LACTOSCAN ULTRASONIC MILKANALYZER

ULTRASONIC MILK ANALYSER WITH
WINDOWS OS, STIRRER AND DATABASE APPLICATION

Lactoscan Milk Collecting Center based on Windows OS and Stirrer (MCC WS)

High-end ultrasonic technology for analyzing any kind of milk

In-flow integrated pH meter with probe (option)

Inbuilt printer

Touch-screen

Wireless keyboard and mouse (USB)

Time and frequency control

Waterproof keypad for the stirrer

Stirrer - separate control, timer and frequency regulator

Platform scales (serial interface)

Remote display (serial)

DIGITAL INDICATOR

Waterproof, duplicating the Touchscreen keypad protecting the display

Bar-code reader (USB)

External Standard Printer

- • *Internet Cloud Services*
- • *e-mail &SMS support*
- • *Multi-language support*
- • *Touch-screen display*
- •*Wireless keypad and mouse*

KEY FEATURES:

- •User-friendly: simple in operation, maintenance, calibration and installation
- •Portable and compact design
- •Very small quantity of milk required
- •Low power consumption
- •No use of hazardous chemicals
- •One year full waranty

SPECIFICATIONS Lactoscan MCCWS:

Parameter	Measuring range	Accuracy
Fat	from 0.01 % to 45%	± 0.06%
SNF	from 3% to 40%	± 0.15 %
Density	from 1000 to 1160 kg/m^3	± 0.3 kg/m^3
Protein	from 2% to 15%	± 0.15%
Lactose	from 0.01 % to 20%	± 0.20%
Added Water content	from 0 % to 70 %	± 3.0%
Temperature of milk	from 5°C to 40°C	± 1°C
Freezing point	from – 0,400 to – 0,700°C	± 0.005 °C
Salts	from 0,4 to 4%	± 0.05%
pH	from 0 to 14	± 0.05%
Conductivity	from 2 to 14 mS/cm	± 0.05 (mS/cm)
Kg	from 0 to 150 kg	± 0.025 kg
Total solids	from 0 to 50 %	± 0.17%

(option) **50 sec., 30 sec., 20 sec. measurement**

MEASURING PARAMETERS:

Fat
Solids-non-fat(SNF)
Total Solids
Density
Protein
Lactose
Milk sample temperature
Added water
Salts
Freezing point
pH
Conductivity
Kg
Ion meter

Milk analyzer Lactoscan makes quick analysis of milk and liquid dairy products:

Cow milk *(25%)*   Whey   Concentrated milk *(up to 1160kg/m^3)*
Sheep milk   Cream *(up to 45%)*   Recovered milk
Buffalo milk   Skimmed milk *(0,01% FAT)*   Etc.

And can be calibrated by the customer with specific samples of:
Yoghurt, Flavoured milk, Ice-cream mixtures etc.

ENVIRONMENTAL CONDITIONS:

Ambient air temperature
10°C -40°C (option 43 °C)

Milk temperature 1°C -40°C

Relative humidity 30% - 80%

ELECTRICAL PARAMETERS:
Switching Adapter
Input:100 - 240 V ~1.6 A max.
50-60 Hz
Output: +12 V 4.17A min.
Output power: 50 - 65 W

MECHANICAL PARAMETERS:
Dimensions: (W x L x H)
280x245x250 mm
Weight: 4.2 kg
Combined stainless
steel and plastic box

Functions:
• Input information
• Communication - SMS and e-mail
• Active Formulae
• System log

Tables and formulae -
deliverers and price
• Reports:
   shift, daily, monthly,
   deliverer daily report,
   deliverer monthly report

• Database services:
   - Archive DBRes
   - Restore DBRes
   - Init DBRes
   - Archive DBDel
   - Restore DBDel
   - Archive all Databases
   - Restore All Databases
   - DB Server

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www.lactoscan.com

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ISO 9001
ISO 14001
CE PG CA

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pH probe Input

12V Output

12V Input

Power switch

USB ports (printer,
bar-code reader,
keyboard and mouse)

Power in for
USB hub

pH measuring system
(degree of acidity) (option)
In-flow pH measuring system
(degree of acidity)
All parameters – measured
in a single sample

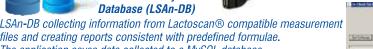Integrated pH meter

USB ports
All parameters - measured
in a single sample

USB/RS232
(connection
for remote display
and weight scales)

LactoScan Analyser -
Database (LSAn-DB)

LSAn-DB collecting information from Lactoscan® compatible measurement
files and creating reports consistent with predefined formulae.
The application saves data collected to a MySQL database.

Internet Remote
Firmware Update
(Download Center)

Cloud Database Application.
Total solution for milk collecting process.
Windows tablet, wireless, cloud services based system:
- Easy to use, integrated, internet based;
- Automated farmer identification (bar-code card);
- Real-time SMS and e-mail alerts;
- Remote back-up support and maintenance, updates;
- Payment schemes calculations;
- Real-time online access to milk data;

Advantages:
-remote modification of the rate-charts
-remote support and maintenance
-remote alert for changes in calibration

Wi Fi

Milk conductivity measuring system (option)
Milk conductivity changes depending on concentration
of ions in the milk.
Milk conductivity can be used for:
   • test of udder health (detection of subclinical mastitis);
   • control of water evaporation grade in condense milk production;
   • determination of dry milk solubility rate.