



**MASTER S
MASTER PLUS S**



Measured components	Ranges	
Fatness (FAT)	0.01% to 20 %	±0,08%
Solids non fat (SNF)	3 % to 15 %	±0,1%
Milk density	15 °Γ to 40 °Γ	±0,3kg/m ³
Protein	2 % to 7 %	±0,1%
Lactose	0,01 % to 6 %	±0,1%
Added water to milk	0.0% to 70%	±1%
Temperature	5 to 40 ° C	±1°C
Freezing point	-0,400 to -0,700° C	±0,001°C
Solids	0,4 to 1,5%	±0,05%
pH /Master Plus/	0 до 14	±0.04%

**MASTER PS
MASTER PLUS PS**



Measured components	Ranges	
Fatness (FAT)	0.01% to 20 %	±0,08%
Solids non fat (SNF)	3 % to 15 %	±0,1%
Milk density	15 °Γ to 40 °Γ	±0,3kg/m ³
Protein	2 % to 7 %	±0,1%
Lactose	0,01 % to 6 %	±0,1%
Added water to milk	0.0% to 70%	±1%
Temperature	5 to 40 ° C	±1°C
Freezing point	-0,400 to -0,700° C	±0,001°C
Solids	0,4 to 1,5%	±0,05%
pH /Master Plus/	0 to 14	±0.04%

MASTER MINI



Measured components	Ranges	
Fatness (FAT)	0.01% to 20 %	±0,1%
Solids non fat (SNF)	3 % to 15 %	±0,1%
Milk density	15 °Γ to 40 °Γ	±0,3kg/m ³
Protein	2 % to 7 %	±0,1%
Lactose	0,01 % to 6 %	±0,1%
Added water to milk	0.0% to 70%	±1%
Temperature	7 to 35 ° C	±1°C
Freezing point	-0,400 to -0,700° C	±0,001°C
Solids	0,4 to 1,5%	±0,05%

MASTER EASY



Measured components	Ranges	
Fatness (FAT)	0.01% to 20 %	±0,1%
Solids non fat (SNF)	3 % to 15 %	±0,1%
Milk density	15 °Γ to 40 °Γ	±0,3kg/m ³
Protein	2 % to 7 %	±0,1%
Lactose	0,01 % to 6 %	±0,1%
Added water to milk	0.0% to 70%	±1%
Temperature	7 to 35 ° C	±1°C
Freezing point	-0,400 to -0,700° C	±0,001°C
Solids	0,4 to 1,5%	±0,05%

TECHNICAL CHARACTERISTICS	MASTER / MASTER PLUS	MASTER MINI	MASTER EASY
Time to measure	60/90sec.	90sec.	90sec.
Air temperature	5 °C to 40 °C	10°C to 40 °C	10°C to 40 °C
HR from	30 % to 80 %	30 % to 80 %	30 % to 80 %
Power supply	100 to 240 VAC / 50-60Hz 12,4 V DC	100 to 240 VAC / 50-60Hz 12,4 V DC	100 to 240 VAC / 50-60Hz 12,4 V DC
Sample volume	20ml.	20ml.	30ml.
Work conditions	unlimited	unlimited	unlimited