Lactoscan Standart Automat
50 sec, 30 sec measurement

SPECIFICATIONS Lactoscan SA:

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Measuring range</th>
<th>Accuracy</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fat</td>
<td>from 0.01% to 45%</td>
<td>± 0.06%</td>
</tr>
<tr>
<td>SNF</td>
<td>from 3% to 40%</td>
<td>± 0.15%</td>
</tr>
<tr>
<td>Density</td>
<td>from 1000 to 1160 kg/m³</td>
<td>± 0.3 kg/m³</td>
</tr>
<tr>
<td>Protein</td>
<td>from 2% to 15%</td>
<td>± 0.15%</td>
</tr>
<tr>
<td>Lactose</td>
<td>from 0.01% to 20%</td>
<td>± 0.20%</td>
</tr>
<tr>
<td>Added Water content</td>
<td>from 0% to 70%</td>
<td>± 3.0%</td>
</tr>
<tr>
<td>Temperature of milk</td>
<td>from 5°C to 40°C</td>
<td>± 1°C</td>
</tr>
<tr>
<td>Freezing point</td>
<td>from −0.4°C to −0.70°C</td>
<td>± 0.005 °C</td>
</tr>
<tr>
<td>Salts</td>
<td>from 0.4 to 4%</td>
<td>± 0.05%</td>
</tr>
<tr>
<td>pH (option)</td>
<td>from 0 to 14</td>
<td>± 0.05%</td>
</tr>
<tr>
<td>Conductivity (option)</td>
<td>from 2 to 14 mS/cm</td>
<td>± 0.05 (mS/cm)</td>
</tr>
</tbody>
</table>

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

Cow milk (25%)          
Sheep milk              
Buffalo milk            
Whey                    
Cream (up to 45%)      
Skimmed milk (0.01% FAT)
Concentrated milk (up to 1160 kg/m³)
Recovered milk
Etc.

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

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 warranty
- Adjustments of the measurement accuracy can be done by the RS 232 interface
- ESC POS Printer Support
- Two samples self-calibration

MEASURING PARAMETERS:

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

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pH measuring system (degree of acidity) (option)
In-flow pH measuring system (degree of acidity)
All parameters are measured by sucking one 25 ml milk sample.

Integrated pH meter

**ENVIRONMENTAL CONDITIONS:**
- Ambient air temperature: 10°C - 40°C (option 15°C)
- Milk temperature: 1°C - 40°C
- Relative humidity: 30% - 80%

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

**MECHANICAL PARAMETERS:**
- Dimensions (W x L x H): 100x223x216 mm
- Weight: <4 kg
- Stainless steel cover box

**MILK DATA Program:**
Milk collection accounting and management software.

**USB flash-drive option - the idea**

**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.

**Internet Remote Firmware Update (Download center)**

- Embedded function real date and time - registers the exact time for delivery of milk in the milk collecting center
- Conductivity - built-in conductivity sensor gives high performance freezing point analysis - avoid poor quality milk due to added water; detects mastitis and falsifications with added salt
- Visualisation out of range measurement

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