



MASTER ECO

**HIGH QUALITY
CUTTING EDGE ULTRASONIC MILK ANALYSER
AND THE LOWEST PRICE IN THE WORLD**

**HIGH QUALITY
HIGH TECH
CHEAPEST**



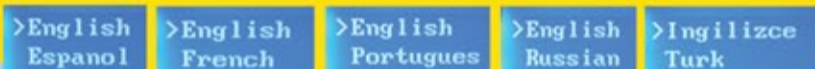
Multilingual display

Waterproof keyboard

Front panel with
possibility for
individual design

Sample holder

Our products menus support the following languages:



SPECIFICATIONS MASTTER 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/m³	± 0.3 kg/m ³
Protein	from 2% to 7%	± 0.15%
Lactose	from 0.01% to 6%	± 0.2%
Added Water content	from 0% to 70%	± 3.0%
Temperature of milk	from 5°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)

Milk analyzer makes quick analyses of milk and liquid dairy products:

Cow milk (25%)
Sheep milk
Buffalo milk

Whey
Skimmed milk (0.01% FAT)

Concentrated milk (up to 1160kg/m³)
Recovered milk
Etc.

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

The measurment accuracy
not dependant on milk's acidity
High-end ultrasonic technology
for analyzing any kind of milk

Easily readable results

**Self calibration
without computer**

KEY FEATURES:

User-friendly:
simple in operation,
maintenance, calibration
and installation

**Portable and
compact design**

**Very small quantity
of milk required (20ml)**

Low power consumption

**No acid or other
chemicals are used**

One year full warranty

**Adjustments of the
measurement accuracy
can be done by the
RS 232 Interface**

ESC POS Printer Support

**Two samples
self-calibration**

**Bluetooth, RS232 and
USB technology**

MEASURING PARAMETERS:

**Fat
Solids-non-fat (SNF)
Density
Protein
Lactose
Milk smaple temperature
Added water
Salts
Freezing point
Total Solids (option)
pH (option)
Conductivity (option)
pH (option)**

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MASTER ECO MILKOTESTER



ENVIROMENTAL CONDITIONS:

Ambient air temperature
 10°C - 40°C

Milk temperature
 5°C - 42°C

Relative humidity
 0%-80%

ELECTRICAL PARAMETERS:

AC Power Supply voltage
 220V/110V

DC Power Supply
 voltage 12V

Power Consumption
 30W max.

MECHANICAL PARAMETERS:

Dimensions :
 139x47x181mm

Weight: 0.9kg



Embedded function real date and time-registers the exact time for delivery of milk in the milk collecting center

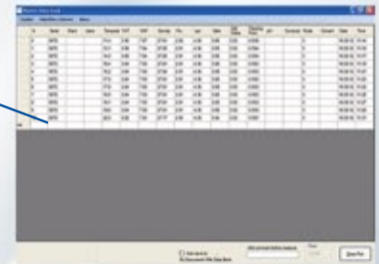
```
>Sheep milk
UHT milk
Buffalo milk
11:27 16/09/17
```

Conductivity - built-in conductivity sensor gives high performance freezing point analysis - avoid poor quality milk due to added water; detects mastitis and falsification with added salt

```
Milk Analyzer MASTER
SN: 16491 Mode: 1
Temp. 19.8 C
Fat..... 7.8%
SNF..... 8.29%
Density..... 23.5
Protein..... 3.0%
Lactose..... 4.3%
Salts..... 0.6%
Added water..... 0.0%
Freezing point...-0.525 C
pH..... 8.4
Conductivity..... 4.8
13:24 21/10/17
```

Visualisation out of range measurement

MILK DATA Program:



milk collection accounting and management software.

Permanent laser engraving, possibility for custom logos or text inscription.

Highly effective, long life peristaltic pump



Serial interface (RS232/printer)

USB/RS232 interface (option)

pH (option)

Power switch

12V input

USB Flash drive (option)



MASTER ECO



Integrated Bluetooth communication system

With Bluetooth One more possibility for data transfer to PC Transmit Power - max. 18 dBm

Receiving Sensitivity 90 dBm
 Inbuild antenna
 Working distance (at open field) Nom. 100m



Bluetooth

HI-SPEED CERTIFIED USB

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