

# LactiCheck™

## RapiRead MILK ANALYZER



Sensational Solutions for Today ...and Tomorrow!

Made in  
U.S.A.

### Introducing the next generation of LactiCheck Milk Analyzers!

#### Multi-parameter

- ✓ Fat      ✓ Density
- ✓ Protein   ✓ Added Water
- ✓ SNF      ✓ Lactose

#### Rapid Method

- 40 seconds

#### Versatile

- Cow or Goat & Sheep Milk
- Raw or Processed Milk

#### Extended Range for Fat

- 0.3 to 14% Fat

Providing a complete milk composition profile in just 40 seconds, the LactiCheck RapiRead features an extended range (up to 14% fat), an easy-read display with green back-lighting, improved accuracy and precision. The new Model **LactiCheck** LC-01 RR is based upon the latest advances in ultrasound spectrometric technology! An ultra user-friendly, affordable and automated system, this innovative instrument assays fat, solids, density, added water, lactose and protein composition at the push of a button! All results can be sent directly to a computer using the LactiLog™ Recording System, facilitating transparency of data and easy access to digitized records.



**Page & Pedersen International, Ltd.**

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# LactiCheck™ RapiRead MILK ANALYZER

## SPECIFICATIONS:

Measuring Parameters: (Cow or Goat & Sheep)	
Fat	0.5 - 9% ( $\pm 0.06\%$ )
	*9 - 14% ( $\pm 0.1\%$ )
Solids Not Fat (SNF)	6 - 15% ( $\pm 0.2\%$ )
Density	1.0260-1.0330 g/cm <sup>3</sup> ( $\pm 0.0005$ g/cm <sup>3</sup> )
Protein	2 - 7% ( $\pm 0.2\%$ )
Added Water in Milk	0 - 60% ( $\pm 5\%$ )
Lactose	3 - 7% ( $\pm 0.2\%$ )
Measuring Cycle	~ 40 seconds

\* Accuracy specified with the provision that the instrument is calibrated to the high fat range

### Electric Parameters:

AC Power Supply Voltage	110/220V +10/-15%
DC Power Supply Voltage	12 - 14.2 Volt Battery
Power Consumption	30 W max
Data Transfer	RS-232 (USB optional)

### Environmental:

Ambient Air Temperature	10 to +40° C
Milk Temperature	15 to +30° C
Humidity	30 - 80% Relative Humidity

### Technical Data:

Dimensions (W x H x D)	3.75 x 9.0 x 9.8" 95 x 230 X 250 mm
Shipping Dimensions	17 x 17 x 14" 120 x 310 x 310 mm
Net Weight	7.3 lbs/3.3 kgs
Gross Weight	17 lbs/ 7.7 kgs
Sample Volume	20.0 ml
Start-Up Time	<5 minutes

➔ Buffalo/Cow configuration available as an option

### The LC-01 RapiRead™ is shipped complete with:

LactiCal™ Calibration Control  
Sample Cups  
Cleaning Solvent Concentrate  
AC Power Cord  
DC Cable (12 V Power)  
User's Manual

### OPTIONS: (Not delivered with the standard Unit)

CheeseCrafter® Total Quality Management System  
LactiLog™, Data Collection Package  
LactiPrep™ Automated Sample Rocker  
LactiPrinter™, Thermal RS-232 Portable Printer  
LactiTote™, Sturdy Canvas Carrying Bag

## APPLICATIONS:

- ✓ **Farm Testing:** Portable, precise, simple measurement of raw co-mingled milk facilitates optimal herd management, feeding, breeding, etc. User-friendly and robust, the LactiCheck gives farmers instant feedback critical to practical herd management.
- ✓ **Milk Collection Stations:** Quick, accurate, cost effective results for a comprehensive range of critical components of incoming raw milk. Easy to use, walkaway convenience with built-in RS-232 for automated recording of test results.
- ✓ **Laboratory:** Reliable testing with optional automated data collection. Compact, easy to use unit requiring no costly, caustic reagents. Streamlined user-friendly calibration and simple operating procedure.
- ✓ **Cheese-making:** Providing essential information, including a record of fat and protein levels to manage processing for optimal yield and consistent quality, the LactiCheck is a rapid, user-friendly, repeatable, reliable and low maintenance analytical tool.
- ✓ **Dairy Field Extension:** Portable, convenient, simple to use, cost-effective tool providing information critical to effective herd management. Optimize feeding programs, ensure qualification for bonus programs, screen for metabolic disorders and improve genetic records.



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