

Parameters Specifications

MCC

SA

	MCC	SA
PH	Option	Option
Salts	●	●
Lactose	●	●
Density	●	●
Proteins	●	●
Conductivity	Option	Option
Fats	●	●
Freezing point	●	●
Solids-non-fats (SNF)	●	●
Milk sample temperature	●	●
Automatic cleaning	●	●
Integreted printer	●	/
Serial printer output	Option	●
Matrix printer output	Option	/
Integreted battery	●	/
PC Connection	●	●
Milk collecztion management sotware	●	●
Scale	Option	/
Transport case	/	●
Dimensions (lxLxH)	290x300x330mm	100x223x216mm
Weight	7 Kgs	3 Kgs
Power supply	100-240 V 1.6A max 50-60 Hz	

After Sales Service Alpes Industries Service
 69 rue du Président Faure, 74800 la Roche sur Foron
 Tel : +33 450 03 05 65, Fax : +33 450 03 05 19



ULTRASONIC MILK ANALYSERS

MCC - SA



- PH
- Lactose
- Density
- Proteins
- Conductivity
- Added water
- Salts
- Fats
- Freezing point
- Solids-non-fats (SNF)
- Milk sample temperature



Alpes Industries Services
74800 La Roche sur Foron
www.alpes-is.com

Highend ultrasonic technologies for the measurement of any kind of milk

Direct measure for 5°C milk sample

No periodic calibration required

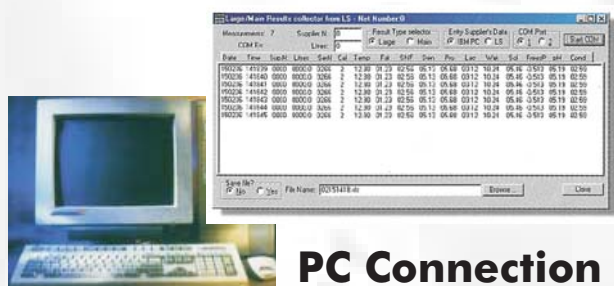


**Cow milk, Sheep milk, Whey, Cream up to 45%,
Skimmed milk 0.01%, Lait concentré 1160Kg/m3,
Yoghourt, Flavoured milk,...**

**Over 1500 units
already installed**



**MCC: most complete equipment
for milk collection centers
Optional scale**



**PC Connection
Milk collection and
measures
management Software**



**Integrated or external
printers
Complete measure
reports
date, hour,
the conductivity checking
give a precise analyse
of the freezing point and
avoid extra water.**

12 months Warranty



**Integrated Ph meter
with temperature
compensation**



**SA: Ultrasonic equipment
Simple and portable**

**Measure time:
90 second.
60 second optional**

Spécifications - MCC - SA

Parameters	Measure range	Precision
Ph	0 à 14	± 0.05
Salts	0.4 à 4%	± 0.05%
Lactose	0.01 à 20%	± 0.20%
Density	1000 à 1150 kg/m3	± 0.3 kg/m3
Proteins	2 à 15%	± 0.15%
Conductivity	2 à 14 mS/cm	± 0.05 mS/cm
Fats	0.01 à 45%	± 0.06%
Freezing point	-0.400 à -0.700°C	±0.005°C
Solids-non fats (SNF)	3 à 40%	± 0.15%
Milk sample temperature	5 à 40°C	± 1°C