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## SAMPLE PREPARATION

### Refrigerable homogenizer - Deimos

Deimos is the new homogenizer based on microsegmented knives for the preparation of food samples to the analysis of their chemical contents. Reliable and easy to use, it can be accessoried with its useful water refrigerating system to keep the temperature of the homogenizing chamber cool, thus avoiding the over-heating and the consequent loss of relative humidity of the sample, which would yield to wrong results of the analysis.

**Technical features:**

- ✦ Made in AISI 304 stainless steel
- ✦ Homogenizing chamber in stainless steel 18/10, with handles
- ✦ Transparent cover, with an inspection hole
- ✦ Adjustable speed of the knives from 1.100 to 1.600 rpm
- ✦ Excellent thermal insulation between the engine and the chamber
- ✦ Optional refrigerating system with liquid circulation, connectable to the tap water or to an external independent cooling equipment
- ✦ Safety devices: NVR, microswitch on the cover, 24-Volt function keys
- ✦ Chamber capacity: 3,3 litres
- ✦ Dimensions: 38x32x27 cm (wxdxh) – Weight: 10 Kg.
- ✦ Power supply: 220 V – 50 Hz. Other voltages: available upon request




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Code no. 67545                      Refrigerable homogenizer - Deimos

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**Accessories:**

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Code no. 67546                      Refrigerating system for Deimos

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Code no. 67547                      External independent cooling equipment for Deimos

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### Carousel rotating agitator – Astor 24

The rotating agitator Astor 24 has been studied to perfectly homogenize blood samples, cell suspensions, milk and other liquid samples. Its carousel includes 24 clamps for tubes. The rotational speed is pre-established for achieving the best results. Upon request, versions for different tube diameters and with rotational speed of 6 or 16 r.p.m. can be manufactured.

**Technical features:**

- ✦ Made in aluminium, with carousel in PVC
- ✦ Carousel diameter: 30 cm
- ✦ Removable carousel for loading/unloading the tubes more simply
- ✦ Dimensions: 30x28x37 (wxdxh) cm - Weight: 4,8 Kg.
- ✦ Power supply: 220 V, 50 Hz, 60 W. Other voltages: available upon request
- ✦ Special versions with clamps of different diameters or with rotational speed of 6 or 16 r.p.m., upon request




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Code no. 67003                      Carousel rotating agitator - Astor 24

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## OSMOMETRY

### Single-sample osmometer – Cryobasic 1

Automatic osmometer for the quick and accurate analysis of osmolality in biological liquids or any other solutions, based on the cryoscopic point determination. The automatic reading and interpretation of the results occur when the sample temperature plateau is reached, according to all the international references.

**Technical features:**

- ✦ Capacity: single sample
- ✦ Visualization of the osmolality value and the freezing point
- ✦ Cooling system with electronically controlled Peltier cells
- ✦ Automatic renewal of the cooling liquid by means of continuous recirculations
- ✦ Forced ventilation
- ✦ Working room temperature: from +5°C to +36°C
- ✦ Automatic calibration
- ✦ RS232 data exit – Optional thermal printer
- ✦ Software-piloted agitation and whip stroke
- ✦ Results in mOsm and °C
- ✦ Sample volume: min. 0,5 ml
- ✦ Analysis time: about 2 minutes
- ✦ Instrument pre-heating time: 5 minutes
- ✦ Resolution: ± 2 mOsm - Repeatability and reproducibility: ± 2,5 mOsm
- ✦ Linearity: up to 1.500 mOsm
- ✦ Dimensions: 26x38x33 cm (wxdxh) with lowered head - Weight: 12 Kg.
- ✦ Power supply: 220 V – 50 Hz – 150 W. Other voltages: upon request



Code no. 68399	Single-sample osmometer - Cryobasic 1
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**Accessories:**

Code no. 63225	Check standard, 324 mOsm, 250 ml
Code no. STD2101	Calibration standard, 100 mOsm, 125 ml
Code no. STD2109	Calibration standard, 900 mOsm, 125 ml
Code no. 67210	Cooling liquid, 1 liter
Code no. 67200	Cooling liquid, 250 ml
Code no. 2028	Polypropilene disposable sample tubes, 0,5 ml, 100 pieces
Code no. 67251	24-place sample tubes holder, in ABS
Code no. 67241	50-place sample tubes holder, in stainless steel
Code no. EP-50	EP-50 thermal printer
Code no. 67219	Thermal paper roll for EP-50 printer
Code no. 9042401322	Automatic micropipette, 100 – 1.000 µl adjustable volume
Code no. 37465	Blue disposable tips, 1.000 pieces



## 20-sample automatic osmometer – Cryobasic 20

Cryobasic 20 combines the superb performances of its single-sample version with the convenience of the 20-place autosampler carousel. Excellent for larger daily routines.

### Technical features:

- ✦ Capacity: 20-place autosampler carousel
- ✦ Provided with EP-50 thermal printer
- ✦ Results are automatically visualized and printed, along with the sample numbers
- ✦ Dimensions: 26x38x33 cm (wxdxh) with lowered head
- ✦ Other features: as for Cryobasic 1




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Cod. no. 68293      20-sample osmometer - Cryobasic 20

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### Accessories:

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As for Cryobasic 1

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## 40-sample automatic osmometer - CryoStyle 40

Automatic osmometer with a 40-sample autosampler carousel for the quick and accurate determination of the osmolality values in biological liquids and other solutions, based on the cryoscopic point detection. CryoStyle 40 applies the same excellent technology of the Cryobasic product range, by adding some innovative features such as the touch-screen display and the display visualization of the freezing temperature plateau achievement during the analysis. Ideal for high routinary charges. Supplied with a thermal printer.

