



MASTER ECO

**HIGH QUALITY
 CUTTING EDGE ULTRASONIC MILK ANALYSER
 AND THE LOWEST PRICE IN THE WORLD**

**HIGH QUALITY
 HIGH TECH
 CHEAPEST**



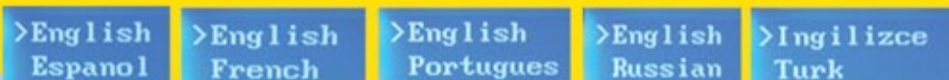
Multilingual display

Waterproof keyboard

Front panel with
 possibility for
 individual design

Sample holder

Our products menus support the following languages:



SPECIFICATIONS MASTER ECO:

Parameter	Measuring range	Accuracy
Fat	from 0.01% to 25%	± 0.1%
SNF	from 3% to 15%	± 0.15%
Density	from 1000 to 1160 kg/m³	± 0.3 kg/m ³
Protein	from 2% to 7%	± 0.15%
Lactose	from 0.01% to 6%	± 0.2%
Added Water content	from 0% to 70%	± 3%
Temperature of milk	from 5°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%)
 Sheep milk
 Buffalo milk

Whey
 Skimmed milk (0.01% FAT)

Concentrated milk (up to 1160kg/m³)
 Recovered milk
 Etc.

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

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

Easily readable results

**Self calibration
 without computer**

KEY FEATURES:

User-friendly:
 simple in operation,
 maintenance, calibration
 and installation

Portable and
 compact design

Very small quantity
 of milk required (20ml)

Low power consumption

No acid or other
 chemicals are used

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 technology

MEASURING PARAMETERS:

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

www.milkotester.com
 office@milkoteter.com
 sales@milkotester.com

MASTER ECO MILKOTESTER



ENVIROMENTAL CONDITIONS:

Ambient air temperature
 10°C - 40°C

Milk temperature
 5°C - 42°C

Relative humidity
 0%-80%

ELECTRICAL PARAMETERS:

AC Power Supply voltage
 95-250V

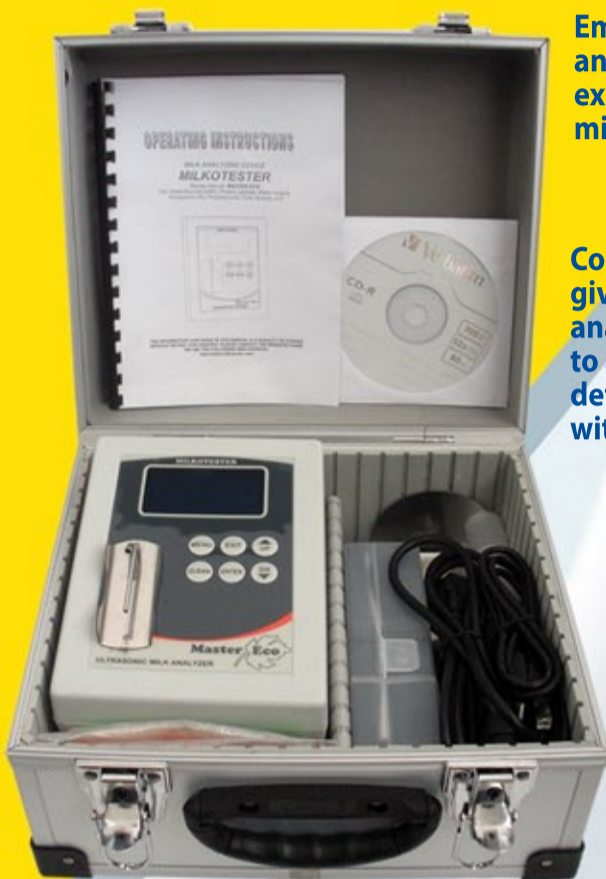
DC Power Supply
 voltage 12V

Power Consumption
 30W max.

MECHANICAL PARAMETERS:

Dimensions :
 139x47x181mm

Weight: 0.9kg



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

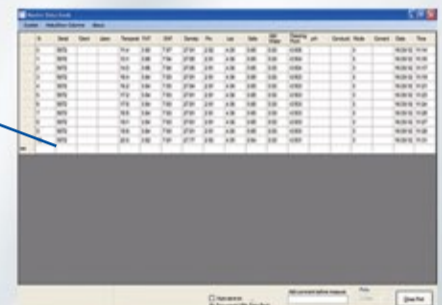
```
>Sheep milk
UHT milk
Buffalo milk
11:27 16/09/17
```

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

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Milk Analyzer MASTER
SN: 16491 Mode: 1
Temp. 19.8 C
Fat..... 7.8%
SNF..... 8.29%
Density..... 23.5
Protein..... 3.0%
Lactose..... 4.3%
Salts..... 0.6%
Added water..... 0.0%
Freezing point...-0.525 C
pH..... 8.4
Conductivity..... 4.8
13:24 21/10/17
```

Visualisation out of range measurement

MILK DATA Program:



milk collection accounting and management software.

Permanent laser engraving, possibility for custom logos or text inscription.

Highly effective, long life peristaltic pump



Serial interface (RS232/printer)

USB/RS232 interface (option)

pH (option)

Power switch

12V input

USB Flash drive (option)



MASTER ECO



Integrated Bluetooth communication system

With Bluetooth One more possibility for data transfer to PC Transmit Power - max. 18 dBm

Receiving Sensitivity 90 dBm
 Inbuilt antenna
 Working distance (at open field) Nom. 100m



Bluetooth

HI-SPEED CERTIFIED USB

Milkotester Ltd. 9 Todor Kableshkov Str., 4470 Belovo, Bulgaria tel.: +359 882 256 272

WWW.MILKOTESTER.COM
 WWW.MILKANALYZER.EU