

Hexa Master Milk Analyzer - Features & Specifications

1. Advanced Measurement & Technology

- Single Ultrasonic Sensors: Uses ultrasonic technology for high-precision milk testing.
- pH & Conductivity Measurement: Detects pre-mastitis & milk acidity, ensuring milk quality and dairy health.
- Superfast & Highly Accurate: Provides precise milk quality results with minimal error.
- 90 Samples Per Hour: Optimized for fast milk testing in bulk collection centers.

2. Usability & Design

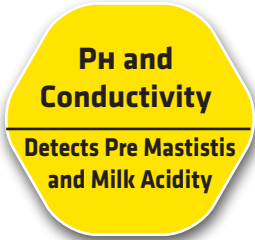
- Stainless Steel Body: Highly durable, corrosion-resistant, and easy to clean.
- Easy to Use & User-Friendly: Intuitive interface for smooth and efficient operation.
- Self-Calibration: Automatic calibration ensures consistent accuracy without manual adjustments.
- Password Protected: Secures settings access to prevent unauthorized changes.
- Automatic & Manual Plunger-Based Design: Hygienic and easy to maintain for long-term use.

3. Power & Connectivity

- 12V DC Operable: Runs on battery or solar power, making it ideal for off-grid locations.
- RS232 & USB Connectivity: Enables data transfer to computers, ERP systems, and cloud platforms.
- IoT Compatibility: Remote monitoring & cloud storage for real-time milk quality tracking.

5. Special Features

- pH & Conductivity Sensors: Detects early mastitis & acidity levels for better dairy health management
- Self-Calibration: No manual adjustments required, ensuring consistent accuracy.



- Battery Operated (12V DC): Perfect for off-grid, mobile, and field operations.
- Accurate Fat, SNF, Density & Water Adulteration Detection.
- Secure system with password protection & automatic calibration.



Measuring parameter	Measuring range	Accuracy
Fat	0.5 to 12% or optional	+/-0.10%
SNF	4 to 12%	+/-0.15%
Density	15 to 40%	+/-1.0%
Protein	0.15 to 7%	+/-0.15%
Added water	0 to 99%	+/-3.0%
Lactose	0 to 10%	+/-0.2%
PH	0-14	+/-0.05
Conductivity	2-14 ms/cm	+/-0.1ms/cm
Sample Temperature	1-42 degree Celsius	+/-2.0 degree Celsius