ULTRASONIC MILK ANALYSER
DIRECT MEASUREMENT OF COLD MILK SAMPLES, starting at 5°C
No need of periodical calibration

The measurement accuracy not dependant on milk's acidity

High-end ultrasonic technology for analyzing any kind of milk

Lactoscan SP
Standard Plastic

Lactoscan SPA
Standard Plastic Automat

60 sec, 30 sec seconds measurement

Easily readable results

Self calibration without computer

pH measuring system Integrated pH meter with temperature compensation

Upper cover

Wide Display

UNIQUE MILK ANALYSER

Knee-joint (mobile) Input pipe. Possibility of using different sample holders

Sample holder

Serial printer

Multilingual display

```
       Results
F=03.02   S=07.93
D=28.55   P=02.90
L=04.35   W=04.23
```

```
       结果
脂03.32   固07.69
密27.38   蛋02.81
糖04.21   水07.30
```

```
Жир =03.26   1
СОМ =07.68
Плт =27.38
Бел =02.81
```

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**

SPECIFICATIONS Lactoscan SP:

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 (option)	from 0 to 14	± 0.05%
conductivity (option)	from 2 to 14 mS/cm	± 0.05 (mS/cm)

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)

Milk analyzer Lactoscan makes quick analyses 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:
Yoghourt, Flavoured milk, Ice-cream mixtures etc.

This project is co-funded by the European Union

MILKOTRONIC LTD

LACTOSCAN
ULTRASONIC MILKANALYZER

ENVIRONMENTAL CONDITIONS:

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

Milk temperature - 1°C -40°C

Relative humidity - 30% - 80%

ELECTRICAL PARAMETERS:

AC Power Supply voltage 220V/110V

DC Power Supply voltage 12V

Power Consumption 30W max

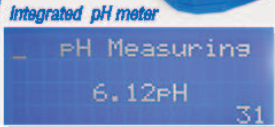## MECHANICAL PARAMETERS:

Dimensions (W x D x H) 175x175x150 mm

Weight < 1,5 kg

Lactoscan SP
Standard Plastic

Lactoscan SPA
Standard Plastic Automat

60 sec, 30 sec seconds measurement

Both models work with high-end peristaltic pumps:
- **one pump for SP;**
- **two pumps for SPA (one for the sample, one for the cleaning)**

Embedded function real date and time - registers the exact time for delivery of milk in the milk collecting center

Time: 08:15:31
Date: 06.04:2007
LACTOSCAN SLP
Serial Number:8615
Calibr 1 Cow
        Results:
Fat...........01.37%
SNF...........06.13%
Density.......22.23
Lactose.......03.27%
Solids........00.48%
Protein.......02.35%
Added Water...30.76%
Temp. Sample..19.0°C
Freez. Point..-0.360°C
pH............06.05
Conductivity..11.93!!

Visualisation out of range measurement

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
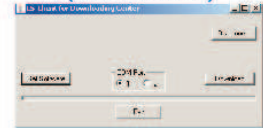
Integrated pH meter

pH Measuring
6.12pH
31

MILK DATA Program: milk collection accounting and management software.

1. Power switch
2. 12 V output
3. 12 V input
4. Serial interface (RS232/ printer)
5. USB (option)
6. Automatic cleaning (option)

1 2 3 4 5 6

Internet Remote Firmware Update (Download center)

High-quality, durable plastic - ABS with polycarbonate. Multi-color plastic.

USB

USB Flash
File Open App
Write Byte
Close File

MILKOTRONIC LTD

Bulgaria, 6000 Stara Zagora
167, Tsar Simeon Veliki, A, 25
Tel: + 359 457 670 82,
Fax: + 359 457 670 83

distributors:

CE
PG УКРАЇНА CA