

Cryoscopio mod. CryoTouch 1, with "latte delattosato" function

Official analyzes of added water in milk and cream samples

CryoTouch 1 is an automatic instrument for the rapid determination of the cryoscopic point variation of milk due to watering, in full compliance with the international reference standards IDF-ISO 5764: 2009.

This next generation cryoscope includes new useful features, now enabled by the latest technologies:

- a 7 "color touch-screen display,
- real-time display of the freezing curve,
- stable memory for over 4,000 results,
- PC data management software,
- USB port for downloading data to a pen drive, etc.

CryoTouch 1 allows dairy industries and laboratories to perform official analyzes based on the reference ISO method.

The "delactosed milk" function facilitates the verification of the lactose removal process in milk and cream.

Choice between 6 values to set the reference value and between 2 different formulas to calculate the percentage of water added
Choice between 2 reading modes: "plateau", according to the ISO method, or at preset time

Real-time graph of the sample temperature

Easily add an alphanumeric ID code to each sample

Optional barcode reader to identify samples (preparation to be requested when ordering) Results shown in different colors for quick recognition of anomalies or critical values

New "delactosed milk" function to check the removal of lactose in milk and cream

Stable memory for 2 different calibration curves: a traditional curve in full accordance with ISO requirements and a curve that can be set by the user (e.g. lactose-free milk)

Stable memory for over 4,000 results

Easy download of analytical results to a USB pen drive

Real-time monitoring or fast download of analytical data to PC thanks to the CryoSoft Touch management software provided

Immediate display of error messages

Supplied complete with "starter kit" (test tubes, rack, 3 standards, refrigerated liquid)

Accessories on request:

- Thermal printer
- PC connection cable
- Control standards

Technical data

Capacity: single sample

7 "color touch-screen display

Cooling system with microprocessor-controlled Peltier cells



Operating temperature: from + 5 ° C to + 36 ° C
Automatic calibration
Software-controlled agitation and whiplash
Reading in degrees ° C or ° Hortvet and water%
Sample volume: 2 or 2.5 mL
Duration of analysis: approximately 2 minutes / sample
Instrument warm-up time: about 5 minutes
Resolution: ± 0.0005 ° C
Reproducibility (on bovine milk): ± 0.0025 ° C
USB output for downloading data to a pen drive
2 RS232 outputs for the connection of a thermal printer (optional) and a PC (optional)
A third RS232 output can be added to connect an optional barcode reader

Consumption: max. 150 W
Dimensions: 285x485x360 mm (wxdxh, with head down)
Weight: 16.1 Kg

Code	Description
A4067799	Cryoscopio mod. CryoTouch 1, with "latte delattosato" function Official analyzes of added water in milk and cream samples