

# CRYOTOUCH 20

The Next-Gen Cryoscope



 **ASTORI**  
TECNICA

## Rapid and accurate analysis of added water in milk and cream samples.

The CryoTouch 20 from Astori Tecnica is a dedicated solution for the rapid analysis of the freezing point in milk, cream, and whey according to the AOAC-IDF-ISO international standard.



LACTOSE  
FREE



INCLUDED



FREEZING  
POINT

### Exciting new features:

- New "Lactose-free" function to assess the removal of lactose in milk and cream
- Choice of 6 reference values and 2 different formulas to calculate the % added water
- Optional barcode reader for a quick sample identification
- Out of spec results are shown in different colours for easy identification
- On-board memory for up to 4,000 results
- USB port for data export
- CryoSoft Touch software for PC monitoring & data management

#### 2 Separate calibration models:

**STANDARD:** in compliance with AOAC/IDF/ISO methodology

**LACTOSE-FREE:** for improved accuracy on lower freezing points

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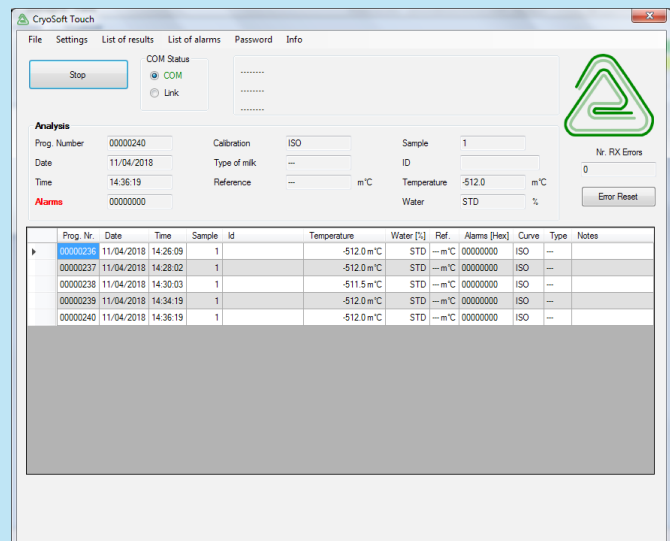
## Technical Specifications:

Sample Capacity	Up to 20 samples
Reproducibility	±0.0025°C
Resolution	±0.0005°C
Sample volume	2 or 2.5 mL
Units	°C, °Hortvet, and % added water
Calibration	Automatic 2-point calibration
Display	Full colour 7" touchscreen
Printer / PC	2x RS232 ports for connecting an optional printer and PC
Barcode reader	An additional RS232 port can be added for connecting an optional barcode reader
Dimensions	285x485x360 mm (wxdxh, head down)
Net weight	17.4 Kg
Operating Temperature	+5°C to 36°C



## Accessories:

AS67205	Sample Tubes, 12/pack
MSS0530	Cryoscope Reference Solution, 530
MSS0422	Cryoscope Standard, 422
MSS0621	Cryoscope Standard, 621
AS67210	Cooling liquid, 1L



CryoSoft Touch Software