### Technical features:

- ✦ Capacity: 40-place autosampler carousel
- ✦ Provided with EP-50 thermal printer
- ✦ Results are automatically visualized and printed, along with the sample number
- ✦ Touch-screen display to move along the user-friendly menu
- ✦ Real-time displayed graph creation of the freezing point achievement
- ✦ Sizes: 32x57x30 cm (wxdxh) with lowered head - Weight: 16 Kg.
- ✦ Power supply: 220 V – 50 Hz - 200 W. Other voltages: upon request
- ✦ Other features: as for Cryobasic 1




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Code no. 68193      40-sample osmometer – CryoStyle 40

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### Accessories:

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As for Cryobasic 1

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## 40-sample double-headed osmometer - CryoStyle 40 Double

CryoStyle 40 Double osmometer is the ideal solution to satisfy the highest needs for quick and accurate results in osmometry: the double head allows the analysis of 2 samples at the same time and the innovative features of the CryoStyle product range get this instrument easier to use.

### Technical features:

- ✦ As for CryoStyle 40
- ✦ Auxiliary water circulation system to operate when room temperatures is  $> 27^{\circ}\text{C}$



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Code no. 68195

40-sample double-headed osmometer – CryoStyle 40 Double

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### Accessories:

As for Cryobasic 1

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## DRY INCUBATION

### Dry incubator

Dry Incubator produced by Astori Tecnica handles accurate incubations of up to 18 sample tubes, simultaneously. It is particularly developed for the determination of antibiotics in milk samples, with tube tests such as Delvotest® SP, Copan Test or similar ones. Upon request, Dry Incubators with a different diameter of the sample holes and/or with a different number of holes can be supplied.

#### Technical features:

- ✦ Digital adjustment of the temperature value
- ✦ Display with red LED's, 3 figures
- ✦ Temperature range: from room value to 70°C
- ✦ Resolution: 0,1°C
- ✦ Accuracy:  $\pm 0,5^{\circ}\text{C}$
- ✦ Power supply: 220 V – 50 Hz. Other voltages: upon request



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Code no. 65481      18-place Dry Incubator

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Our own  
production

## CRIOSCOPY

### Single-sample cryoscope – CryoSmart 1

Automatic instrument for the quick determination of the freezing point variation in milk samples due to the presence of added water. Based on plateau reading, according to the recent FIL-IDF-ISO 5764:2002 and AFNOR international regulations.

**Technical features:**

- ✦ Capacity: single sample
- ✦ Visualization of the freezing point and the added water percentage
- ✦ Cooling system with electronically controlled Peltier cells
- ✦ Automatic renewal of the cooling liquid by means of continuous recirculations
- ✦ Forced ventilation
- ✦ Working room temperature: from +5°C to +36°C
- ✦ Automatic calibration
- ✦ RS232 data exit – Optional thermal printer
- ✦ Software-piloted agitation and whip stroke
- ✦ Results in °C, °Hortvet and water% units, selectable by the user
- ✦ Sample volume: 2 - 2,5 ml
- ✦ Analysis time: about 2 minutes
- ✦ Instrument pre-heating time: 5 minutes
- ✦ Resolution: ± 0,0005 °C - Repeatability and reproducibility: ± 0,0025 °C
- ✦ Dimensions: 29x44x33 cm (wxdxh) with lowered head - Weight: about 13 Kg.
- ✦ Power supply: 220 V – 50 Hz – 150 W. Other voltages: upon request




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Code no. 67499      Single-sample cryoscope - CryoSmart 1

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**Accessories:**

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Code no. EP-50      EP-50 thermal printer

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Code no. 67219      Thermal paper roll for EP-50 printer

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Code no. 67900/ENG      CryoSoft, cryoscopy data handling software *(English version)*

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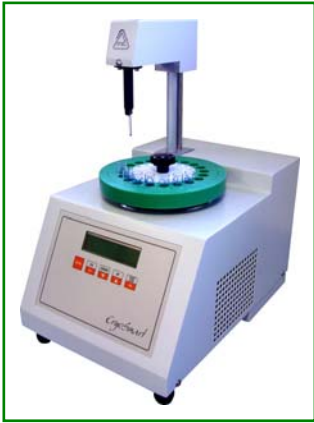


### 20-sample automatic cryoscope – CryoSmart 20

CryoSmart 20 combines the superb performances of its single-sample version with the convenience of the 20-place autosampler carousel. Also this model is according to the FIL-IDF-ISO and AFNOR regulations. Excellent for larger daily routines.

**Technical features:**

- ✦ Capacity: 20-place autosampler carousel
- ✦ Results are automatically visualized and printed, along with the sample numbers
- ✦ Provided with EP-50 thermal printer
- ✦ Dimensions: 29x44x33 cm (wxdxh), with lowered head
- ✦ Weight: about 19 kg.
- ✦ Other features: as for CryoSmart 1




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Code no. 67393      CryoSmart 20

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## 40-sample automatic cryoscope - CryoStyle 40

Automatic cryoscope with a 40-sample autosampler carousel for the quick and accurate determination of the freezing point variation on milk samples, due to the presence of added water, according to the FIL-IDF-ISO 5764:2002 and AFNOR regulations. CryoStyle 40 applies the same excellent technology of the Cryobasic product range, by adding some innovative features such as the touch-screen display and the display visualization of the freezing temperature plateau achievement during the analysis. Ideal for high routinary charges. Supplied with a thermal printer.

### Technical features:

- ✦ Capacity: 40-place autosampler carousel
- ✦ Provided with EP-50 thermal printer
- ✦ Results are automatically visualized and printed, along with the sample number
- ✦ Touch-screen display to move along the user-friendly menu
- ✦ Real-time displayed graph creation of the freezing point achievement
- ✦ Dimensions: 32x57x30 cm (wxdxh) with lowered head - Weight: 16 Kg.
- ✦ Power supply: 220 V – 50 Hz - 200 W. Other voltages: upon request
- ✦ Other features: as for Cryobasic 1




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Code no. 67163      40-sample cryoscope – CryoStyle 40

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## 40-sample double-headed cryoscope - CryoStyle 40 Double

CryoStyle 40 Double cryoscope is the ideal solution to satisfy the highest needs for quick and accurate results in the determination of added water in milk: the double head allows the analysis of 2 samples at the same time and the innovative features of the CryoStyle product range get this instrument easier to use.

