





### Easy 5-key operation

**Automatic maintenance:** Up to five different times can be entered for various maintenance activities:

- rinsing
- cleaning
- zero point calibration

Thus routine tasks are completed automatically.



#### **Measurement Principle:**

The milk sample is sucked into the measuring cells by means of a pump. Both the fat content as well as the SNF are determined by using thermal measurement effects (RedBox).

### **Additional Wavelengths**

Protein, lactose, density and minerals are determined in addition with the aid of a second measuring cell that is equipped with a combined impedance / turbidity sensory technology by using 4 different optical wavelengths (BlueBox). The freezing point is calculated on the basis of the measured values that are ascertained.



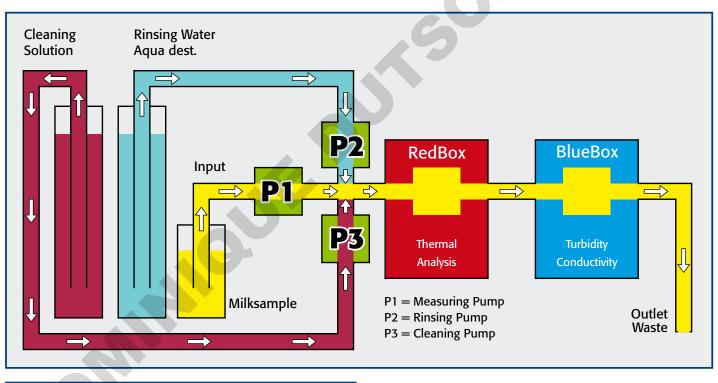
FUNKE

## **Appliance characteristics Calibration**

The devices can store 20 different sets of calibration data. Various types of milk, e.g. full-cream milk, skim milk, cream, etc. can be analysed. You can change from one product to another without having to undertake a new calibration.

# Interfaces:

Parallel interface (Printer connection), Serial interface (PC connection, software is included in the delivery)



Parameter	Measuring range	Repeatability
Fat*	0.00% 40.00%	± 0.02%
Protein	0.00% 10.00%	± 0.03%
Lactose	0.00% 10.00%	± 0.03%
SNF	0.00% 15.00%	± 0.04%
Minerals	0.00% 5.00%	± 0.02%
Freezing point	Calculated value	± 0.002 °C

# Ordering data:

LactoStar with printer and two plastic canisters for cleaner and distilled water Art. no: 3510

Dimensions: (LxHxW): 44cm x 20cm x 44cm Weight: 15,5 kg Connected loads: 230 V / 115 V / 180 VA / AC

\* The repeatability in the range of 0 to 8% fat amounts to  $\pm 0.02\%$ .

In the higher measuring range of 8 to 40% fat, the repeatability amounted to  $\pm$  0.2%

countless installations in institutes and laboratories all over the world **approved - accurate - reliable** 

