

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

FARM Eco



Front panel with possibility for individual design.
Stainless steel with titanium coating.

Waterproof silicone keypad

Sample holder

Multilingual display

Results	
F=03.02	S=07.93
D=28.55	P=02.90
L=04.35	W=04.23

结果	
脂 03.32	固 07.69
密 27.38	蛋 02.81
糖 04.21	水 07.30

Жир = 03.26	1
СОМ = 07.68	
П Л Т = 27.38	
Б е л = 02.81	

-10%

If you send us an invoice in which you or some of your customers have bought from somebody a cheaper milk analyser, we are ready to sell this model with 10% below it.

SPECIFICATIONS FARM Eco:

Parameter	Measuring range	Accuracy
Fat	from 0.01% to 45%	± 0.06%
SNF	from 3% to 40%	± 0.15 %
Density	from 1000 to 1160 kg/m ³	± 0.3 kg/m ³
Protein	from 2% to 15%	± 0.15%
Lactose	from 0.01 % to 20%	± 0.20%
Added Water content	from 0 % to 70 %	± 3.0%
Temperature of milk	from 1°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 Lactoscan makes quick analysis of milk and liquid dairy products:

Cow milk (25%)	Whey	Concentrated milk (up to 1160kg/m ³)
Sheep milk	Cream (up to 45%)	Recovered milk
Buffalo milk	Skimmed milk (0,01% FAT)	Etc.

And can be calibrated by the customer with specific samples of:
Yoghurt, Flavoured 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 (9 ml)
- Low power consumption
- No use of hazardous chemicals
- 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)
Ion meter (option)

This project is co-funded by the European Union



**ENVIRONMENTAL
CONDITIONS:**

Ambient air temperature
5°C - 43°C

Milk temperature - 1°C - 42°C

Relative humidity - 30% - 80%

**ELECTRICAL
PARAMETERS:**

AC Power Supply voltage
220V/110V

DC Power Supply
voltage 12V

Power Consumption
30W max

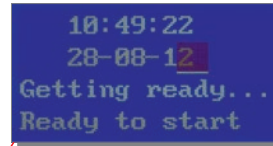
**MECHANICAL
PARAMETERS:**

Dimensions (W x D x H)
139 x 47x191 mm

Weight < 0,9 kg

Analyzer less than 0.9 kg

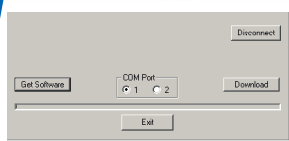
FARM Eco



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

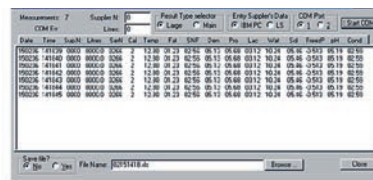
Conductivity - built-in conductivity sensor gives high performance freezing point analysis - avoid poor quality milk due to added water; detects mastitis and falsifications with added salt

Visualisation out of range measurement

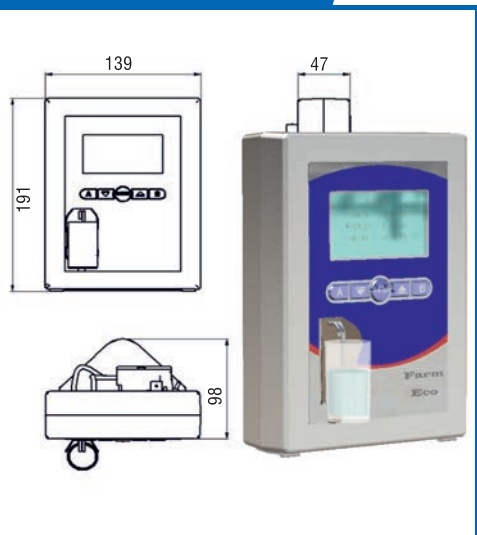


**Internet Remote
Firmware Update**

(Download center)
You'll have recently integrated in the milk analyser functions with just simple Internet connection



**MILK DATA
Program:**
milk collection accounting and management software.



Option - magnetic attachment of the plastic mug on the front panel, without metal holder (better appearance, easier cleaning of the front panel)



1. Power switch
2. 12 V output
3. 12 V input
4. Permanent laser engraving, possibility for different logos or text inscription.
5. Highly effective, long life peristaltic pump
6. Serial interface (RS232/ printer)
7. USB/RS232 interface (option)
8. USB Flash drive (option)

buy online on
www.lactoscan.com



FARM ECO Bluetooth
Integrated Bluetooth communication system



- One more possibility for data transfer to the PC
- Transmit Power - max. 18 dBm
- Receiving Sensitivity: 90 dBm
- Inbuilt antenna
- Working distance (in an open field) Nom. 100 meters



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