### Technical features:

- ✦ As for CryoStyle 40
- ✦ Auxiliary water circulation system to operate when room temperatures is > 27°C




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Code no. 67165      40-sample double-headed cryoscope – CryoStyle 40 Double

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## Standards and accessories for cryoscopes

This cryoscopy accessories and standards range has a high quality level and extremely competitive prices. All standards are lot-specific certified and have a long-term ensured shelf life. The calibrated sample tubes are manufactured in full agreement with the recent FIL-IDF-ISO cryoscopy international regulation. All this product range can be used on any cryoscope.



Code no. 67205	Calibrated cryoscopy glass tubes, 12 pieces
Code no. 2028	Calibrated cryoscopy disposable tubes, 100 pieces
Code no. 67251	24-place tube holder, in ABS
Code no. 67241	50-place tube holder, in stainless steel
Code no. 63220	Check standard for crioscopy 0,512°C, 250 ml
Code no. 63215	Calibration standard for cryoscopy 0,408°C, 250 ml
Code no. 63225	Calibration standard for crioscopy 0,600°C, 250 ml
Code no. 67210	Cooling liquid, 1.000 ml
Code no. 67200	Cooling liquid, 250 ml
Code no. 67226	Precision micropipette, 2/2,5 ml volume
Code no. 37470	Plastic disposable tips, 2/2,5 ml volume, 1.000 pieces

Exclusive  
distribution

## FAT

### Gerber centrifuges - Astor 8 and Astor 16

Astor 8 and Astor 16 centrifuges are built in the full respect of the Gerber method, for the quantitative determination of the fat content in milk, dairy, food and feed samples. Their concept is very simple, easy-to-use, sturdy and – above all – very safe for the operator.

**Technical features:**

- ✦ External structure made in stove enamelled and anti-acid painted metal
- ✦ Transparent plexiglass cover with safety closure
- ✦ Back-lit key to unlock the cover
- ✦ Tubes for butyrometers made in moplen: better anti-acid resistance and more homogeneous temperature within the tube during the centrifugation
- ✦ Digital thermal regulator in the back of the front panel
- ✦ Pre-selected temperature according the Gerber method
- ✦ Timer-switch from 0 to 30 minutes, adjustable
- ✦ Forced ventilation: perfect distribution of the temperature within the chamber
- ✦ Easily dismantable rotating head
- ✦ Capacity: 8 and 16 butyrometers, for Astor 8 and Astor 16 respectively
- ✦ Dimensions: 44x64x31 cm (wxdxh) - Weight: 33,5 Kg.
- ✦ Power supply: 220 V – 50 Hz. - 700 W. Other voltages: upon request



Code no. 60310	8-place Gerber centrifuge - Astor 8
Code no. 60321	16-place Gerber centrifuge - Astor 16

### Gerber centrifuges - Astor 8 Plus and Astor 16 Plus

Astor 8 Plus and Astor 16 Plus Gerber centrifuges are extremely versatile. They can centrifuge butyrometers for the fat determination according to the Gerber method, but also common centrifugal tubes to perform any other analysis, thanks to the ability to turn the heating off and to the presence of the supplied special adapters for common tubes.

**Technical features:**

- ✦ Adjustable speed, up to 2.700 rpm
- ✦ Switch to turn the heating off
- ✦ Capacity: 8 and 16 places, for Astor 8 Plus and Astor 16 Plus respectively
- ✦ Other features: as for Astor 8 and Astor 16



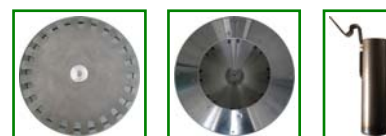
Code no. 60315	8-place centrifuge - Astor 8 Plus
Code no. 60322	16-place centrifuge - Astor 16 Plus

## Multi-method centrifuge – Astor Multi

Astor Multi is a centrifuge for different dairy/food analyses, such as Gerber, Mojonnier, Babcock, dissolution/sedimentation test and normal separations. This new equipment includes a digital regulator with wide display that allows the user to set the desired temperature of the internal chamber, to adjust the centrifugal speed and establish a duration time; pre-set values according to the official Gerber, Mojonnier and Babcock methods are stored in unchangeable memories, so that the operator can easily recall them. Astor Multi has been studied to ensure the highest safety standards for the operator. 2 accessory rotors and specific tube holders are available, so that the centrifuge can be properly configured.

### Technical features:

- ✦ Digital display with 2 alphanumeric rows
- ✦ 4 pre-set methods: Gerber, Sedimentation Test, Mojonnier, Babcock
- ✦ 1 free memory for any customized application
- ✦ Different values of temperature, time and speed can be set
- ✦ Range of adjustable temperature: from room value to 70°C
- ✦ Range of adjustable speed: from 500 to 1.800 rpm, with 1-rpm steps
- ✦ Range of adjustable time: from 1 to 9.999 min., with 1-minute steps
- ✦ 2 different accessory rotors and 2 different accessory tube/bottle holders
- ✦ Dimensions: 70 x 60 x 37 cm (w x d x h)
- ✦ Weight: 44 kg., without rotors
- ✦ Weight of the accessory rotors: Rotor G/B/S = 7,5 kg. - Rotor M = 2 kg.
- ✦ Power consumption: 1.500 W




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Code no. 60350      Multi-method centrifuge – Astor Multi

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### Accessories:

Code no. RT60350GBS	Rotor G/B/S for Gerber, Babcock, Sedimentation test and centrifugal tubes, 24 places <i>(holders/adapters are not included)</i>
Code no. RT60350M	Rotor M for Mojonnier bottles, 8 places
Code no. PP6035002	G/S holder, for one Gerber or Sedimentation Tube <i>(max. 24 holders/Rotor G/B/S)</i>
Code no. PB6035002	B holder, for one Babcock bottle <i>(max 24 holders/Rotor G/B/S)</i>
Various codes	Babcock/Mojonnier/Gerber/Sedimentation glass tubes and accessories <i>(upon request)</i>

## Gerber method – Waterbath Astor 900/D

Waterbath with insulated stainless steel tank and sloping lid to avoid the water condensation. The thermostatic unit allows to adjust and keep temperatures up to 95°C with a high precision level. The equipment is supplied with a safety device to avoid the over-temperature inconvenients due to the lack of water in the tank or to a system failure.

