



PASTA MANUFACTURERS
MONITORING THE DRYING PROCESS OF INSTANT NOODLES

MOISTURE ANALYSER | KERN DBS

The moisture analyzer is used for quality control and to monitor the automated and mechanical drying process (pre-drying and gentle drying) of the freshly produced instant noodles. The instant noodles must have a certain residual moisture in order to meet the manufacturer's shelf life specifications. This process is fundamentally important for the final inspection of the Instand noodles produced in order to release the production batch, to ensure the quality of the noodles for the cooking process and to satisfy customers.



Model	Weighing capacity	Readability	Price
DBS 60-3	60 g	0.001 g	€ 1,650.-
Suitable Accessories: <ul style="list-style-type: none">• DAkkS calibration certificate 963-127 - 963-127 - €103.-			



<https://partner.kern-sohn.com/Segment/B00EE>

* DAkkS calibrations are also possible on site
All prices are net, valid until 30.11.2025 plus shipping cost

Personal consultation from our product specialist:



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