



MILK ANALYSERS

Milk analyzers Master Pro are high quality instruments to measure the nine components of the milk. Correct analysis of the components is carried out for 60sec (40sec/30sec). Built-in keypad for entering data (liters, number of supplier). Innovative technology ensures easy and efficient operation with the device.

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



MASTER PROFESSIONAL

Technical overview

Sample volume	20ml
Sample speed	60sec /40sec/30sec
Sample temp	5-40°C
Humidity	0-80% RH
Interface	RS 232 port
Interface	USB
AC power supply	95-250V
DC power supply	12V
Dimensions	150/285/290mm
Weight	2.8kg

MASTER PRO

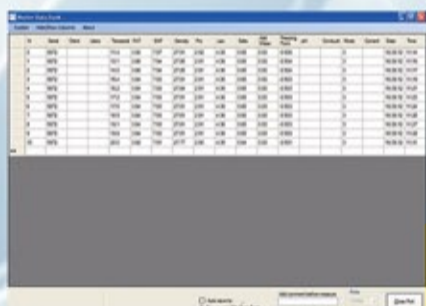
SPECIFICATIONS

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 ³	± 0.3 kg/m ³
Protein	from 2% to 15%	± 0.15%
Lactose	from 0.01% to 20%	± 0.2%
Added Water	from 0% to 70%	± 3%
Sample temperature	from 5°C to 40°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	± 0.05 (mS/cm)

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



MILK DATA Program:



Stainless steel

Laser engraved inscription

RS232-POS printer support

USB flash drive support

USB 2.0 Full speed compatible



Integrated pH system

Input Detergent

Power button

Two peristaltic pumps (optional) for measurement and automatic cleaning

Input 12V DC



Output Waste