



**LabService  
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LABORATORY EQUIPMENT & INSTRUMENTATION  
**PRODUCT CATALOGUE**

**DAIRY  
FOOD & BEVERAGE**

# DAIRY, FOOD & BEVERAGE



## MOPLANT MILK ANALYSER

- Solid, stainless steel, mobile workstation for using the Mojonnier process to test for butterfat and total solids in milk and other dairy products.
- Facilitates performing all the necessary steps - dissolving, extracting, centrifuging, pouring off, evaporating, drying, cooling, and weighing - in a single, ergonomically designed location.
- Streamlines operations and affords high degree of accuracy (better than 0.02%). Easy to install and low maintenance.
- Single and double models available: the double model has two hotplates, two vacuum ovens and two cooling chambers; the single model has one of each.
- **Hot Plate:** solid aluminium; explosion safe heating system; security glass cover; capacity for 8 dishes; electronic measuring and temperature control with digital display for each chamber.
- **Centrifuge:** electrically driven 680 rpm engine with timer from 0-99 minutes and 59 seconds; 2 removable buckets each for 4 extraction flasks according to Mojonnier; under-pressure with removal of vapours; automatic lock during centrifugation.
- **Cooling Chamber:** accurate, water cooled; pump-controlled cooling by hermetically closed refrigerating system and heating by electrical heating elements; water temperature follows the ambient temperature near the weighing balance by means of a PT-100 probe; electronic measuring and temperature control with digital display for each chamber; digital timer cooling period from 0-99 minutes and 59 seconds.
- **Vacuum Oven:** rectangular shape for optimal utilisation of the chamber; airtight door with solid hinges; aluminium hot plate with built-in heating system that covers the bottom; capacity for 8 dishes; electronic measuring and temperature control with digital display for each chamber; continues pressure of < 0,80 bar while pneumatic valves take care of depressurisation and re-pressurisation; digital vacuum meter; digital timer vacuum period from 0-99 minutes and 59 seconds.
- Available with or without side tables.
- Hettich Benelux shakers available.
- Enhanced safety via exhaust and overpressure systems.





## COLONY COUNT V

- A flexible, user-friendly colony count instrument for intelligent, safe and accurate counting.
- Ergonomically optimised design.
- High quality magnifying glass with flexible holder.
- Unique Light Disperse Grating (LDG) for glare free, continuous illumination of the counting area.
- Adjustable background and side lighting.
- Menu guided operation and multi-functional graphical display.
- Acoustical and optical count signal.
- Optimal data storage and management.
- Wolffhugel disc grid 1cm<sup>2</sup> and 1/9 cm<sup>2</sup>.
- GMP documentation support.
- Wide range of optional accessories including thermo printer, printer cable RS232, 2GB memory card, external counting marker, adapting elements for petri dishes.



## MICRO III CENTRIFUGE

- For Dairy industry determination of fat in milk and milk products.
- 430 x 530 x 280 mm.
- Weight - 26 kg (including rotor without sleeves).
- Microprocessor control.
- Timer - 0-99 min.
- Heating - 600 W adjustable to 65°C.
- Gerber rotor with 8 or 12 butyrometer sleeves.
- Universal rotor with 8 Babcock sleeves.
- Strong, steel housing with acid-resistant paint work.
- Cover lock to secure during operation.
- Smooth running motor with elastic bearing.
- Speed control for optimal precision.
- Automatic imbalance shut-off.

## COMPACT III CENTRIFUGE

- For Dairy industry determination of fat in milk and milk products according to Gerber and Babcock along with solubility determination according to Gerber and ADPL.
- 430 x 535 x 285 mm.
- Weight - 23 kg (including rotor without sleeves).
- Microprocessor control.
- Timer - 0-99 min.
- Heating - 600 W adjustable to 65°C.
- Gerber rotor with 8 or 12 butyrometer sleeves.
- Universal rotor without inserts (order separately).
- Strong, steel housing with acid-resistant paint work.
- Cover lock to secure during operation.
- Smooth running motor with elastic bearing.
- Speed control for optimal precision.
- Automatic imbalance shut-off.



## MILK BUTYROMETER

- For Dairy industry determination of fat in milk.
- Made of borosilicate glass with plain or ring neck.
- Closed bulb with frosted label - without stopper.
- Accessories available.

## SKIM MILK BUTYROMETER

- For Dairy industry determination of fat in skim milk according to Siegfeld / Sichler.
- Made of borosilicate glass with plain or ring neck.
- Closed bulb with frosted label – without stopper.
- Accessories available.



