

# CryoTouch 1 – The Next-Gen Cryoscope

*Professional analysis of added water in milk and cream samples*



CryoTouch 1 is a single-sample automatic equipment for the rapid determination of the milk cryoscopic point variation caused by added water, in full compliance with the IDF-ISO 5764:2009 international reference standard.

This next generation cryoscope includes a lot of useful features that the most recent technology allows: a full colour 7" touchscreen display, real-time visualization of the freezing curve, stable memory for more than 4,000 results, a PC software for data handling, a USB port for downloading all data to a pen drive and much more.

CryoTouch 1 allows milk laboratories and dairy industries to perform official analysis based on ISO reference method. The new "lactose-free" function helps milk and dairy industries monitor the process of removal of lactose in milk and cream.

## New functions for great advantages:

- Choice among 6 values for setting the reference value and between 2 different formula to calculate the added water %
- Choice between 2 reading modes: plateau mode according to ISO method or fixed-time mode
- Real-time graph of the sample temperature during each analysis
- An alphanumeric ID code can be added to each sample, easily
- Optional barcode reader for a quick sample identification
- Results shown in different colours for a quick identification of anomalies or critical values
- **New "Lactose-free milk" function to control the removal of lactose in milk and cream**
- Stable memory for 2 different calibration curves: the typical one in compliance with ISO requirements and a second one to be set according to the user's needs (*i.e.: Lactose-free curve*)
- Stable memory for up to 4,000 results
- Easy download of test results to a USB pen drive
- Real time PC monitoring or quick download of test results to a PC thanks to CryoSoft Touch data handling software
- Immediate visualization of error messages



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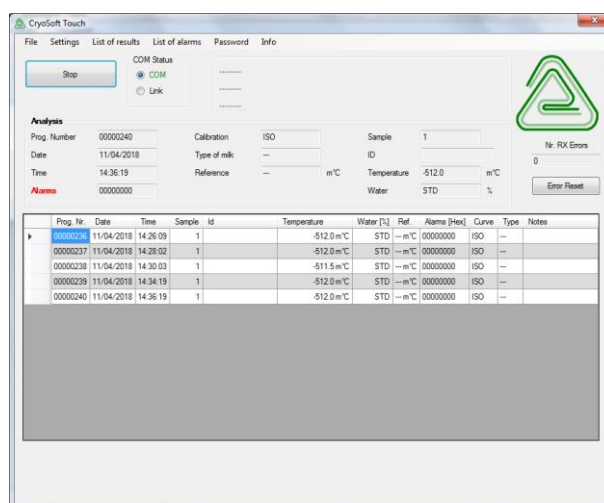
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## Technical characteristics:

- ❖ Sample capacity: single sample
- ❖ Full colour 7" touchscreen display
- ❖ Bath with Peltier cells controlled by software
- ❖ Operating room temperature: +5°C to 36°C
- ❖ Automatic calibration
- ❖ Lash and agitation width controlled by software
- ❖ Selectable °C, °Hortvet and water% units
- ❖ Sample volume: 2 or 2.5 mL
- ❖ Analysis duration: about 2 minutes/test
- ❖ Warm up time: about 5 minutes
- ❖ Resolution:  $\pm 0.0005^{\circ}\text{C}$
- ❖ Reproducibility (on bovine milk):  $\pm 0.0025^{\circ}\text{C}$
- ❖ USB port for data downloading to a pen drive
- ❖ 2 x RS232 ports for connecting an optional thermal printer and a PC
- ❖ An additional RS232 port can be added for connecting an optional barcode reader (to be requested when ordering)
- ❖ Power absorption: max. 150 W
- ❖ Dimensions: 285x485x360 mm (wxdxh, head down)
- ❖ Net weight: 16.1 Kg



*Real-time graph of the cryoscopic point measurement*



*Screenshot from the new software CryoSoft Touch*

## Manufactured by:

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