



ULTRASONIC MILK ANALYZERS ALU-Total

This Ultrasonic Milk Analyzers is designed for a fast and cost effective analysis of milk. Equipped with two channels for measuring the following types of milk (to be defined at order):

- raw cow or goat milk
- raw sheep milk
- raw buffalo milk
- pasteurized cow milk
- fat % in cream (see specific option)

Measuring Parameters:

Fat: 0,5 - 12 % \pm 0,1%
 Non fat solids (SNF): 6 - 12% \pm 0,2%
 Density: 1,026 g/cm³ - 1,033 g/cm³ \pm 0,0005 g/cm³
 Protein: 2 - 6% \pm 0,2%
 Added water (relative): 0 - 60% \pm 5%
 Freezing Point: 0 / -1 °C \pm 0,15°C
 Lactose 0,5% - 7% \pm 0,2%
 pH: 0 to 14 pH \pm 0,02
 Temperature: 0 - 50 °C \pm 0,1°C
 Titratable Acidity
 Conductivity: 2 - 20 mS/cm \pm 1 % (18°C)



Characteristics:

- Quick response: 40 sec per sample
- Simple calibration
- Power supply: DC & AC voltage
- Low running costs:
 - Very low power consumption
 - Very small quantity of milk required;
 - No acid or other chemicals are used;
- Semi-automatic washing
- RS-232 + USB interface for the connection to PC.
- Data collection system (storage of up to 120 samples)

Technical Data:

- AC Power Supply voltage 110 or 220V \pm 5%
- Battery Power Supply: 12 \div 14,2 V
- Max. Power Consumption: 30W
- Dimension: (WxLxH): 95 x 300 x 250 mm
- Weight: 4 kg

Environmental Conditions:

- Ambient air temperature 15° - 30°C
- Milk temperature 15° - 30°C
- Relative humidity 30% - 80%

Models:	Sample time	Samples per hour
ALU-020	120 sec.	20 \div 25
ALU-030	90 sec.	30 \div 35
ALU-090	30 sec.	90 \div 95

Included in all models:

- Car power adapter
- N. 2 milk samplers
- PC Software
- RS232 serial cable + USB cable
- User Manual (Italian, English or Russian)
- Cleaning products

Options:

- ALU-xxx/CC: fat measurement on cream
- ALU-xxx/P: kit of cleaning products
- ALU-xxx/tpH: buffer kits pH 4, 7, 9.