

LactoStar

Analyzer for a quick and automatic routine test of milk

Fat

Protein

Lactose

SNF (Solids non Fat)

Density

Freezing point



Free programmable maintenance
automatic rinsing automatic cleaning
automatic Zero- calibration

Easy 5-key operation Automatic calibration

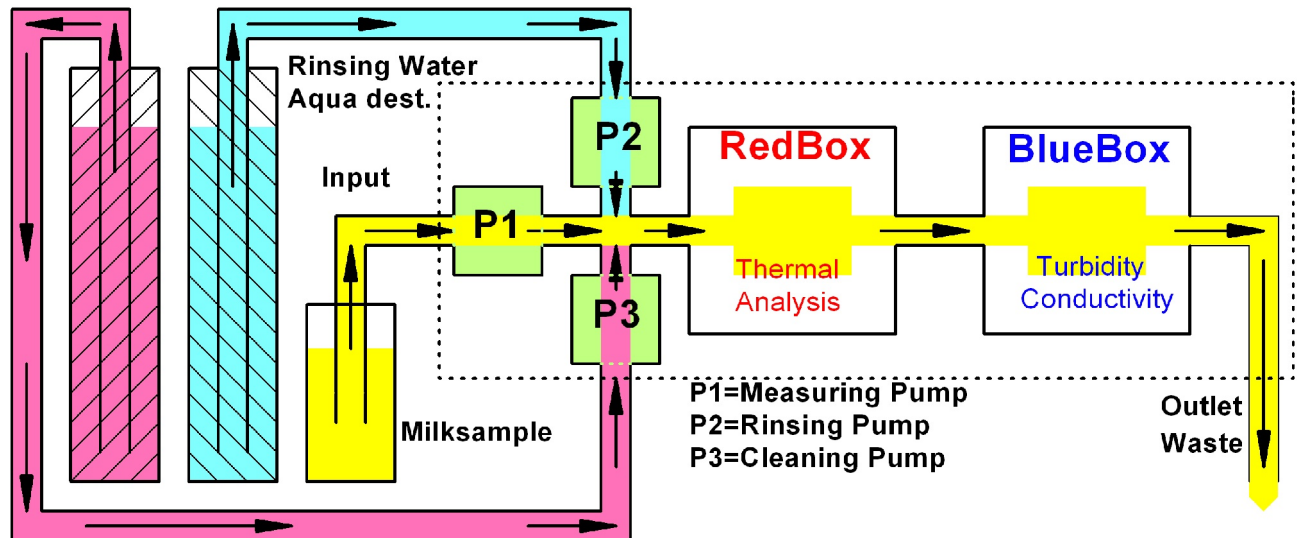
Measurement Principle:

The milk sample (12 ml to 20 ml), adjustable) is sucked into the measuring cells by means of a pump. Both the fat content as well as the SNF are determined by using thermal measurement effects (RedBox).

New: Additional Wavelengths

Protein, lactose, density and minerals are determined in addition with the aid of a second measuring cell that is equipped with a combined impedance / turbidity sensory technology by using 4 different optical wavelengths (BlueBox). The freezing point is calculated on the basis of the measured values that are ascertained.

Cleaning Solution



Constituent	Measuring range	Repeatability	Constituent	Measuring range	Repeatability
Fat *	0.00% ... 40.00%	± 0.02%	SNF	0.00% ... 15.00%	± 0.04%
Protein	0.00% ... 10.00%	± 0.03%	Minerals	0.00% ... 5.00%	± 0.02%
Lactose	0.00% ... 10.00%	± 0.03%	Freezing p.	Calc. Value	± 0.002°C

* The repeatability amounts to 0 to 8% fat ± 0.02%. In the higher measuring range of 8 to 40 % fat, the repeatability amounted to ± 0.2%.

Ordering data

Device	Art-No	Dimensions (W x L x D)	Weight	Connected loads
LactoStar with printer and two plastic canisters for cleaner and distilled water	3510	(44 x 44 x 20) cm	15.5 kg	230 V / 180 VA 50 - 60 Hz

Appliance characteristics:

The devices can store 20 different sets of calibration data. Various types of milk, e.g. full-cream milk, skim milk, cream, etc. can be analysed. You can change from one product to another without having to undertake a new calibration.

Interfaces: Parallel interface (Printer connection),
Serial interface (PC connection, software is included in the delivery)

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