

Ultrasonic Milk Analyzer

Milk Pro+ Series



The products of the new series (Milk Pro+) are with improved performance and many additional capabilities. This new generation milk analyzers reflects perfectly one of our company's main characteristics - always aiming to innovate and perfect our products.

Measuring cycle : 60 sec.
Measuring cycle : 40 sec.

Measuring Parameters :

- Fat
- Solids-non-fat (SNF)
- Density
- Protein
- Lactose
- Milk Sample Temp.
- Added water
- Salts
- Freezing pint
- Total solids
- pH (Option)
- Conductivity (Option)



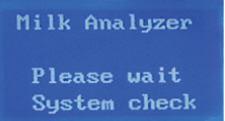
- Large graphic display.
- Peristaltic pump.
- No periodical calibration is needed.
- New ultrasonic sensor for higher precision and repeatability of the results.
- Bilingual menu.
- Memory for 50 measurement



Date and Time

Large graphic display with bilingual menu capability

Front panel with seven buttons for quick and easy work with the menu.



External Printer with the capability to print out the results of the measurements; date and time; kilograms (when using electronic scale)

Model	Milk Pro+	
PARAMETER	MEASURING RANGE	ACCURACY
Fat	from 0.01% to 20%	± 0.08
Solid-non-fat (SNF)	from 3% to 40%	± 0.15
Density	from 1000 to 1150kg/m ³	± 0.3
Protein	from 2% to 7%	± 0.15
Lactose	from 0.01% to 20%	± 0.2
Added water	from 0% to 70%	± 3.0
Freezing point	from - 0.400 to - 0.700± C	± 0.005
Sample Temperature	from 1±C to 40 ±C	± 1

Specification are subject to change without prior notice. Images shown are for illustrations purpose only.

WORLDWIDEMARKETING

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