

Milk Analyzer



Application:

The function of the milk analyzer is to make quick analyses of milk on fat(FAT), non-fat solids (SNF), proteins, lactose and water content percentages, temperature (°C), freezing point, salts, total solids, as well as density of one and the same sample directly after milking, at collecting and during processing.

Technical Parameters:

Model		BKMA-MK
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
	Salts	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*16 characters
Power		100~240V, 50/60Hz
Gross Weight		6.5kg
Package Size(W*D*H)		30*30*45cm