



**dan-bos** - ApS

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**Lactoscan LA**



## Lactoscan LA

70 (120 option) samples/hour  
50 (30) sec. measurement

Parameter	Measuring range	Accuracy
Fat	0,01– 45%	±0,06%
Solids-non-fat (SNF)	3% – 40%	±0,15%
Density	1000 – 1160 kg/m <sup>3</sup>	±0,3kg/m <sup>3</sup>
Protein	2% – 15%	±0,15%
Lactose	0,01% – 20%	±0,2%
Added water	0% – 70%	±3
Milk sample temperature	5°C – 40 °C	±1%
Freezing point	–0,4°C — –0,7°C	±0,005%
Salts	0,4% – 4%	±0,05%
PH	0 – 14	±0,05%
Conductivity	2 – 14 [mS/cm]	±0,05%
Total solids	0 – 50%	±0,17%

### Key features:

- User-friendly: simple in operation, maintenance, calibration and installation
- Portable and compact design
- Very small quantity of milk required
- Low power consumption
- No use of hazardous chemicals
- One year full warranty
- Measuring accuracy adjustment can be done by the user RS 232 Interface
- ESC POS Printer Support
- Two samples self-calibration

### Environmental Conditions

Ambient air temperature — 10°C –40°C (option 43°C)

Milk temperature — 1°C – 40°C

Relative humidity — 30% – 80%

### Electrical Parameters

AC Power Supply voltage – 220V/110V

DC Power Supply voltage – 12V to 14,2V

Power Consumption 30W max

### Mechanical Parameters

Dimensions (W x D x H) 250x290x300 mm

Weight < 4 kg

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