### Technical features:

- ✦ Temperature range: from 5°C over the room temperature up to 100°C
- ✦ Temperature control: by means of a digital thermal regulator
- ✦ Resolution: 0,1°C
- ✦ Precision: ±0,2°C
- ✦ External dimensions: 54x34x32 cm (wxdxh)
- ✦ Internal dimensions of the tank: 35x19x25 cm (wxdxh)
- ✦ Power supply: 220 V – 50 Hz. - 1.000 W. Other voltages: upon request




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Code no. 67110      Waterbath Astor 900/d

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### Accessories:

Code no. 66536	28-place stainless steel holder for butyrometers
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## Gerber method – Shaking waterbath Astor 28/56

Astor 28/56 shaking waterbath keeps the butyrometers constantly agitated at the proper selected temperature. Thus, it is perfect in the analysis of hard and seasoned cheeses according to the Gerber method. This equipment can be used to shake any other container, such as tubes, flasks, beakers, etc. Special glassware holders are available upon request.



### Technical features:

- ✦ Stainless steel, powder painted, external structure
- ✦ Anti-condensation hinged lid, with cock for water draining
- ✦ Tank in stainless steel, with 18-liter capacity
- ✦ Up to two 28-place holders for butyrometers can be shaken
- ✦ Digital thermal regulator - Resolution: 0,1°C
- ✦ Temperature range: adjustable from room temperature to 99,9°C
- ✦ Temperature measurement by means of a PT100 precision probe
- ✦ Visual alarm for insufficient level of the water
- ✦ Agitation speed: 200 rpm - Agitation width: 24 mm
- ✦ External size: 77x40x38 cm (wxdxh) - Tank size: 45x30x16 cm (wxdxh)
- ✦ Weight: 20 Kg. - Protection level: IP 54
- ✦ Power supply: 220 V – 50 Hz. - 1.530 W. Other voltages: upon request




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Code no. 66531      Shaking waterbath - Astor 28/56

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### Accessories:

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Code no. 66546      28-place stainless steel holder for butyrometers

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Various codes      Stainless steel holder for tubes, flasks, beakers, etc., different sizes (please, specify)

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## Fat analyzer for milk/dairy samples – Milk Fat Analyzer

Quick and accurate fat analyzer for dairy samples. Based on the nephelometric method (turbidimetric), it provides with highly accurate and precise results on both very low fat content samples, such as whey, and very high fat content samples, such as creams. Its perfect applications are in a laboratory, in the production areas and "in-field" as a portable instrument, thanks to its optional battery-operating power supply. Available in different configurations for different calibration abilities, upon request.



### Technical features:

- ✦ Easy and quick analyses on whey, milk and cream samples
- ✦ Up to 4 calibration channels for 4 different kinds of samples
- ✦ Taylor-made configurations of the 4 calibration channels
- ✦ No pre-treatment of the sample is required
- ✦ Automatic dilution for samples up to 60% fat content
- ✦ No reagent, chemical or other instrument is necessary
- ✦ Measurement range: 0 – 60% fat content
- ✦ Duration of analysis: less than 20 seconds/test, dilution included
- ✦ Sample volume: 0,5 ml/test
- ✦ Diluent volume: 6,5 ml/test
- ✦ Accuracy (SD): ±0,05% from 0% to 5% fat content; ±0,1% from 5% to 8%; ±0,5% on creams
- ✦ Precision: ±0,03% from 0% to 5% fat content; ±0,04% from 5% to 8%; ±0,08% from 8% to 13%; ±0,2% from 13% to 30%; ±0,5% over 30% fat content
- ✦ Dimensions and weight: 23x31x53 cm (wxdxh) - 16 Kg.
- ✦ Power supply: 220 V – 50 Hz. or battery-operating. Other voltages: upon request




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Code no. 67700      Milk Fat Analyzer, 4 calibration channels

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### Accessories:

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Code no. 52265      Versene, powder for 5-liter solution

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## PROTEINS, WHEYPROTEINS AND CASEIN

### Proteinmeter - A 2200

A 2200 is a quick milk analyzer for the accurate determination of proteins, wheyproteins and casein, based on the official FIL-IDF regulation which codifies for the black starch method. It can be applied at raw or processed samples, such as pasteurized, homogenized, sterilized and reconstituted milk, whether it is whole, partially or totally skimmed.

**Technical features:**

- ✦ Measurement range: 0,20 – 9,99% proteins
- ✦ Resolution: 0,01% - Reproducibility: ±0,02%
- ✦ Sample volume: 1 ml
- ✦ 3 independent calibration channels for low, medium and high protein content kinds of milk
- ✦ Calibrations based on 2 or 3 data, at user's choice
- ✦ Fully automatic calibrations
- ✦ Special accurate procedure for wheyproteins and casein determination
- ✦ Backlit LCD display with wide fonts and visualization of the calibration curve
- ✦ User-friendly menu at display for all functions and instructions
- ✦ Aspirating pump, with feet switch
- ✦ RS232 data exit, for PC or printer connection
- ✦ Supplied with 1 box of black starch and 1 bottle of washing solution
- ✦ Dimensions: 56x25x18 cm (wxdxh) - Weight: 8,5 Kg.
- ✦ Power supply: 220 V – 50 Hz. Other voltages: upon request




