## SPEEDY LAB

## Analysis of fat, proteins, lactose and dry matter in milk 5 keys...2 minutes...0 problems!



- Analysis of fat, proteins, lactose, density, salts and SNF in different kinds of milk  $\odot$
- New and user-friendly interactive menu for analysis and calibrations  $\odot$
- Simple calibration procedure, by keyboard or by PC, for 3 different kinds of samples  $\odot$
- Results in about 90 seconds, without the need of the operator's presence  $\odot$
- Preparation, homogenisation and heating of samples are unnecessary  $\odot$
- No need of consumables or chemicals  $\odot$
- Aspiration of the sample from every kind of container by means of a precision pump  $\odot$
- Extendable sampling hose, up to 40 cm total length  $\odot$
- Separation of the inlet channel from the outlet one: total absence of carry-over  $\odot$
- Free calibration and data handling software for PC  $\odot$

## **Technical features:**

- Measurement ranges and accuracy:
  - Fat: from 0,01% to 25,00% ± 0,10%
- Lactose: from 0,01% to 6,00% ± 0,20%
- Proteins: from 2,00% to 7,00%  $\pm$  0,15%
  - SNF: from 3,00% to 15,00% ± 0,15%
- Salts: from 0,40% to 1,50% ± 0,05%
- Density: from 1.000 to 1.160 Kg/m<sup>3</sup>  $\pm$  0,3 Kg/m<sup>3</sup>
- Sample volume: 15 ml Ŧ
- Working conditions: temperature from 10° to 35°C, humidity from 30% to 80% Ŧ
- RS232 port for PC and printer (the printer is sold separately) USB port of PC connection Ŧ
- Power supply: 12 VDC for 110-240 AC voltage. Car plug supplied upon request Ŧ
- Ŧ Dimensions: 230 x 230 x 205 (h) mm - Weight: 4,5 Kg. - Consumption: 65 W