MEAT MOISTURE ANALYZER LMMA-A10

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Meat Moisture Analyzer LMMA-A10 works on the principle that moisture, fat absorbs a specific wavelength of light. It offers sample capacity 0.001 to 120.000 g and works on molecular source heating method. The heating temperature range is from Room temperature to 220.0℃ and offers color 7 inch LCD touch screen display. Designed to give production and quality management personnel rapid access to reliable, repeatable and accurate data from meat samples collected from the process. It is used for moisture analysis, as well as the chemical methods used for measuring parameters such as fat or protein.

FEATURES

- Designed with color 7 inch LCD touch screen display
- Offers fast detection speed and accurate measurement
- Equipped with display parameters, moisture value, dry weight, current temperature, set temperature, current weight, initial weight, test time and discrimination time.
- Adopts simple operation and fully automatic test
- Offers small size, light weight and versatile device
- Designed with function of connection with the printer

APPLICATIONS

Meat Moisture Analyzer used in factory calibrated, ready for measurement in any meat processing factory for moisture, fat, protein, collagen, collagen/protein ratio. Also used for testing the moisture content of meat has become an important item in business management and food safety testing.

SPECIFICATION

Model	LMMA-A10
Sample weight	0.001 to 120.000g
Weighing range	0.001 to 120.000g
Moisture measurement range	0.00 to 100%
Dry weight measurement range	100 to 0.00%
Weighing minimum reading	0.001 g
Heatingtemperaturerange	RT to 220.0℃
Heating method	Molecular source heater
Temperature Resolution	0.1℃
Moisture Content Readability	0.01%
Display	7 inch LCD touch display
CommunicationInterface	RS 232
Dimension	380 × 205 × 325 mm
Power supply	220V±10%, 50 Hz±1Hz
Net weight	3.7 kg