

MASTER CLASSIC

HIGH QUALITY
HIGH TECH
CHEAPEST

Built-in printer

**MULTILINGUAL
 DISPLAY**

Waterproof keyboard

Sample holder

★ **Front panel with
 possibility for
 individual design**



KEY FEATURES:

- User-friendly: simple in operation, maintenance, calibration and installativov
- Portable and compact design
- Very small quantity of milk required (9ml)
- Low power consumption
- No use of hazardous chemicals
- One year full warranty
- Adjustments of the measurement accuracy can be done by the RS 232 Interface
- ESC POS Printer Support
- Two samples self-calibration
- Bluetooth, RS232 and USB technolog
- Easily readable results
- Self calibration without computer

Our products menus support the following languages:

- >English Espanol
- >English French
- >English Portugues
- >English Russian
- >Ingilizce Turk

SPECIFICATIONS **MASTER CLASSIC:**

Parameter	Measuring range	Accuracy
Fat	from 0% to 25%	± 0.1%
SNF	from 3% to 40%	± 0.15%
Density	from 1000 to 1160 kg/m ³	± 0.3 kg/m ³
Protein	from 2% to 15%	± 0.15%
Lactose	from 0.01% to 20%	± 0.2%
Added Water content	from 0% to 70%	± 3%
Temperature of milk	from 1°C to 42°C	± 1°C
Freezing point	from - 0.4 to - 0.7°C	± 0.005°C
Salts	from 0.4% to 4%	± 0.05%
pH (option)	from 0 to 14	± 0.05%
Conductivity (option)	from 2 to 14 mS/cm	± 0.1 (mS/cm)

Milk analyzer makes quick analyses of milk and liquid dairy products:

- | | | |
|----------------|--------------------------|--|
| Cow milk (25%) | Whey | Concentrated milk (up to 1160kg/m ³) |
| Sheep milk | Cream | Recovered milk |
| Buffalo milk | Skimmed milk (0.01% FAT) | Etc. |

And can be calibrated by the customer with specific samples of:
 Yoghourt, Flavored milk, Ice-cream mixtures etc.

The measurment accuracy not dependant on milk's acidity
 High-end ultrasonic technology for analyzing any kind of milk

MEASURING PARAMETERS:

- Fat
- Solids-non-fat (SNF)
- Density
- Protein
- Lactose
- Milk smaple temperature
- Added water
- Salts
- Freezing point
- Total Solids (option)
- pH (option)
- Conductivity (option)



WWW.MILKANALYZER.EU

WWW.MILKOTESTER.COM



ENVIROMENTAL CONDITIONS:

Ambient air temperature
10°C - 40°C

Milk temperature
1°C - 42°C

Relative humidity
- 0%-80%

ELECTRICAL PARAMETERS:

AC Power Supply voltage
95-250V

DC Power Supply
voltage 12V

Power Consumption
30W max.

MASTER CLASSIC

> Sheep milk
UHT milk
Buffalo milk
11:27 16/09/12

Embedded function real date and time - registers the exact time for delivery of milk in the milk collecting center

Milk Analyzer MASTER
SN: 16491 Mode: 1
Temp. 19.8 C
Fat..... 7.8%
SNF..... 8.25%
Density..... 23.5
Protein..... 3.0%
Lactose..... 4.9%
Salts..... 0.6%
Added water..... 0.0%
Freezing point... -0.525 C
pH..... 8.4
Conductivity..... 4.8
13:24 21/10/12

Conductivity - built-in conductivity sensor gives high performance freezing point analysis - avoid poor quality milk due to added water; falsification with added salt

MILK DATA Program:
milk collection accounting and management software.



MECHANICAL PARAMETERS:

Dimensions :
110x280x195mm

Weight: 2kg

Permanent laser engraving, possibility for custom logos or text inscription

USB interface for PC connection

Power switch



Serial interface (RS 232/printer)

pH (option)

12V input



★ Highly effective, long life peristaltic pump



With Bluetooth
One more possibility for data transfer to PC
Transmit Power - max. 18 dBm
Receiving Sensitivity 90 dBm
Inbuild antenna
Working distance (at open field) Nom. 100m

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