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Code no. 67300                      A 2200 - Proteinmeter

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**Accessories:**

Code no. 60310	8-place centrifuge - Astor 8
Code no. 60990	24-place tube holder
Code no. 22003	Tube in Pyrex glass, 18x180 mm, with screw cap
Code no. 67320	Tube adapter for Astor 8
Code no. 9042401002	Precision micropipette, 1.000 µl volume
Code no. 37465	Blue disposable tips, 1.000 pieces
Code no. 66220	30-ml doser, for bottles
Code no. 086801248	1-liter empty glass bottle
Code no. 67003	Astor 24 – Rotating agitator for sample tubes
Code no. 63165	Washing solution, 1 liter
Code no. 63150	Black starch, 5 litres
Code no. DP40RS232B	Printer

## Kjeldahl 6-place digester – DIGI-6

Compact and sturdy digester to perform up to 6 simultaneous mineralizations according to the Kjeldahl method. Its concept ensures excellent heating uniformity and efficiency, by reducing the heat loss to a minimum and decreasing the power consumption. The digital thermal regulator can be adjusted very easily: it is provided with a safety protection system against the over-temperatures. The acid fumes are gathered by the glass caps and conveyed through the anti-acid Viton hoses to the chosen neutralization or elimination system.

### Technical features:

- ✦ External structure in stainless steel
- ✦ Adjustable digital thermal regulator
- ✦ Temperature range: from room temperature up to 450°C
- ✦ Over-temperature protection system
- ✦ Designed for the maximum operator's safety
- ✦ Excellent heating uniformity and efficiency
- ✦ Every kind of 250 ml distillation tube can be applied
- ✦ Provided with a fume gathering and conveying system
- ✦ Easily connectable to a scrubber (optional)
- ✦ Supplied with 6 glass caps
- ✦ A version for "Büchi" distillation tubes is available upon request
- ✦ Power supply: 220 V – 50 Hz. Other voltages: upon request



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Code no. 67185      Kjeldahl 6-place digester – DIGI-6

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### Accessories:

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Various codes      Glass distillation tubes, 250 ml, different kinds (please, specify)

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## DRY MATTER/HUMIDITY

### Forced air oven - Europa

Europa forced air oven, made in stainless steel, combines its reliability and sturdiness to a high thermal accuracy and precision. It is the ideal solution to perform official analyses of dry matter/humidity and to run dry sterilization procedures.

#### Technical features:

- ✦ P.I.D. digital thermal regulator, adjustable from 50° and 250°C
- ✦ Resolution: 1,0°C - Precision: ±1,0°C at 110°C
- ✦ Timer-switch, adjustable up to 120 minutes, with position for continuous operation
- ✦ Stainless steel structure, chamber in enamelled steel
- ✦ Double-glass door and internal light
- ✦ 3 side supports for trays in stainless steel
- ✦ Provided with 2 trays
- ✦ Warning light for the element operation
- ✦ Outlet hole in the bottom of the chamber, with external drip tray
- ✦ Inner volume: 35 litres
- ✦ Dimensions: 62x43x41 cm (wxdxh) - Weight: 27 Kg.
- ✦ Power supply: 220 V – 50 Hz. Other voltages: upon request



Code no. 67170

Forced air oven - Europa

## AUTOMATIC MILK ANALYZERS

### Quick analyzer for fat, proteins, lactose and SNF – Milky Lab

Automatic instrument for the quick determination of the traditional contents in milk samples. Based on a special application of the ultrasonic technique, Milky Lab requires no sample preparation, homogenization or heating, consumables or chemicals. Its high flexibility and reliability, along with a very competitive price, put Milky Lab on the top of the user's choices for the laboratory routinary milk analyses. Excellent to cover the small and medium daily routines.

#### Technical features:

- ✦ 3 calibration channels for 3 different kinds of samples
- ✦ New and user-friendly menu
- ✦ Enhanced and easy calibration procedures, by means of the keyboard
- ✦ Results in about 90 seconds, without the user's presence
- ✦ Aspiration of the sample by means of a precision pump from any kind of container (bottle, tube, etc.)
- ✦ Extendable sampling hose, up to 70 cm total length
- ✦ Separation of the inlet hose from the outlet one
- ✦ No carry-over among samples is possible
- ✦ Measurement ranges (w/w): fat 0,01% - 20,00%; proteins 2,00% - 7,00%; lactose 0,01% - 6,00%; SNF 3,00% - 15,00%
- ✦ Accuracy: fat  $\pm 0,10\%$ ; proteins and SNF  $\pm 0,15\%$ ; lactose  $\pm 0,20\%$
- ✦ RS232 data exit for PC or printer connection
- ✦ Sample volume: 25 ml
- ✦ Working temperature and humidity: 10°C - 35°C; 30% - 80%
- ✦ Dimensions: 20x25x18 cm (wxdxh) - Weight: 3,5 Kg.
- ✦ Power supply: 220 V – 50 Hz. Other voltages: upon request




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Code no. 67600      Milky Lab

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#### Accessories:

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Code no. EP-50	EP-50 thermal printer
Code no. 67219	Thermal paper roll for EP-50 printer
Code no. 340290ACD	Powdered acid washing solution, 100 grams
Code no. 340290ALC	Powdered alkaline washing solution, 100 grams

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## SOMATIC CELLS

### NucleoCounter SCC-100

NucleoCounter SCC-100 is a new somatic cell counter for official analyses in any kind of milk samples, according to the FIL-IDF-ISO 148 international regulation. Based on the fluorescence microscopy and on the use of special, disposable cassettes, which dose the milk sample and put it in contact with the built-in, pre-dosed reagents, this instrument does not need to be calibrated. After placing the cassette inside the equipment and pressing one key only, the result appears on the display and it is printed within a few seconds. The analysis is completed in 3 simple steps: introduction of the sample, positioning of the cassette, pressure on the RUN key.

