

Rapid Fat Analysis = 0.0—60%!

6
Separate
Channels

SpectroQuick™

A quick and accurate method for fat composition determination in fluid milk products, the **SpectroQuick** operates in accordance with the time-tested and recognized spectroturbidity method. Automated dilution and homogenization streamlines and standardizes the analytical process. Featuring six separate calibration channels, dairy processors can reliably and affordably analyze a wide variety of products, including raw milk, skim milk, milk blends and heavy cream!

The **SpectroQuick** offers a simple, single-step procedure for rapid results with products containing 0-9% fat. The accuracy in the low-fat range (0.006%) is exceptionally beneficial to enterprises seeking exact results for low-fat fluid milk or to optimize standardization. A simple, two-step process automates the dilution procedure for products containing >9% fat. Ideal for analyzing raw milk, processed fluid milk and milk blends for value-added products (cheese, yogurt, etc.), you get rapid, reliable results from a user-friendly instrument at a fraction of the cost of other automated options!

Sensational Solutions for Today
...and Tomorrow!

Visit us at:
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SpectroQuick™ Specifications

Accurate, Repeatable Results:

- ◆ Low fat products: (0-1% fat milk with 0.006% accuracy and 0.001% resolution!)
- ◆ Six (6) channels: Automatic analysis of a broad range of fluid dairy products

Rapid & Easy to Use:

- ◆ Up to 120 tests per hour
- ◆ Simple two-step test procedure

Robust Design/Functionality:

- ◆ Sturdy steel cabinet
- ◆ Easy access to parts for maintenance, etc.

Measuring Parameters:

Range0 - 9% Fat
Accuracy: 0-1% (0.006 % Fat)
..... 1-6% (\pm 0.03% Fat)
..... 6-9% (\pm 0.25% Fat)
Repeatability 2-6% (0.02% Fat)
Resolution 0-1% (0.001%)

Electrical Parameters:

Voltage 220V (\pm 10%, 10 A)
Line Frequency60 HZ (50 HZ optional)

Technical Data:

Sample Volume 2.0 ml
Diluent Consumption: 16 ml/test
Test Capacity: 120 tests/hour
Dimensions (W x H x D) 70 X 70 X 54 cm
Net Weight: 113.3 lbs or 51.5 kg
Gross Weight: 174 lbs or 79 kg

Benefits:

- ◆ Test capacity up to 120 tests per hour facilitates faster response in production
- ◆ Six separate calibration channels accommodate a diverse range of products from low fat (skim milk) to heavier creams
- ◆ Cold samples can be measured, eliminating pre-heating required by other methods and providing more rapid results
- ◆ Semi-automated internal cleaning streamlines maintenance
- ◆ Streamlined calibration with automated internal adjustments optimizes productivity
- ◆ Improves standardization for value added products, often allowing a 100% payback for the investment in less than a 6 months
- ◆ Easy to use operation allows personnel (from production, receiving, or the lab) to test at any time (rapid results when you need them!)
- ◆ Extremely robust design provides precise and reliable results
- ◆ Exceptionally accurate analysis facilitates cost savings for your dairy plant

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P&P provides results-oriented solutions to the dairy and food industries. Focusing on innovative technologies that meet real requirements, we identify unique, instrument-based solutions and bring them to food, dairy and biotech firms around the globe at an exceptional value.

For more information about the “fit for purpose” products of our design and manufacture, we invite you to visit us on the web at:

<http://www.pagepederen.com>