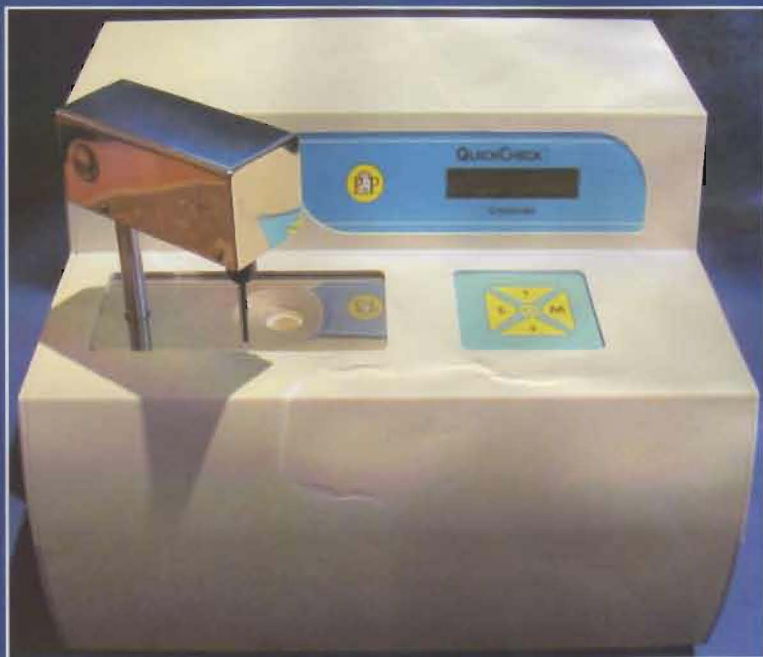


QuickCheck™ TECH

The QuickCheck TECH is a freezing-point cryoscope, providing precise results for added water in milk in accordance with recommended reference methods (AOAC/IDF/ISO) for payment purposes. Featuring streamlined calibration with a programmed protection from switching the low and high standards, the QC-TECH provides affordable, accurate, and reliable testing of added water in fluid dairy products. Micro-processor controlled, with easy, intuitive touch-pad operation, the QuickCheck TECH offers options for timed, plateau-seeking testing and extended plateau (maximum plateau)! This flexibility facilitates screening, testing for payment purposes and research or special applications! An automatic stand-by mode will engage if the unit is idle for more than 10 minutes, saving energy while optimizing productivity!



- Streamlined Calibration
- RS-232 Output
- Stand-by Mode conserves energy
- Precise Test for Added H₂O
 - Timed Plateau
 - Plateau Seeking
 - Extended Plateau (Max)



**Sensational Solutions
for Today
...and Tomorrow!**

Visit us at:
www.pagepedersen.com



**Page & Pedersen
International, Ltd.**

158 West Main Street
Hopkinton, MA 01748 USA
TEL: (508) 435 5966
FAX: (508) 435 8198
E-MAIL: info@pagepedersen.com

QuickCheck™ TECH

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 $< \pm 0.5\%$ from straight line
Resolution 0.001 °H (or °C)
Bath Temperature -6.0 °C ± 0.5 °
Calibration 2 points (422, 621 m°H/408, 600 m°C)

Technical Parameters:

Power Consumption 100 W
Power Requirement: 115 or 220V, 50/60Hz $\pm 10\%$
Fuse 3 Amp
Data Transfer RS-232 (USB optional)

Environmental:

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

Physical 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)

The following supplies are included in the standard

Start-Up kit:

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 (125 ml)
1 x 530 Calibration Control (125 ml)

Optional:

- Thermistor with plastic shank (IDF: 108C:2002)
- Stainless steel sample tube rack

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.

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 payment

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, 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 technicians & students to testing requirements

Page & Pedersen International, Ltd.



158 West Main Street
Hopkinton, MA 01748 USA
TEL: (508) 435 5966
FAX: (508) 435 8198

E-MAIL: info@pagepedersen.com

Please visit our web site at: www.pagepedersen.com