#### Technical features:

- ✦ Full compliance to FIL-IDF 148 official regulation
- ✦ Excellent accuracy and precision on every kind of milk
- ✦ Immediate analysis, in less than 30 seconds
- ✦ No calibration required, neither when installing nor later
- ✦ No maintenance or service required
- ✦ No need to handle and dispose of carcinogenic or toxic chemicals
- ✦ Ready for the test just 5 seconds after switching on
- ✦ Compact, light and reliable instrument
- ✦ The operator's work is reduced to a minimum
- ✦ Suitable to every routine, even the smallest one
- ✦ USB data exit for the connection to a thermal printer (optional)
- ✦ Optional SomaticView<sup>®</sup> software for data handling and storage
- ✦ Sample volume: 500 µl - Sample temperature: room temperature
- ✦ Dimensions: 22x38x26 cm (wxdxh) without the printer - Weight: 3 Kg.
- ✦ Power supply: 220 V – 50 Hz. – < 25 W. Other voltages: upon request



Exclusive  
distribution

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Code no. 9000200      NucleoCounter SCC-100

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#### Accessories:

Code no. 9410008	SCC-100 Cassettes, 100 pieces parted in 10 bags
Code no. 9100200	Reagent C, 500 ml
Code no. 36140	Eppendorf disposable tubes, 1,5 ml, with cap, 1.000 pieces
Code no. 086700296	20-place tube holder
Code no. 086471108	Transferpette precision micropipette, 500 µl
Code no. 37465	Blue disposable tips, 1.000 pieces
Code no. NEOS-S2B-PS	80-column thermal printer
Code no. RCT60X55	Paper roll for 80-column thermal printer
Code no. 9000SOF	SomaticView <sup>®</sup> software

## PASTEURIZATION

### Peroxidase kit - Perossitest

Quick test for the qualitative determination of peroxidase in milk samples. This enzyme is not destroyed at the pasteurization temperatures, but it becomes undetectable in case of high temperatures treatments (UHT). Therefore, Perossitest will show a positive result (presence of peroxidase) when a raw or pasteurized milk sample is analyzed; the test result will be negative if a UHT-treated milk sample is analyzed (absence of peroxidase). This kit does not require any instrumentation or other laboratory equipments.

#### Technical features:

- ✦ Easy-to-use kit
- ✦ Results in a few minutes
- ✦ Simple colorimetric interpretation of the results



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Code no. 63098

Perossitest, about 150 test

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## MICROBIOLOGY AND HYGIENE

### Refrigerated thermostat - HotCold

The new and space-saving HotCold refrigerated thermostat is excellent to incubate Petri dishes, RODAC plates, contact slides and any other microbiological cultures. Compact and price-effortable, it is the best solution for small analysis routines.

#### Technical features:

- ✦ Internal air ventilation for an excellent temperature uniformity
- ✦ Thermal-electric refrigerating/heating system, by means of semi-conductors
- ✦ Range of temperature: from +15°C to 60°C *(the min. value depends on the room temperature)*
- ✦ Digital display with 3 figures
- ✦ Alarm for over- and under-temperatures, with acoustic signal
- ✦ Magnetic transparent door, with wide handle
- ✦ Separate switch for the internal light
- ✦ Supplied with 3 trays, each with special holders for contact slides
- ✦ Modern design - Very low noise
- ✦ Resolution: 0,1°C - Precision: ± 0,5°C
- ✦ Dimensions: 25x48x40 cm (wxdxh) - Weight: 12,5 Kg.
- ✦ Inner volume: 20 litres
- ✦ Power supply: 220 V – 50 Hz – 65 W.




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Code no. 67182      HotCold refrigerated thermostat

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### Incubator - Triton

Triton 35-liter incubator combines its reliability and sturdiness to a high thermal accuracy and precision. It is the ideal solution to perform bacteriological analyses with low/middle routinary charges.

#### Technical features:

- ✦ Double-glass door
- ✦ Stainless steel structure, chamber in enamelled steel
- ✦ 3 side supports with 2 provided stainless steel trays
- ✦ Internal light in the incubation chamber
- ✦ P.I.D. digital thermal regulator, selectable from room temperature up to 60°C
- ✦ Warning light for the element operation
- ✦ Outlet hole in the bottom of the chamber, with external drip tray
- ✦ Inner volume: 35 litres
- ✦ Dimensions: 62x43x41 cm (wxdxh) - Weight: 27 Kg.
- ✦ Power supply: 220 V – 50 Hz. Other voltages: upon request




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Code no. 67180      Incubator - Triton

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#### Accessories:

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Code no. 233148      Additional tray for Triton

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**140-liter incubator/refrigerated thermostat – Astor 140 DoubleRange**

Astor 140 DoubleRange can be used as a refrigerated thermostat and as an incubator at high temperature precision. It ensures the best temperature uniformity in every place within the thermostated chamber, thanks to the special heating/refrigerating unit with a forced ventilation system. Moreover, the digital thermal regulator allows the selected temperature to be accurately kept and monitored. Ideal for bacteriological and B.O.D. analyses under every daily routinary work.

**Technical features:**

- ✦ Digital thermal regulator, adjustable in 2 ranges: 0° - 37°C, ambient – 60°C
- ✦ White painted metallic structure
- ✦ Internal chamber in lucid ABS
- ✦ Reversible door – Internal light
- ✦ Side supports for trays at different heights
- ✦ Provided with 2 grilles + glass tray at the bottom
- ✦ Forced ventilation system – CFC-free
- ✦ Resolution: ±0,1°C
- ✦ Stability: ±0,2°C (*when used as an incubator*)
- ✦ Internal volume: 139 litres
- ✦ Dimensions: 58x61x85 cm (wxdxh) – Weight: 36 Kg.
- ✦ Visual/acoustic alarm for: mains failure, over/low-temperature, open door




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Code no. 67190	Astor 140 DoubleRange
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**Accessories:**

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Code no. RTA1	Graphic temperature recorder
Code no. VTC6718002	Glass door
Code no. EWLP120	Digital temperature recorder, with data-logger function and printer
Various codes	Internal electric socket, key lock, etc..

