MILK ANALYSERS

Milkotester Ltd is proud to present its newest and most innovative milk analyzer Master Pro Touch. It implements the newest and most advanced technology in the ultrasonic milk analysis. Master Pro Touch is a milk analyzer of a new generation. It possesses 5,7 inch touch screen graphic display. Master Pro Touch gives new possibilities for operation with its extremely easy and user friendly design and software.



- ultrasonic technology
- memory for 500 measurments
- peristalic pump
- pH (optional)
- conductivity with built-in probe (optional)
- low power consumption
- very small quantity of milk
- USB connection to PC
- USB flash drive support
- ESC POS printer support
- large graphic display

- scale (optional)
- one year full warranty
- clock (time & date)
- no acid or other chemicals are used

MASTER PRO TOUCH

Technical overview

Sample volume	20ml
Sample speed	60sec (40sec)
Sample temp	5-40°C
Humidity	0-80% RH
Interface	RS 232 port
Interface	USB
AC power supply	95-250V
DC power supply	12V
Dimensions	280/270/150mm
Weight	4kg



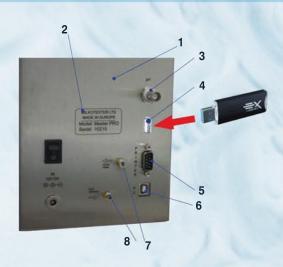
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MASTER PRO TOUCH

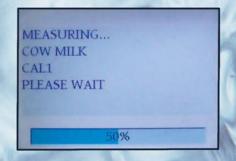




- 1. Stainless steel
- 2. Laser engraved insctription
- 3. ph Probe connector
- 4. USB flash drive support
- 5. RS232 POS Printer Support
- 6. USB 2.0 Full Speed compatible
- 7. Tube for waste liquid (only model P2)
- 8. Input for alcaline detergent (only model P2)

Milkotester Ltd. constantly improves its models. We aim for maximum user convenience and user-friendly design, as well as the most precise data measurements.

0003 6.94	8.03	23.37	2.99	4.17	14.87	19.2
0001 441	8.16	28.43	3,07	4.40	12.57	18.5



CUSTOMER:				
CANCEL STREET				
1	2	3	Del	
4	5	6	Back	
7	8	9	Enter	
	0	-	+	

SPECIFICATIONS

Parameter	Measuring range	Accuracy
Fat	from 0% to 35%	± 0.06%
SNF	from 3% to 40%	± 0.15%
Density	from 1000 to 1160 kg/m ³	$\pm 0.3 \text{ kg/m}^3$
Protein	from 2% to 15%	± 0.15%
Lactose	from 0.01% to 20%	± 0.20%
Added Water	from 0% to 70%	± 3.0%
Sample temperature	from 5°C to 40°C	± 1°C
Freezing point	from 0.4 to 0.7°C	± 0.005°C
Salts	from 0.4% to 1.5%	± 0.05%
рН	from 0 to 14	± 0.05%
Conductivity	from 2 to 14 mS/cm	± 0.01 (mS/cm)

Milk analyzers Master Pro
Series are high quality
instruments which measure the nine
components of the milk. Correct
analysis of the components is
carried out for 60sec (40sec).
Large graphic 5,7 inch display with
touch screen for entering data
(liters, number of supplier).
Two peristaltic pumps (optional) for
measurement and automatic cleaning.

