

CryoTouch 20 – The Next-Gen Cryoscope

Professional analysis of added water in milk and cream samples



CryoTouch 20 is a 20-sample carousel-based automatic equipment for the rapid determination of the milk and cream cryoscopic point variation caused by added water, in full compliance with the IDF-ISO 5764:2009 international reference standard.

This next generation cryoscope includes a full colour 7" touchscreen display, real-time visualization of the freezing curve, stable memory for more than 4,000 results, a PC software for data handling, USB ports for downloading data to a pen drive, connecting an optional barcode/QR-code reader, updating the firmware, etc. Its most recent version has added a new graphic interface, features in compliance to FDA CFR 21 Part 11 norm and GLP and the possibility to create custom test reports. Its new LAN port for a remote diagnosis and the direct connection to a LIMS is a useful and powerful tool to improve the laboratory data flow and minimize all possible downtimes.

CryoTouch 20 allows milk laboratories and dairy industries to perform official analysis based on ISO reference method. The new "lactose-free" function helps milk and dairy industries monitor the process of removal of lactose in milk and cream.

New functions for great advantages:

- **New graphic interface:** very high touch-screen resolution and highly user-friendly firmware
- Choice among 6 values for setting the reference value and between 2 different formula to calculate the added water %
- Choice between 2 reading modes: plateau mode according to ISO method or fixed-time mode
- Real-time graph of the sample temperature during each analysis
- A 20-digit alphanumeric ID code can be added to each sample
- **New FDA CFR 21 Part 11 and GLP features:** Audit Trail, more password levels, electronic signatures, downloadable test results in encrypted mode to the supplied PC software in unmodifiable PDF files
- Creation of customized test reports with user's logo and data
- Results shown in different colours for a quick identification of anomalies or critical values
- **New "Lactose-free milk" function** to control the removal of lactose in milk and cream
- **New and easy calibration procedure** with automatic calculation of the repeatability of the standards, acceptance of their values and saving of the curve
- Stable memory for 2 different calibration curves: the typical one in compliance with ISO requirements and a second one to be set according to the user's needs (i.e.: Lactose-free curve)



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More new functions for great advantages:

- Stable memory for up to 4,000 results
- Easy download of test results to a USB pen drive
- Easy firmware updates through a USB pen drive
- **New Ethernet (LAN) port** for the remote software updates and remote diagnosis of every technical issue, with consequent reduced downtimes
- Direct connection to a LIMS
- Real time PC monitoring or quick download of test results to a PC thanks to CryoSoft Touch data handling software
- Immediate visualization of error messages
- EP-50 thermal printer is included
- Optional QR/barcode USB reader for a quick sample identification



Technical characteristics:

- ❖ Sample capacity: up to 20 samples
- ❖ Full colour 7" touchscreen display
- ❖ Bath with Peltier cells controlled by software
- ❖ Operating room temperature: +5°C to 36°C
- ❖ Lash and agitation width controlled by software
- ❖ Selectable °C, °Hortvet and water% units
- ❖ Sample volume: 2 or 2.5 mL
- ❖ Analysis duration: about 2 minutes/test
- ❖ Warm up time: about 5 minutes
- ❖ Resolution: $\pm 0.0005^{\circ}\text{C}$ - Reproducibility (on bovine milk): $\pm 0.0025^{\circ}\text{C}$
- ❖ 2 x USB ports for data downloading to a pen drive, updating the firmware and connecting an optional barcode/QR-code reader
- ❖ 2 x RS232 ports for connecting an optional thermal printer and a PC
- ❖ Ethernet (LAN) port for remote connection and updates
- ❖ Power absorption: max. 150 W
- ❖ Dimensions and net weight: 285x485x360 mm (wxdxh, head down); 17.4 Kg



Real-time graph of the cryoscopic point measurement

ASTORI s.r.l.

Prodotti e strumenti di qualità per il laboratorio

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