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**240-liter incubator/refrigerated thermostat – Astor 240 DoubleRange**

Astor 240 DoubleRange is an equipment for 2 different possible usages: refrigerated thermostat and high-precision incubator, with an excellent temperature uniformity ability in every place of the thermostated chamber thanks to the cooling/heating unit with a forced ventilation system. The digital thermal regulator ensures that the selected temperature is accurately kept and monitored. Ideal for bacteriological and B.O.D. analyses, germination and shelf-life studies, etc..

**Technical features:**

- ✦ Provided with 4 grilles + glass tray at the bottom
- ✦ Internal volume: 236 litres
- ✦ Dimensions: 60x50x130 cm (wxdxh) – Weight: 51 Kg.
- ✦ Other features: same as for Astor 140 DoubleRange




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Code no. 67202	Astor 240 DoubleRange
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**Accessories:**

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As for Astor 140 DoubleRange	
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## High-capacity refrigerated thermostats, incubators, refrigerators and freezers

This Astori's new line of high-volume laboratory equipments with an excellent temperature accuracy and uniformity level is the ideal solution to any laboratory purpose and to special and delicate applications, such as bacteriological, shelf-life and germination studies, as well as the storage of pharmaceutical products and drugs. Their useful volume ranges from about 500 up to 1.400 litres.



### Technical features:

- ✦ Digital thermal regulator, fully adjustable
- ✦ Structure coated with AISI 304 stainless steel
- ✦ Thermal insulation with polyurethane – CFC-free
- ✦ Special versions with glass doors, upon request
- ✦ Side supports for trays at different heights
- ✦ Provided with stainless steel, round-holed, trays
- ✦ Reversible doors with built-in handles
- ✦ Adjustable legs in stainless steel - Internal light
- ✦ Heating unit with tangential laminar flow *(when applicable)*, and refrigeration with central fan *(when applicable)*
- ✦ Internal chamber with rounded corners, radial-based, to allow the best cleaning/sanification
- ✦ Temperature ranges: 0° - 60°C *(refrigerated thermostats)*; Amb. - 60°C *(incubators)*; 0°C - 10°C or -2° - 8°C *(refrigerators)*; -18°C - -22°C or -14° - -20°C *(freezers)*
- ✦ Resolution: ±0,1°C




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Various codes                      Refrigerated thermostats, incubators, refrigerators and freezers, 500 – 1.400 lts. volume

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### Accessories:

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Code no. 1032                      Additional tray

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Various codes                      Digital temperature recorder, glass door, safety device with alarms, key-lock for 1 door

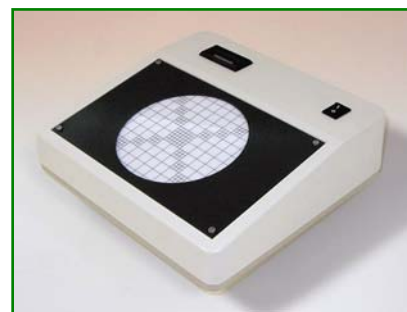
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## Colony counter – Astor 20

Astor 20 is a colony counter which differs from any other available kind on the international market, today: its transparent, back-lit, Petri dish holder is sensitive to pressure. It means that the equipment progressively enumerates the grown colonies each time the plate on the transparent holder is hit by a common marker pen. Simply, there is no need of a special, dedicated and wired marker pen anymore: any common one can be used. Astor 20 can hold Petri dishes up to 110 mm diameter.

### Technical features:

- ✦ Clear 5-figure display with automatic enumeration and Reset key
- ✦ Acoustic signal for each count confirmation
- ✦ Back-lit transparent Petri dish holder
- ✦ Enumeration by pressure: no wired dedicated marker pen is needed
- ✦ Diameter of the Petri dish holder: 110 mm
- ✦ Supplied with a 90 mm Petri dish adapter




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Code no. 67175                      Colony counter - Astor 20

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### Accessories:

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Code no. 66131                      Lamp with pantograph hinged arm and magnifying lens

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## Thermostatic unit - Astor 800/D

Astor 800/D is a precision thermostatic unit, with digital thermal regulator, suitable to be mounted on tanks for the creation of customized waterbaths. Its use is excellent for thermostating and heating up culture media, Elisa microplates, samples or any other laboratory product.

### Technical features:

- ✦ External structure made in stove enamelled and painted metal
- ✦ Temperature control by means of a digital thermal regulator
- ✦ Digital display with 0,1°C resolution
- ✦ Water agitating and mixing fan
- ✦ Suitable to different tanks (available as accessories, only)
- ✦ Safety device against the over-temperatures caused by lack of water
- ✦ Adjustable temperature range: from room temperature +5°C up to 100°C
- ✦ Precision: better than 0,2°C
- ✦ Power supply: 220 V – 50 Hz. - 1.000 W. Other voltages: upon request




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Code no. 67118	Thermostatic unit - Astor 800 D
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### Accessories:

Code no. H150024	7-liter polycarbonate tank, 23x29x15 (h) cm
Code no. 4113	15-liter polycarbonate tank, 49x29x15 (h) cm
Various codes	Stainless steel holder for tubes, flasks, beakers, etc., different sizes (please, specify)

## Waterbath - Astor 900/D

Waterbath with insulated stainless steel tank and sloping lid to avoid the water condensation. The thermostatic unit allows to adjust and keep temperatures up to 95°C with a high precision level. The equipment is supplied with a safety device to avoid the over-temperature inconvenients due to the lack of water in the tank or to a system failure.

