QuickChe Tech

CRYOSCOPE



in Production and use in Research for new product

Precise Test for Added H²O

- Timed Plateau
- Plateau Seeking
- Extended Plateau (Max)
- MILK Streamlined Calibration
- Stand-by Mode conserves energy
- **Outputs**
 - RS-232 for Printer/PC
 - USB for Memory Stick



development.

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QuickCheck Tech cryoscope

QuickCheck™ TECH Cryoscope Specifications:

Sample Size	2.5 mL
Sample Capacity	Single Sample
Test Time	~ 2 minutes
Readout Units	m ^o C or m ^o 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	$-6.0^{\circ} \text{ C} \pm 0.5^{\circ}$
Calibration2 points	(422, 621 m ⁰ H/408, 600 m ⁰ C)
Power Consumption:	
Power Consumption	120W
Power Requirement	95 to 250VAC 50/60Hz
Fuse	3A
Environmental:	
Ambient Air Temperature	e 15 to +40° C
Humidity	30 - 80% Relative
Technical Data:	
Dimensions (W x H x D)	14 X 18 X 11 inches (34 X 40 X 28 cm)
Net Weight	22 lbs (10 kgs)
Gross Weight	47 lbs (21.5 kgs)

Optional:

- ✓ Thermistor with plastic shank (IDF: 108C:2009)
- ✓ Stainless steel sample tube rack

The QuickCheck TECH 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 (125ml)
- 1 X 530 Calibration Control (125 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-TECH provides results that meet or exceed the accuracy required for screening or
- ✓ Laboratory: Rapid, reliable tool for detecting added water in incoming raw milk and also in processed products. Dependable, robust, with streamlined user-friendly calibration procedure, the QC-TECH is an ideal HACCP tool for product safety, quality and standardization.
- ✓ Research & Development: An excellent resource for standardizing formulation and ingredients, the QC-TECH provides essential information for development of value-added dairy products
- ✓ Dairy Science Studies: User-friendly, simple to use, cost-effective, convenient tool to introduce dairy science techs & students to testing requirements





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