

Quality-control equipment

USES

Listed here are the kits and equipment necessary for the quality control of your products:

- An **acidimeter kit**. Essential at certain stages of manufacturing for determining the acidity of the product.
- A **pH kit** for controlling the pH value of your mix.
- A **mercury thermometer** specifically designed for the food industry.

A **laboratory table** for taking measurements and completing product registration sheets.

REFERENCE : K002

Acidimeter kit

TECHNICAL DETAILS



Photos for information only

The **acidimeter kit** comprises :

- A 500ml **bottle** made of flexible polyethylene mounted on a rigid plastic base.
- **Glass burette** with enamel strip and engraved indelible graduations.

pH testing kit

TECHNICAL DETAILS



Photos for information only

Dimensions (mm)			Weight (kg)
Length	Width	Height	
300	250	150	1.24

The kit comprises :

- A carrying case.
- A pH meter.
- A cheese/milk combination temperature probe.
- A probe maintenance and regeneration solution (2x20ml).
- A 20ml pH4 buffer solution.
- A 20ml pH7 buffer solution.

Mercury thermometer

TECHNICAL DETAILS



- The mercury thermometer has a temperature range from -10°C to 110°C.
- Supplied in a protective plastic sheath.

Photo for information only

Laboratory table

TECHNICAL DETAILS



Photo for information only

Type	Dimensions (mm)			Weight (kg)
	Length	Width	Height	
Table 1	900	700	870	28
Table 2	1100	700	870	35
Table 3	1400	700	870	43
Table 4	1600	700	870	49
Table 5	1900	700	870	58

OPTIONS



Four castors