

Milk analyzer Master Mini

For cost effective analysis of milk

- Low power consumption
- Very small quantity of milk required for testing
- No acid or chemicals are used
- One year full warranty

Available
in
2 Models

Master Mini - 3

(for analyses of Fat, SNF and Added water in milk)

Master Mini

(for analyses of Fat, SNF, Density, Protein, Lactose, Added water, Freezing point, Sample temperature)



Features of Milk Analyzer

- Compact design with robust structure
- Water resistant keyboard
- User-friendly interface
- Autocalibration (No PC required)
- Serial port RS232 to computer or printer
- 12V - 15V input for use in car
- 12V out for printer
- Analysis of 3 types of milk (defined by user)
- Speed - 90 sec.
- No thermal or mechanical treatment of the sample before analysis
- No use of chemical reagents
- Sample volume: 20 cm³
- Work conditions : temperature from 7 ° to 40 °C, Relative Humidity from 30% to 80%
- AC Power supply: 90V - 250VAC / DC Power Supply Voltage: 12V to 14.2V
- Power Consumption: 50W maximum
- Dimensions (W x D x H) 180x140x50 mm
- Weight - 1 kg.

Measured components	Ranges	Accuracy
FAT	0.01% to 20.00%	±0.07%
SNF	3% to 15%	±0.12%
Density	1015 to 1040 kg/m ³	±0.3kg/m ³
Protein	2% to 7%	±0.1%
Lactose	0.01% to 6%	±0.1%
Solids	0.4% to 1.5 %	±0.05%
Added water	1% to 70 %	±3%
Freezing point	-0.4°C to -0.7°C	±0.005°C
Sample temperature	7°C to 35°C	±1°C



Mktd By:-

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