



MILK ANALYZER

MILK ANALYZER BEM2Y1

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The function of the milk analyzer is to make quick analyses of milk on fat(FAT), non-fat solids (SNF), proteins, lactose and water content percentages, temperature (°C), freezing point, salts, total solids, as well as density of one and the same sample directly after milking, at collecting and during processing.

SPECIFICATIONS

Model	BEM2Y1
Old Model	BANA-700
Measuring Range - Fat	0.01%~25%
Measuring Range - SNF	3%~15%
Measuring Range - Density	1015~1040 kg/m ³
Measuring Range - Proteins	2%~7%
Measuring Range - Lactose	0.01%~6%
Measuring Range - Water Content	0%~70%
Measuring Range - Temperature	1°C~40°C
Measuring Range - Freezing Point	-0.4°C~-0.7°C
Measuring Range - Salts	0.4%~1.5%
Accuracy - Fat	±0.10%
Accuracy - SNF	±0.15%
Accuracy - Density	±0.3 kg/m ³
Accuracy - Proteins	±0.15%
Accuracy - Lactose	±0.20%
Accuracy - Water Content	±3.0%
Accuracy - Temperature	±1°C
Accuracy - Freezing Point	±0.001°C
Accuracy - Salts	±0.05%
Interface	RS232
Standard Accessory	Printer
Display	LCD display - 4 lines*16 characters
Power	100~240V, 50/60Hz
Gross Weight	2.5kg
Package Size(W*D*H)	240*310*185cm
Alt Name	Milk Analyzer



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