

MasterPro

- ultrasonic technology
- 500 measurements memory
- peristaltic pump
- integrated pH system
- integrated conductivity system
- low power consumption
- very small quantity milk
- USB PC connection
- USB flash drive support
- ESC POS printer support
- large graphic display
- built-in keypad
- scale
- one year full warranty
- clock (time and date)
- no acid or other chemicals used

Our products menus support the following languages:

- >English Español
- >English French
- >English Portugues
- >English Russian
- >Ingilizce Turk

Master Pro is high class milk analyzer, with extended functions. It is intended for work in laboratories and production plants. New, wider functions of the software wich meet the increasing demand for accuracy and storage documentation are available. The high productivity of the analyzer is combined with high precision and repeatability of the measured parameters and with maximum simplicity in usage of the device.

SPECIFICATIONS

Parameter	Measuring range	Accuracy
Fat	from 0.01% to 35%	± 0.08%
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	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%
pH (option)	from 0 to 14	± 0.05%
Conductivity	from 2 to 14 mS/cm	± 0.1 (mS/cm)

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MILK ANALYZERS

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 -7 inch touch screen graphic display. Master Pro Touch gives new possibilities for operation with its extremely easy and user friendly design and software.



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MasterEco



MILKOTESTER

- ultrasonic technology
- portable design
- peristaltic pump
- large graphic display
- low power consumption
- very small quantity milk
- low cost
- ESC POS printer support
- one year full warranty
- clock (time and date)
- no acid or other chemicals used

Large graphic display

Large graphic display with bilingual menu capability (English and French or English and Spanish)

Master Eco is portable, small-sized, fast milk analyzer with capability for power supply from car battery. The milk analyzer is suitable for use in small farms and milk collecting centres. The power supply used, ensures the stable work of the device in case of voltage variations in the range of 100 to 260 Volts. The small size of Master Eco allows its usage in field conditions.

SPECIFICATIONS MASTER ECO:

Parameter	Measuring range	Accuracy
Fat	from 0.01% to 25%	± 0.1%
SNF	from 3% to 15%	± 0.15%
Density	from 1000 to 1160 kg/m ³	± 0.3 kg/m ³
Protein	from 2% to 7%	± 0.15%
Lactose	from 0.01% to 6%	± 0.20%
Added Water content	from 0% to 70%	± 3.0%
Temperature of milk	from 1°C to 42°C	± 1°C
Freezing point	from - 0.400 to - 0.700°C	± 0.005°C
Salts	from 0.4% to 4%	± 0.05%
pH (option)	from 0 to 14	± 0.05%
Conductivity (option)	from 2 to 14 mS/cm	± 0.05 (mS/cm)

Antibiotics test /dry incubator/

We are pleased to introduce our new product: System for detection of inhibitors and antibiotics in animal milk (blockheater). Device is suitable for installation in milk collecting centers or milk transportation vehicle. We recommend using of our blockheater which is developed to fit the shape and bottom surface of the micro-wells of different kind of antibiotic and inhibitor tests.

Accumulator supply for milk analyzers 12V



It provides consistent continuous work for two devices for 4 hours /one device - 8 hours/ Battery level indicator. External power connection indicator. Stainless steel case.



Milk analyzers from Master Classic series are high - quality instruments used for measuring the milk's nine components. Correct analysis of the components is carried for 60 sec. (40) sec. Master Classic milk analyzers could be equipped with second peristaltic pump for automatic cleaning.

Master Classic is convenient and reliable milk analyzer, with perfected sensor with long life and better precision.

MasterClassic

- large graphic display
- peristaltic pump
- no periodical calibration needed
- new ultrasonic sensor for higher result precision and repeatability
- bilingual menu
- 50 measurements memory
- integrated pH system
- integrated conductivity system



SPECIFICATIONS MASTER CLASSIC :

Parameter	Measuring range	Accuracy
Fat	from 0.01% to 45%	± 0.1%
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 1°C to 42°C	± 1°C
Freezing point	from - 0.400 to - 0.700°C	± 0.005°C
Salts	from 0.4% to 4%	± 0.05%
pH (option)	from 0 to 14	± 0.05%
Conductivity (option)	from 2 to 14 mS/cm	± 0.05 (mS/cm)

