

# SPEEDY LAB

*Analysis of fat, proteins, lactose and dry matter in milk  
5 keys...2 minutes...0 problems!*



- ☺ Analysis of fat, proteins, lactose, density, salts and SNF in different kinds of milk
- ☺ New and user-friendly interactive menu for analysis and calibrations
- ☺ Simple calibration procedure, by keyboard or by PC, for 3 different kinds of samples
- ☺ Results in about 90 seconds, without the need of the operator's presence
- ☺ Preparation, homogenisation and heating of samples are unnecessary
- ☺ No need of consumables or chemicals
- ☺ Aspiration of the sample from every kind of container by means of a precision pump
- ☺ Extendable sampling hose, up to 40 cm total length
- ☺ Separation of the inlet channel from the outlet one: total absence of carry-over
- ☺ Free calibration and data handling software for PC

## Technical features:

- ☞ Measurement ranges and accuracy:
  - Fat: from 0,01% to 25,00%  $\pm$  0,10%
  - Proteins: from 2,00% to 7,00%  $\pm$  0,15%
  - Salts: from 0,40% to 1,50%  $\pm$  0,05%
  - Lactose: from 0,01% to 6,00%  $\pm$  0,20%
  - SNF: from 3,00% to 15,00%  $\pm$  0,15%
  - Density: from 1.000 to 1.160 Kg/m<sup>3</sup>  $\pm$  0,3 Kg/m<sup>3</sup>
- ☞ Sample volume: 15 ml
- ☞ Working conditions: temperature from 10° to 35°C, humidity from 30% to 80%
- ☞ RS232 port for PC and printer (*the printer is sold separately*) – USB port of PC connection
- ☞ Power supply: 12 VDC for 110-240 AC voltage. Car plug supplied upon request
- ☞ Dimensions: 230 x 230 x 205 (h) mm – Weight: 4,5 Kg. – Consumption: 65 W

## Manufactured and distributed by:

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