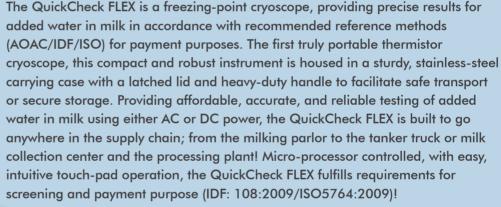
# QuickCheck Flex CRYOSCOPE











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# Page & Pedersen International, Ltd.

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# QuickCheck Flex cryoscope

## **QuickCheck™ Flex Cryoscope Specifications:**

Sample Size	2.5 mL
Sample Capacity	Single Sample
Test Time	~ 2 minutes
Readout Units	m°C or m°H
Start-Up Time	~ 10 minutes
Repeatability	±0.002 °H (or °C)
Linearity	< ±0.5% from straight line
Resolution	0.001° H (or °C)
Bath Temperature	-6.0° C ± 0.5°
Calibration2 points	(422, 621 m°H/408, 600 m°C)
<b>Power Consumption:</b>	
DC	12 V, 12 Amp
AC	(with external power supply-optional)
Power Consumption	120 W
Power Requirement	115 or 220V, 50/60Hz ±10%
Fuse	12 Amp
Environmental:	
Ambient Air Temperatu	re 15 to +40° C
Humidity	30 - 80% Relative Humidity
Technical Data:	
Dimensions (W x H x D)	12 X 10 X 8 inches (30 X 26 X 20 cm)
Net Weight	17 lbs (7.7 Kg)
Gross Weight	20 lbs (9.5.Kg)

#### **Optional:**

- ✓ Stainless steel sample tube rack
- ✓ AC/DC Power Supply

### The QuickCheck FLEX Start-Up Kit includes:

- 1 x Portable Freezing-Point Cryoscope
- 1 x Bath Liquid Solution (500 mL)
- 1 x DC Power Cord
- 1 x User's Manual
- 1 x 12 Sample Tubes
- 1 each 422 & 621 Calibration Standards (110 ml)
- 1 X 530 Calibration Control (110 ml)

### **APPLICATIONS:**

- Milking Parlors/Bulk Tanks: Check milk collected in the bulk tank to monitor for added water which can be caused by improperly drained milking lines, condensation in the bulk tank etc.
- ✓ Tanker Trucks: Screen milk samples for extraneous water upon pick-up at the farm at loading to confirm compliance with minimal levels
- Milk Collection Stations: Easy to use, accurate, cost-effective screening test for adulteration of raw milk. Easy to use with extremely robust cooling assembly, the QC-FLEX provides results that meet or exceed the accuracy required
- ✓ Laboratory: Rapid, reliable tool for detecting added water in both incoming raw milk and processed products. Dependable, robust, with streamlined userfriendly calibration procedure, the QCFLEX is an ideal HACCP tool for product safety, quality and standardization.
- Research & Development: An excellent resource for standardizing formulation and ingredients, QC-FLEX provides essential information for development of value-added dairy products.
- Dairy Science Studies: User-friendly, simple to use, cost-effective, convenient tool for introducing dairy science technicians and students to testing requirements.





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