



MASTER LITE

HIGH QUALITY ULTRASONIC MILK ANALYSER WITH BALLOON PUMP

**HIGH QUALITY
HIGH TECH
CHEAPEST**



KEY FEATURES:

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

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 technology

Our products menus support the following languages:

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

SPECIFICATIONS MASTER LITE:

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%	± 3.0%
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%

MEASURING PARAMETERS:

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

Easily readable results

Self calibration without computer

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

- Cow milk (25%)
- Sheep milk
- Buffalo milk
- Concentrated milk (up to 1160kg/m³)
- Recovered milk
- Etc.
- Whey
- Skimmed milk (0.01% FAT)

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

