

CRYOTOUCH 20

THE NEXT-GEN CRYOSCOPE

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
TESTING**



**FREEZING
POINT**



INCLUDED



OPTIONAL

Exciting new features:

- New “Lactose-free” function for evaluating lactose hydrolysis 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 colors 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

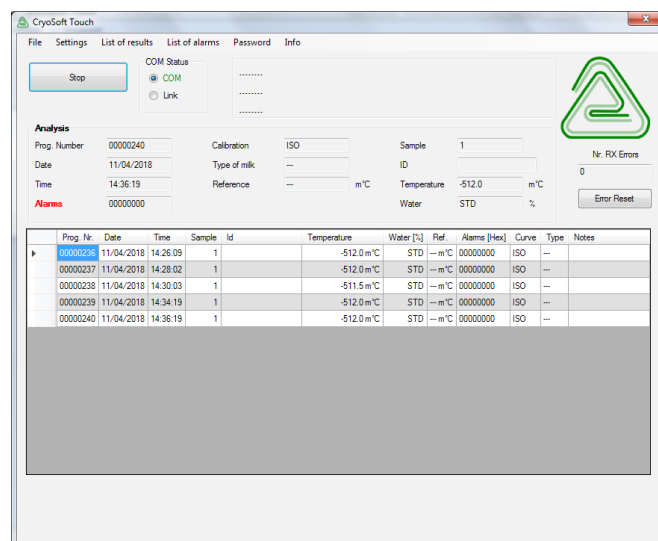
2 separate calibration models:

STANDARD: in compliance with AOAC/IDF/ISO methodology

LACTOSE-FREE: for improved accuracy on lower freezing points

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	2 ports for connecting an optional printer and PC
Barcode reader	Optional
Dimensions	12x20x15 in (wxdxh, head down)
Net weight	39 lbs
Operating Temperature	+5°C to 36°C



CRYOSOFT TOUCH SOFTWARE

ACCESSORIES

PART NUMBER	DESCRIPTION
MAT-40422	Cryoscope Calibration Standard 422
MAT-40530	Cryoscope Reference Standard 530
MAT-40621	Cryoscope Calibration Standard 621
MAT-40929	Cryoscope Calibration Standard 929 (lactose-free milk testing)
AS67200	Cooling Liquid 250 mL
AS67210	Cooling Liquid 1L
MAT-10000	Sample Tubes, 2 +2.5 mL (24/pk)
AS67251	Tube Holder (24 position)
AS08103	Filter, Liquid
AS67219	Thermal Printer Paper