## CREAM, ICE CREAM, CONDENSED MILK BUTYROMETER

- For Dairy industry determination of fat in cream, ice cream, and condensed milk according to Koehler / Roeder / Gerber and national standards.
- Cream butyrometer Koehler Gerber standard.
- Cream butyrometer Koehler according to national standards.
- Ice cream butyrometer Koehler.
- Ice cream butyrometer APHA-SMEDP 13 SPEC.
- Cream butyrometer Roeder with or without accessories.
- Condensed milk and ice cream butyrometer Roeder with or without accessories.
- Cream butyrometer according to national standards.
- Accessories available.



## CHEESE & CURD BUTYROMETER

- For Dairy industry determination of fat in cheese and curd according to Van Gulik (with or without accessories), BS and IS.
- Made of borosilicate glass.
- Plain neck with closed or open bulb.
- Frosted label on bulb.
- Weighing method for 3g.
- Accessories available.



## BUTTER BUTYROMETER

- For Dairy industry determination of fat in butter according to Roeder (with or without accessories).
- Made of borosilicate glass.
- Plain neck with closed or open bulb.
- Frosted label on bulb.
- Accessories available.



## DRY MILK BUTYROMETER

- For Dairy industry determination of fat in dry milk according to Teichert (with or without accessories).
- Made of borosilicate glass.
- Plain neck with closed or open bulb.
- Frosted label on bulb.
- Accessories available.



## BUTYROMETER ACCESSORIES

- Brass ring M/F stopper with sleeve or with ball.
- Nickel plated brass regulating pin for GERBAL-M stopper.
- Nickel plated brass regulating pin for GERBAL-F stopper.
- Conical rubber stoppers (available in large, small, double, single, with or without hole).
- AR glass beakers.
- Heat and chemical resistant, polypropylene or aluminium Butyrometer racks available in the following configurations: 12 (2 x 6 positions); 36 (6 x 6 positions); 36 (3 x 12 positions).
- Cleaning brush for Butyrometer scale and body.





## CIA AUTOMATIC CRYOSCOPE

- Quiet, compact, durable, automatic 12 sample cryoscope for determination of freezing point (ISO 5764/IDF 108).
- Suitable for raw, pasteurised, UHT or sterilised whole milk.
- Suitable for semi skimmed and skim milk.
- 28 x 42 x 32 cm (measuring head down).
- Weight 11 kg.
- User friendly touch screen operation.
- Easy to calibrate with menu navigation.
- Data output to printer or PC.
- Cooling system with heat pipe.
- Test time 90 seconds (time mode 30 seconds).
- Sample volume 2.0 ml or 2.5 ml.
- Measuring range 0 to -1000 m°C/m°H.
- Repeatability +/- 2 m°C/m°H (1 S.D.).
- Ambient temperature 15 to 35°C with full sample throughput.
- Wide range of standard and optional accessories available, including: standard solutions, control solutions, heat transfer liquid, sample tubes with ring mark, test tube racks, printer with printer paper.

## AW1 WATER ACTIVITY METER

- Suitable for use in a range of industries, including Food and Feed, Pharmaceutical, and Cosmetics.
- Facilitates routine measurements of water activity in laboratory and production environments to optimise product safety and quality.
- Fast and accurate according to the Dew Point measurement method.
- Durable, compact design (230 x 370 x 300 mm).
- Intuitive, touchscreen operation with graphical representation of the measurement process.
- Custom calibration.
- Measuring range 0.05 to 1.000 aw / < 10 to 50 °C.
- Measuring accuracy  $\pm 0.003$  aw /  $\pm 0.2$  °C.
- Temperature setting in increments of 0.01°C.
- Wide range of standard and optional accessories available, including: cleaning kit, plastic sample dish with lid, aluminium sample dish with lid, range of standard kits for control and calibration.



## KJELDAHL COMPLETE SYSTEM

- Complete configuration for nitrogen determination including titration: workstation type ASE.
- Available in basic, exclusive and premium versions).
- Programmable digestion units for 12 samples simultaneously.
- Includes multi-level console, glass digestion vessels, frame, sample rack, and fume extraction hood.
- Heating and extraction hood with exhaust collector.
- Quartz infrared heaters reach a temperature of 830°C in 1 minute.
- Behr on-button operation for easy and quick programming.
- Menu navigation in multiple languages.
- 10 configurable programs for block temperature and digestion time.
- Store-able applications
- with a range of application possibilities: rack for reaction vessels with 250ml, 500ml and 750ml (500ml and 750ml suitable for nitrogen determination in water analysis).
- Easy conversion for various vessel sizes through the exchange of rack and fume extraction unit.
- Connection to water supply not needed.
- PTFE-coated double-head membrane pump.
- Integrated droplet separator.
- Gas wash bottles 2000 ml for cooling hot gases / neutralising.
- Transparent safety door with automatic safety switch in the event of overload or short circuit.
- Removable safety drip tray.
- Safety valve against excessive pressure in the steam generator.
- Programmable thermostat.
- Temperature-regulated steam heating phase and pressure control via solenoid valve.
- Transfer application-specific time/temperature profiles to multiple devices, PC.



