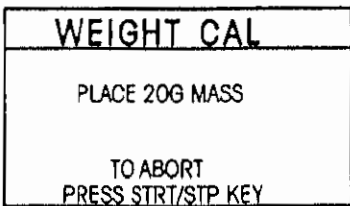


Clear the pan handler, a sample pan should be in place, close the cover on the Moisture Analyzer.

Press the **Setup** button. Using the arrow buttons, scroll to WEIGHT CAL. Press the **Enter** button.

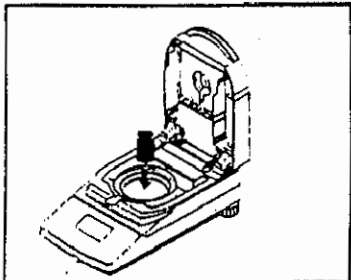


The display screen highlights the action you should take.

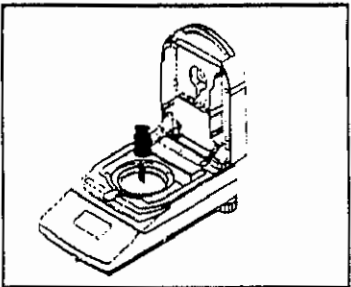


Place the required weight on the sample pan, close the cover.

Follow the instructions on the display. The display indicates if the calibration was successful.

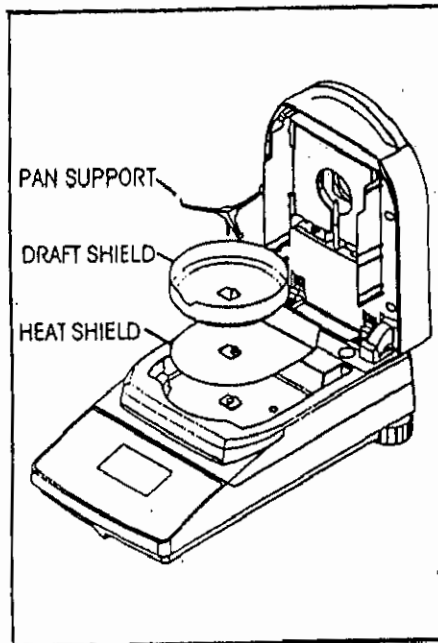


Press the **Display** button to return to display. To abort, press **START/STOP** button.



HFT-2000 Shipping Instructions

1. Remove Pan support, draft shield, and heat shield from the base of heating chamber. Place the draft shield back in, then place black foam inside the draft shield to protect the glass plate.



2. Place pan support, draft shield, and heat shield on top of white foam accessory holder. Each accessory has its own location.
3. Close hood and place plastic bag over entire unit.
4. Place instrument in between the 2 Grey foams located inside of box.
5. Then place instrument with foams inside of box.
6. Place white accessory holder on top of instrument inside of box.
7. Please tape box securely to avoid any shipping damage.

Any Questions please call Data Support Co. @ (800) 726-5883