

## MILK ANALYSERS

Milkotester Ltd is proud to present its newest and most innovative milk analyzer Master Pro Touch. It implements the newest and most advanced technology in the ultrasonic milk analysis. Master Pro Touch is a milk analyzer of a new generation. It possesses 7 inch touch screen graphic display. Master Pro Touch gives new possibilities for operation with its extremely easy and user friendly design and softwear.

- ultrasonic technology
- memory for 500 measurments
- peristaltic pump
- pH (optional)
- conductivity with built-in
- low power consumption
- very small quantity of milk
- USB connection to PC
- USB flash drive support (optional)
- ESC POS printer support
- large graphic display 7 inch
- scale (optional)
- one year full warranty
- clock (time & date)
- no acid or other chemicals are used

## MASTER PRO TOUCH

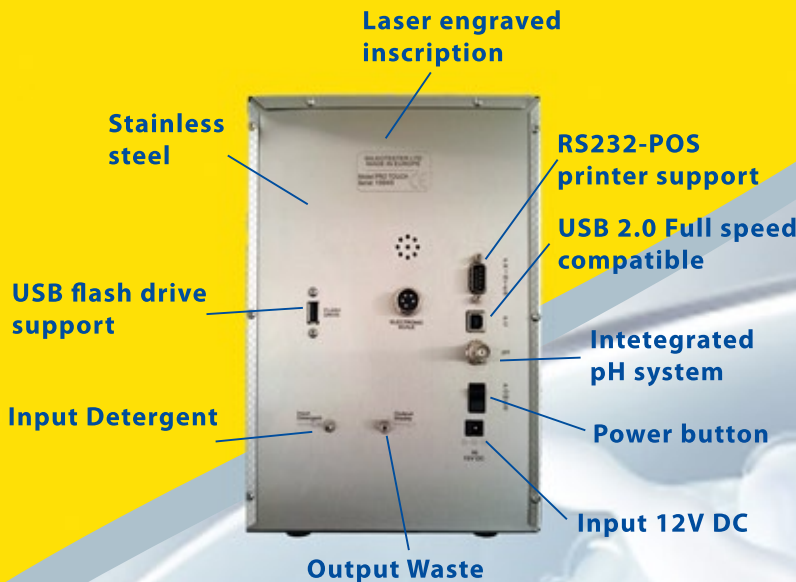
### Technical overview

Sample volume	20ml
Sample speed	60sec /40sec/30sec
Sample temp	5-45°C
Humidity	0-80% RH
Interface	RS 232 port
Interface	USB
AC power supply	95-250V
DC power supply	12V
Dimensions	280/270/193mm
Weight	3kg



# MASTER PRO TOUCH

Milkotester Ltd. constantly improves its models. We aim for maximum user convenience and user-friendly design, as well as the most precise data measurements.



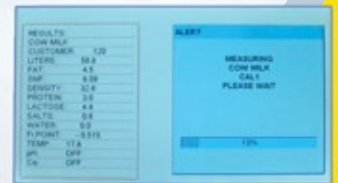
Fast and easy access to table with saved results directly on the screen of the device, without using PC. Have option to send data to PC in Microsoft Excel document.



Fast and easy input of parameters for calibration and corrections directly on the buttons.



Onscreen keyboard for inserting clients and liters.



The 7 inch display allows the results from the measurements of the sample to be visible on the screen until the next measurements is in process.

## SPECIFICATIONS

Parameter	Measuring range	Accuracy
Fat	from 0% to 35% (option to 45%)	± 0.06%
SNF	from 3% to 40%	± 0.15%
Density	from 1000 to 1160 kg/m <sup>3</sup>	± 0.3 kg/m <sup>3</sup>
Protein	from 2% to 15%	± 0.15%
Lactose	from 0.01% to 20%	± 0.2%
Added Water	from 0% to 70%	± 3.0%
Sample temperature	from 5°C to 45°C	± 1°C
Freezing point	from -0.4 to -0.7°C	± 0.005°C
Salts	from 0.4% to 1,5%	± 0.05%
pH (option)	from 0 to 14	± 0.05%
Conductivity	from 2 to 14 mS/cm	± 0.1 (mS/cm)

49 Hristo Botev str., 4470 Belovo, Bulgaria  
 tel.: +359 882299342; fax: +359 35812154  
 www.milkotester.com

Milk analyzers Master Pro Series are high quality instruments which measure the nine components of the milk. Correct analysis of the components is carried out for 60sec/40sec/30sec. Large graphic 7 inch display with touch screen for entering data (liters, number of supplier). Two peristaltic pumps (optional) for measurement and automatic cleaning