## KJELDAHL BLOCK DIGESTION SYSTEM

- Behr K blocks with high-quality, non-corrosive, stainless steel block casing.
- Optimally suited for nitrogen determination.
- Available product variants: digestion device for 100 ml vessels (K-Block mikro); digestion device for 250 ml vessels (K-Block standard); digestion device for 500 ml vessels (K-Block makro); digestion device for 100 ml and 250 ml vessels with lift (K-Block with automatic lift).



## HYDROLYSIS DIGESTION DEVICE

- Connection ready, complete devices (available for 4 or 6 sample positions).
- Suitable for use in Food and Feed analysis.
- Includes cooling water distribution with condenser console and hoses.
- Condenser rack with drip gutter.
- 600 ml hydrolysis beaker.
- Behro test quality glass.
- Cold fingers for crude fiber or hydrolysis.
- Individually adjustable heating positions with control lamps.
- Mains connection with control lamp.



## RANDAL EXTRACTION DEVICE

- Compact, short path devices for gentle hot extraction.
- Suitable for use in a wide range of analysis environments including Food and Feed, Beverage, Oil and Fat, Agricultural analysis.
- Product variants: single place, four place, six place.
- Short extraction duration (typically one hour).
- 40-70% faster than the classic Soxhlet method (depending on sample material).
- Minimal solvent requirement.



## SOXHLET EXTRACTION DEVICE

- Complete single extraction units with basic rack, heating device, holder, hoses and glassware (reaction flasks, extractor, Dimroth condenser for extraction).
- Flexible heating regulation.
- Direct introduction of solvent after extraction cycle into the reservoir.
- Available product variants: 30 ml extraction - 30 ml extraction - 100 ml round bottom flask - RFK 30 cooler; 60 ml extraction - 250 ml round bottom flask - RFK 60 cooler; 100 ml extraction - 250 ml round bottom flask - RFK 100 cooler; 250 ml extraction - 500 ml round bottom flask - RFK 100 cooler; 500 ml extraction - 1000 ml round bottom flask - RFK 500 cooler; 1000 ml extraction - 2000 ml round bottom flask - RFK 1000 cooler; 2000 ml extraction - 5000 ml round bottom flask - RFK 2000 cooler; 5000 ml extraction - 10.000 ml round bottom flask - RFK 5000 cooler.



## TWISSELMANN EXTRACTION DEVICE

- Complete Twisselmann extraction device available with single position, 4 positions, and 6 positions.
- 30-60% faster than the classic Soxhlet method (depending on sample material).
- Available product variants: compact system (single); serial heating device with round flask (4 places); serial heating device with flat bottom flask (6 places).

## COMFORT LINE CRUDE FIBER EXTRACTION DEVICE

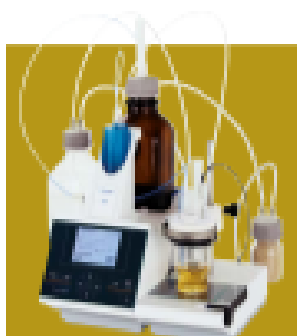
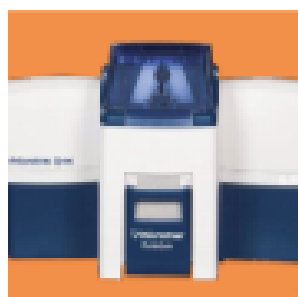
- User friendly, semi-automatic device for crude fiber extraction.
- Suitable for Food and Feed analysis.
- Boiling, rinsing and filtration in one device.
- Ensures optimum analytical reliability, high reproducibility, and rapid analysis.
- Suitable for: total crude fiber determination (European Weende feed analysis); neutral detergent fiber determination and acid detergent fiber determination (NDF and ADF fiber fractioning according to Soest); acid detergent lignin determination (ADL according to Soest); various components of fibers (cellulose, hemicellulose and pectin).
- Available with 4 or 6 sample positions to facilitate processing single or multiple samples.
- Manual operation of air and suction pumps optional.
- Practical sample rack for filter crucibles prevent sample loss during determination.
- Crucibles can also be used in cold extraction unit.



## BASIC LINE CRUDE FIBER EXTRACTION DEVICE

- Manual device for crude fiber digestion.
- Suitable for Food analysis.
- Available product variants: filtration unit; suction device; digestion device.
- Available with 4 or 6 sample positions.
- Filter crucibles and adapters.
- Gaskets and connection screws.
- Determination pipe with connection nozzle or water jet pump – e.g. for the determination of crude fiber content in accordance with EN ISO6865.





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