

**ULTRASONIC MILK ANALYSER WITH
WINDOWS OS, STIRRER AND DATABASE APPLICATION**

Lactoscan Milk Collecting Center based on Windows OS and Stirrer (MCC WS)

High-end ultrasonic
technology for analyzing
any kind of milk



- Internet Cloud Services
- e-mail & SMS support
- Multi-language support
- Touch-screen display
- Wireless keypad and mouse

KEY FEATURES:

- User-friendly: simple in operation, maintenance, calibration and installation
- Portable and compact design
- Very small quantity of milk required
- Low power consumption
- No use of hazardous chemicals
- One year full warranty

SPECIFICATIONS Lactoscan MCCWS:

Parameter	Measuring range	Accuracy
Fat	from 0.01 % to 45%	± 0.06%
SNF	from 3% to 40%	± 0.15 %
Density	from 1000 to 1160 kg/m ³	± 0.3 kg/m ³
Protein	from 2% to 15%	± 0.15%
Lactose	from 0.01 % to 20%	± 0.20%
Added Water content	from 0 % to 70 %	± 3.0%
Temperature of milk	from 5°C to 40°C	± 1°C
Freezing point	from - 0,400 to - 0,700°C	± 0.005 °C
Salts	from 0,4 to 4%	± 0.05%
pH	from 0 to 14	± 0.05%
Conductivity	from 2 to 14 mS/cm	± 0.05 (mS/cm)
Kg	from 0 to 150 kg	± 0.025 kg
Total solids	from 0 to 50 %	± 0.17%

(option) 50 sec., 30 sec., 20 sec. measurement

Milk analyzer Lactoscan makes quick analysis of milk and liquid dairy products:

Cow milk (25%)	Whey	Concentrated milk (up to 1160kg/m ³)
Sheep milk	Cream (up to 45%)	Recovered milk
Buffalo milk	Skimmed milk (0,01% FAT)	Etc.

And can be calibrated by the customer with specific samples of:
Yoghurt, Flavoured milk, Ice-cream mixtures etc.

MEASURING PARAMETERS:

Fat
Solids-non-fat (SNF)
Total Solids
Density
Protein
Lactose
Milk sample temperature
Added water
Salts
Freezing point
pH
Conductivity
Kg
Ion meter

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ENVIRONMENTAL CONDITIONS:

Ambient air temperature
10°C -40°C (option 43 °C)

Milk temperature 1°C -40°C

Relative humidity 30% - 80%

ELECTRICAL PARAMETERS:

Switching Adapter

Input: 100 - 240 V ~1.6 A max.
50-60 Hz

Output: +12 V 4.17A min.

Output power: 50 - 65 W

MECHANICAL PARAMETERS:

Dimensions: (W x L x H)

280x245x250 mm

Weight: 4.2 kg

Combined stainless steel and plastic box

Functions:

- Input information
- Communication - SMS and e-mail
- Active Formulae
- System log

Tables and formulae - deliverers and price

Reports:

- shift, daily, monthly, deliverer daily report, deliverer monthly report

Database services:

- Archive DBRes
- Restore DBRes
- Init DBRes
- Archive DBDel
- Restore DBDel
- Archive all Databases
- Restore All Databases
- DB Server

buy online on

www.lactoscan.com



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pH probe Input

12V Output

12V Input

Power switch

USB ports (printer, bar-code reader, keyboard and mouse)

Power in for USB hub

pH measuring system (degree of acidity) (option)
In-flow pH measuring system (degree of acidity)
All parameters – measured in a single sample

Integrated pH meter



USB ports

All parameters - measured in a single sample

USB/RS232 (connection for remote display and weight scales)

LactoScan Analyser - Database (LSAn-DB)

LSAn-DB collecting information from Lactoscan® compatible measurement files and creating reports consistent with predefined formulae. The application saves data collected to a MySQL database.

Cloud Database Application.

Total solution for milk collecting process.

Windows tablet, wireless, cloud services based system:

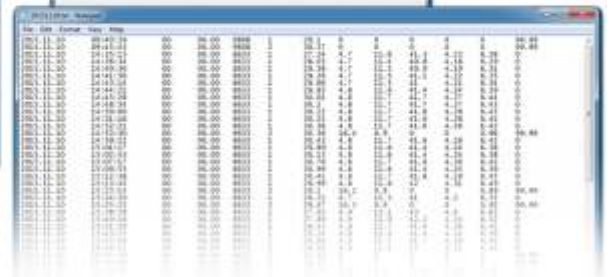
- Easy to use, integrated, internet based;
- Automated farmer identification (bar-code card);
- Real-time SMS and e-mail alerts;
- Remote back-up support and maintenance, updates;
- Payment schemes calculations;
- Real-time online access to milk data;

Advantages:

- remote modification of the rate-charts
- remote support and maintenance
- remote alert for changes in calibration



Internet Remote Firmware Update (Download Center)



Milk conductivity measuring system (option)
Milk conductivity changes depending on concentration of ions in the milk.

Milk conductivity can be used for:

- test of udder health (detection of subclinical mastitis);
- control of water evaporation grade in condense milk production;
- determination of dry milk solubility rate.

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