**Lactoscan SP**

**Lactoscan SPA**

60 sec, 30 sec seconds measurement

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**SPECIFICATIONS Lactoscan SP:**

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Measuring range</th>
<th>Accuracy</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fat</td>
<td>0.01% to 45%</td>
<td>± 0.06%</td>
</tr>
<tr>
<td>SNF</td>
<td>3% to 40%</td>
<td>± 0.15%</td>
</tr>
<tr>
<td>Density</td>
<td>1000 to 1160 kg/m³</td>
<td>± 0.3 kg/m³</td>
</tr>
<tr>
<td>Protein</td>
<td>2% to 15%</td>
<td>± 0.15%</td>
</tr>
<tr>
<td>Lactose</td>
<td>0.01% to 20%</td>
<td>± 0.20%</td>
</tr>
<tr>
<td>Added Water content</td>
<td>0% to 70%</td>
<td>± 3.0%</td>
</tr>
<tr>
<td>Temperature of milk</td>
<td>5°C to 40°C</td>
<td>± 1°C</td>
</tr>
<tr>
<td>Freezing point</td>
<td>0°C to 0.7°C</td>
<td>± 0.005°C</td>
</tr>
<tr>
<td>Salts</td>
<td>0.4 to 4%</td>
<td>± 0.05%</td>
</tr>
<tr>
<td>pH (option)</td>
<td>0 to 14</td>
<td>± 0.05%</td>
</tr>
<tr>
<td>Conductivity (option)</td>
<td>2 to 14 mS/cm</td>
<td>± 0.05 (mS/cm)</td>
</tr>
</tbody>
</table>

**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%)
- Sheep milk
- Buffalo milk
- Whey (up to 45%)
- Skimmed milk (0.01% FAT)

And can be calibrated by the customer with specific samples of:

- Yoghurt
- Flavoured milk
- Ice-cream mixtures etc.

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**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

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**Traded by:**

LACTOSCAN

ULTRASONIC MILK ANALYZER

DIRECT MEASUREMENT OF COLD MILK SAMPLES, starting at 5°C

No need of periodical calibration

MILKOTRONIC LTD

www.lactoscan.com

www.milkotronic.com

Aims to reduce the cost of production of milk products.

This project is co-funded by the European Union.
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

Visualisation out of range measurement

Conductivity - built-in conductivity sensor; gives high performance tracing point analysis - avoid poor quality milk due to added water, detect mains and fertilisations with added salt

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)

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

MECHANICAL PARAMETERS:
Dimensions (W x D x H)
175x175x150 mm
Weight < 1,5 kg

ELECTRICAL PARAMETERS:
AC Power Supply voltage
220V/110V
DC Power Supply voltage 12V
Power Consumption 30W max

ENVIRONMENTAL CONDITIONS:
Ambient air temperature
10°C - 40°C (optimal 33°C)
Milk temperature - 1°C - 4°C
Relative humidity - 30% - 80%

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Without contact with an expert, it's not possible to provide a detailed analysis or translation of the technical specifications and features listed in the image. However, the text indicates that the Lactoscan SP and SPA are devices used for milk analysis, with features such as conductivity measurement, data collection, and software for milk data management. The devices are designed for use in varying environmental conditions and have specific electrical parameters for power supply. The mechanical parameters include dimensions and weight, ensuring they are portable and easy to handle.

For a comprehensive understanding, consulting with a professional in the field of milk analysis or technology would be advisable.