



## 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 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 <sup>3</sup>	± 0.3 kg/m <sup>3</sup>
Protein	from 2% to 7%	± 0.15%
Lactose	from 0.01% to 6%	± 0.2%
Added Water content	from 0% to 70%	± 3%
Temperature of milk	from 5°C to 42°C	± 1°C
Freezing point	from - 0.4 to - 0.7°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	± 0.1 (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/m<sup>3</sup>)  
 Recovered milk  
 Etc.

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

The measurement 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 sample 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  
 95-250V

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

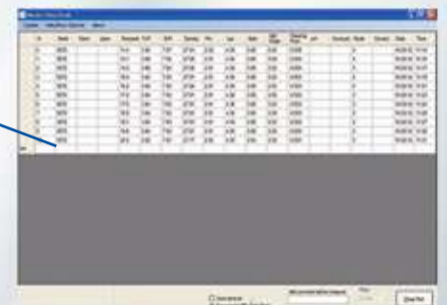
Conductivity - built-in conductivity sensor gives high performance freezing point analysis - avoid poor quality milk due to added water; detects mastitis and falsification with added salt

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  
 Inbuilt antenna  
 Working distance (at open field) Nom. 100m



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