CryoTouch 20 Cryoscope, with "lactose-fre e" function

Professional analysis of added water in milk and cream samples



CryoTouch 20 is a 20-sample carousel-based automatic equipment for the rapid determination of the milk cryoscopic point variation caused by added water, in full compliance with the IDF-ISO 5764:2009 international reference standard.

This next generation cryoscope includes a lot of useful features that the most recent technology allows: a full colour 7" touchscreen display, real-time visualization of the freezing curve, stable memory for more than 4,000 results, a PC software for data handling, a USB port for downloading all data to a pen drive and much more.

CryoTouch 20 allows milk laboratories and dairy industries to perform official analysis based on ISO reference method. The new "lactose-free" function helps milk and dairy industries monitor the process of removal of lactose in milk and cream.

New functions, great advantages:

- Choice among 6 values for setting the reference value and between 2 different formula to calculate the added water %
- Choice between 2 reading modes: plateau mode according to ISO method or fixed-time mode
- Real-time graph of the sample temperature during each analysis
- An alphanumeric ID code can be added to each sample, easily
- Optional barcode reader for a quick sample identification (it requires an additional RS232 port to be requested when ordering)

- Results shown in different colours for a quick identification of anomalies or critical values
- New "Lactose-free milk" function to control the removal of lactose in milk and cream
- Stable memory for 2 different calibration curves: the typical one in compliance with ISO requirements and a second one to be set according to the user's needs (i.e.: Lactose-free curve)
- Stable memory for up to 4,000 results
- Easy download of test results to a USB pen drive
- Real time PC monitoring or quick download of test results to a PC of test results thanks to CryoSoft Touch data handling software
- Immediate visualization of error messages

Technical characteristics:

- Sample capacity: up to 20 samples
- Full colour 7" touchscreen display
- Bath with Peltier cells controlled by software
- Operating ambient temperature: +5°C to 36°C
- Automatic calibration
- Lash and agitation width controlled by software
- Selectable °C, °Hortvet and water% units
- Sample volume: 2 or 2.5 mL
- Analysis duration: about 2 minutes/test
- Warm up time: about 5 minutes
- Resolution: ±0.0005°C
- Reproducibility (on bovine milk): ±0.0025°C
- USB port for data downloading to a pen drive
- 2 x RS232 ports for connecting the provided thermal printer and an optional PC
- An additional RS232 port can be added for connecting an optional barcode reader
- Power absorption: max. 150 W
- Dimensions: 285x485x360 mm (wxdxh, head down)
- Net weight: 17.4 Kg



Look at the following screenshots from the new CryoSoft Touch data handling software:

