FUNKE GERBER

LactoFlash

Analyzer for a quick routine test of milk

Fat	SNF (Solid Non Fat)	Lactose *	Protein *	Density *	Freezing point *

* *calculated values*

Easy 5-key operation

LactoFlash

Inexpensive analysis device for the fast and accurate determination of fat- and SNF content

Approved and reliable

Countless installations in institutes and laboratories all over the world attest to the outstanding quality, reliability and accuracy of this analysis device.

Language selection

Two menu languages are available:
English and German.

Operation

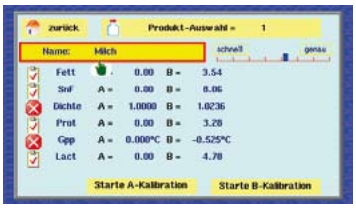
The instrument has 4 arrow keys and an “enter” key. With the “enter” key, the functions or action, which has been selected with the help of the 4 arrow keys, is started.

◄ ► ▲ ENTER ▼

Kalibration

For customer-specific calibration, the already existing basic calibrations are merely adjusted. This is done with a simple two point calibration (A calibration and B calibration).

Each parameter is calibrated in only one step. A clear calibration menu simplifies the entry of reference values.



Interfaces:

1 x parallel, 1 x serial (RS 232 / 9.600 baud)
6 volt electrical power supply for thermal printer (order no. 7151)

Measured values

Parameter	Resolution	Range	Repeatability
Fat	0.01 %	0.00% ... 15.00%	± 0.02%
SNF	0.01 %	0.00% ... 15.00%	± 0.04%

Calculated values

Parameter	Resolution	Range	Repeatability
Protein	0.01%	Calc. / No limit	± 0.03%
Lactose	0.01%	Calc. / No limit	± 0.03%
Freezing p.	0.001°C	Calc. / No limit	± 0.002°C
Density	0.0001	Calc. / No limit	± 0.0001

Ordering data:

LactoFlash
Art. no: 3530

Accessories:

Thermal printer
Art. no: 7151

Technical specifications:

Sample capacity: up to 100 /h
Sample volume: 10 ml
Dimensions (WxHxD): 30cm x 24cm x 33cm
Weight: 5 kg
Connection values: 230V/115 V AC (50..60 Hz) 180 VA

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