

MILK ANALYZER



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Milk Analyzer is used for quick analyses of milk fat and SNF It screen raw milk for abnormal content and can detect adulterants such as urea, ammonium sulphate and water

Used in Dairy farms, Food Industry, Environmental.

Also known as Milk Testing Instrument, Ultrasonic Milk Analyzer.

ANA71-25MK MILK ANALYZER

Milk analyzer is to make quick analyses of milk on fat(FAT), non fat solids (SNF), Proteins, lactose and water content percentage, Temperature, freezing point, salts and total solids



SPECIFICATIONS

Model	ANA71-25MK
Measuring Range	
Fat	0.01%-25%
SNF	3%-15%
Density	1015-1040 kg/m ³
Proteins	2%-7%
Lactose	0.01%-6%
Water Content	0%-70%
Temperature	1°C-40°C
Freezing Point	-0.4°C- -0.7°C
Salt	0.4%- 1.5%
Accuracy	
Fat	± 0.10%
SNF	± 0.15%
Density	± 0.3 kg/m ³
Proteins	± 0.15%
Lactose	± 0.20%
Water Content	± 3.0%
Temperature	±1°C
Freezing Point	±0.001°C
Salts	± 0.05%
Interface	RS232
Standard Accessory	Printer
Display	LCD Display – 4 lines x 16 characters

Power	100-240 V , 50/60 Hz
Gross Weight	6.5 kg
Package Size (WxDXH)	30x30x45 cm

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