



MILK ANALYZERS

Master Pro

- Ultrasonic Technology
- Memory for 500 measurements
- Peristaltic pump
- pH
- Conductivity(built-in probe)
- Low power consumption
- Very small quantity of milk
- 1xUSB connection to PC
- USB Flash Drive support
- ESC POS Printer Support
- Large graphic display
- Built-in keypad
- Scale(option)
- One year full warranty
- Clock (time and date)
- No acid or other chemicals are used

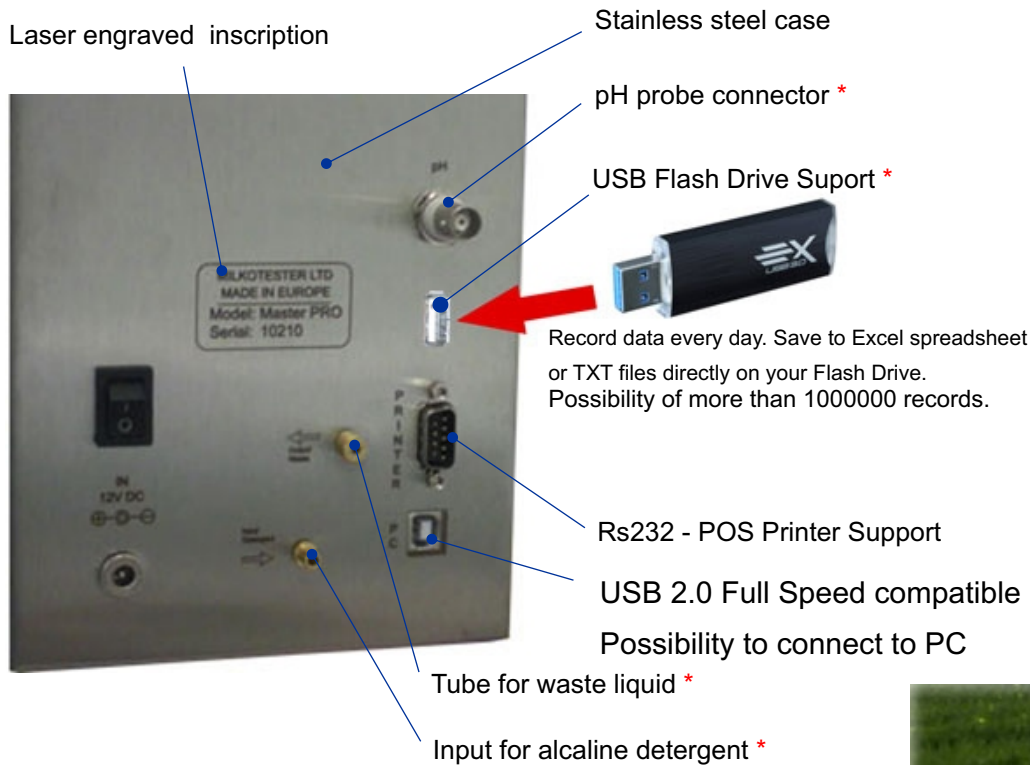
Master Professional

Ultrasonic Technology



TECHNICAL OVERVIEW

Sample Volume	20 ml.
Sample Speed	60 sec.(40s.)
Sample Temperature	5 - 40°C
Humidity	0 - 80% RH
Interface	RS 232 port
Interface	USB
AC Power Supply	95 - 250V
DC Power Supply	12V
Dimensions	280/270/150mm
Weight	4 kg



* this feature is optional and depends on the concrete order

Milk analyzers Master Pro Series are high quality instruments to measure the nine components of the milk. Correct analysis of the components is carried out for 60sec (40sec). Built-in keypad for entering data (liters, number of supplier). Two peristaltic pumps for measurement and automatic cleaning.

MEASURING RANGES		ACCURACY
Fat	0% - 35%	±0.06%
Solids-Non-Fat (SNF)	3% - 40%	±0.15%
Density	1000 - 1160 kg/m ³	±0,3 kg/m ³
Protein	2% - 15%	±0.15%
Lactose	0,01% - 20%	±0.2%
Salts	0,4% - 1,5%	±0.05%
Added Water	0% - 70%	±3%
Freezing Point	-0,4 to -0,7°C	0,005 °C
Sample Temperature	5 - 40°C	±1°C
pH	0-14	±0.05
Conductivity(built-in probe)	2-14mS/cm	±0.1mS/cm

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