



# HYDRA

FOR LABORATORY

## MASTERPIECE OF SPECTROMETRY

HYDRA FOR LABORATORY IS AN INNOVATIVE UV-VIS SPECTROMETER DESIGNED FOR INDUSTRIAL PRODUCTION PROCESSES.

THIS DEVICE IS ABLE TO ANALYZE THE QUALITY OF RAW MATERIALS AND THE STATE OF THE PRODUCTION PROCESS, IDENTIFYING DIFFERENCES AND WRONG SETTINGS.

HYDRA FOR LABORATORY IS A MASTERPIECE OF SPECTROMETRY AND INDUSTRY 4.0.

## SPEED AND POWER

HYDRA FOR LABORATORY USES 5 LIGHT SOURCES AND CARRIES OUT SEVERAL ANALYSIS IN FEW SECONDS. IT HAS BEEN CREATED WITH AN HIGH SENSITIVITY, IN ORDER TO IDENTIFY THE MINIMUM DIFFERENCE IN THE SPECTRUM.

THIS DEVICE IS EQUIPPED WITH TECHNOLOGICALLY INNOVATIVE HARDWARE THAT ALLOWS TO REACH THE 2 nm RESOLUTION OF THE SPECTRUM.

ENOUGH CABLES. HYDRA FOR COMMUNICATION LABORATORY USING IEEE 802.11 b/g /n STANDARD.

## RAW MATERIALS AND PRODUCTION PROCESS

WITH THE HELP OF HYDRA, YOU CAN EXAMINE AND BUY RAW MATERIALS IN AN ABSOLUTELY OBJECTIVE WAY. CONSEQUENTLY, YOU CAN CONSTANTLY OBTAIN A HIGH QUALITY FINISHED PRODUCT.

IS YOUR PRODUCTION PROCESS STABLE? DO YOU PROCESS THE RAW MATERIALS IN THE SAME WAY? HYDRA FOR LABORATORY WILL HELP YOU TO ANSWER THESE QUESTIONS AND TO UNDERSTAND IF THERE ARE CHANGES IN SEMI-FINISHED PRODUCTS.

## TOTAL CONTROL

IT IS POSSIBLE TO CONTROL BOTH THE HARDWARE AND THE HYDRA SOFTWARE IN: EXPOSURE, INTENSITY, COMPARISON FUNCTIONS, NUMBER OF POINTS, ETC.

## COLOR SPACES

EXAMINING THE UV-VIS SPECTRUM IN DIFFERENT COLOR SPACES MEANS BEING ABLE TO OBSERVE THE MINIMUM VARIATIONS OF THE SPECTRUM UNDER DIFFERENT POINTS OF VIEW.

HYDRA SOFTWARE ALLOWS TO ANALYZE THE UV-VIS SPECTRUM IN A LARGE SET OF COLOR SPACES: RGB, CIE XYZ, CIE Lab, Hunter Lab, CIE Luv, HSL AND MANY OTHERS.



## INDEXES & ERRORS

THE SOFTWARE ALLOWS TO COMPARE TWO OR MORE SPECTERS SIMULTANEOUSLY AND TO DETERMINE THE CSC INDEX (CARONTE SPACE COLOR). THIS INDEX SHOWS WHERE DIFFERENCES ARE CONCENTRATED IN THE SPECTRUM.

## ADVANTAGES

HYDRA HELPS PRODUCTION PLANTS TO INCREASE THE QUALITY AND SAFETY OF FOOD.

IT IS ALSO POSSIBLE TO SAVE ON FOOD, WATER AND ENERGY. THIS OCCURS THANKS TO CONTINUOUS ANALYSIS OVER TIME, WHICH LEADS TO A STABILIZATION OF THE PRODUCTION PROCESS AND, CONSEQUENTLY, TO A REDUCTION IN THE WASTE OF FOOD AND WATER. IN ADDITION, BY SETTING THE MACHINES SO THAT THEY ALWAYS WORK ON THE SAME PRODUCTION STANDARD, HYDRA GUARANTEES THE SYSTEM SIGNIFICANT ENERGY SAVINGS.

CONTROL AND STABILIZE YOUR  
PRODUCTION PROCESS