### Technical features:

- ✦ Temperature range: from 5°C over the room temperature up to 100°C
- ✦ Temperature control: by means of a digital thermal regulator
- ✦ Resolution: 0,1°C
- ✦ Precision: ±0,2°C
- ✦ External dimensions: 54x34x32 cm (wxdxh)
- ✦ Internal dimensions of the tank: 35x19x25 cm (wxdxh)
- ✦ Power supply: 220 V – 50 Hz. - 1.000 W. Other voltages: upon request




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Code no. 67110	Waterbath - Astor 900/d
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### Accessories:

Various codes	Stainless steel holder for tubes, flasks, beakers, etc., different sizes (please, specify)
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## Lab blender – ST3

ST3 Lab Blender is specifically built to homogenise food and feed samples prior to microbiological analyses. It eliminates the risk of the membrane cells breakage and it avoids the over-temperatures inside the samples, but it ensures an excellent mixing result. Suitable to any kind of culture, including the determination of pathogens and Trichinella spp..

### Technical features:

- ✦ External structure made in stove enamelled and painted steel
- ✦ Mixing action by means of 2 flat hammers, pressing the sample bag with an alternative movement
- ✦ Water proof lid closure
- ✦ Digital timer to set the homogenization time from 1 second to 99 minutes and 59 seconds, with 1-second steps
- ✦ Continuous homogenization can be set
- ✦ 3 different homogenization times can be set and stored in memory
- ✦ Visualization of the remaining time until the end of the process
- ✦ Constant speed: 240 hits/minute
- ✦ Special recovering tank under the lid, to gather the sample solution in case of a bag breakage
- ✦ Traditional sample sterile bags, 18x30 cm, can be used
- ✦ Sample volume in the bag: from 80 to 400 ml
- ✦ Dimensions: 245x340x360 mm (wxdxh) – Weight: 14 Kg.
- ✦ Power supply: 220 V - 50 Hz - 150 W



Exclusive  
distribution

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Code no. 65545      Lab blender – ST3

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### Accessories:

Code no. 66495	Lab blender sterile bags, 18x30 cm, 500 pieces
Code no. 66398	Lab blender pre-printed sterile bags, 18x30 cm, 1.250 pieces
Code no. 50028	Lab blender re-closable sterile bags, 18x30 cm, 1.500 pieces
Code no. 9101401001	Lab blender resistant sterile bags with total filter, 18x30 cm, 500 pieces
Code no. 66410	Lab blender sterile bags with lateral filter, 18x30 cm, 500 pieces
Code no. 66396	10-place bags hanging holder, with sticks to hang

## SHELF LIFE/STABILITY

### Climatic chamber - Triton

Entirely built in stainless steel, Triton climatic chamber combines excellent reliability and sturdiness to a superb thermal stability. Perfect for shelf life studies on food samples at temperature values from ambient to 60°C.

#### Technical features:

- ✦ Double-glass door
- ✦ Stainless steel structure, chamber in enamelled steel
- ✦ 3 side supports with 2 provided stainless steel trays
- ✦ Internal light in the incubation chamber
- ✦ Warning light for the element operation
- ✦ Outlet hole in the bottom of the chamber, with external drip tray
- ✦ P.I.D. digital thermal regulator, selectable from room temperature up to 60°C
- ✦ Resolution:  $\pm 0,1^{\circ}\text{C}$  - Precision:  $\pm 0,1^{\circ}\text{C}$  at 60°C
- ✦ Inner volume: 35 litres
- ✦ Dimensions: 62x43x41 cm (wxdxh) - Weight: 27 Kg.
- ✦ Power supply: 220 V – 50 Hz. Other voltages: upon request




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Code no. 67180      Climatic chamber - Triton

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#### Accessories:

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Code no. 233148      Additional tray for Triton

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### Refrigerated climatic chamber - HotCold

The new and space-saving refrigerated HotCold climatic chamber is excellent to perform stability researches on small samples at lower temperatures than the ambient values. Compact and price-effortable, but extremely efficient.

- ✦ Internal air ventilation for an excellent temperature uniformity
- ✦ Thermal-electric refrigerating/heating system, by means of semi-conductors
- ✦ Range of temperature: from +15°C to 60°C *(the min. value depends on the room temperature)*
- ✦ Digital display with 3 figures
- ✦ Alarm for over- and under-temperatures, with acoustic signal
- ✦ Magnetic transparent door, with wide handle
- ✦ Separate switch for the internal light
- ✦ Supplied with 3 trays
- ✦ Modern design
- ✦ Very low noise
- ✦ Resolution: 0,1°C
- ✦ Precision:  $\pm 0,5^{\circ}\text{C}$
- ✦ Dimensions: 25x48x40 cm (wxdxh) - Weight: 12,5 Kg.
- ✦ Inner volume: 20 litres
- ✦ Power supply: 220 V – 50 Hz – 65 W.




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Code No. 67182      Refrigerated climatic chamber - HotCold

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## 140-liter refrigerated climatic chamber – Astor 140 DoubleRange

Astor 140 DoubleRange can be used as a climatic chamber in 2 different temperature ranges, refrigerated or not. It ensures the best temperature uniformity in every place within the thermostated chamber, thanks to the special heating/refrigerating unit with a forced ventilation system. Moreover, the digital thermal regulator allows the selected temperature to be accurately kept and monitored. Ideal for shelf-life or germinal studies.

### Technical features:

- ✦ Digital thermal regulator, adjustable in 2 ranges: 0° - 37°C, ambient – 60°C
- ✦ White painted metallic structure
- ✦ Internal chamber in lucid ABS
- ✦ Reversible door – Internal light
- ✦ Side supports for trays at different heights
- ✦ Provided with 2 grilles + glass tray at the bottom
- ✦ Forced ventilation system – CFC-free
- ✦ Resolution: ±0,1°C
- ✦ Stability: ±0,2°C (when used as an incubator)
- ✦ Internal volume: 139 litres
- ✦ Dimensions: 58x61x85 cm (wxdxh) – Weight: 36 Kg.
- ✦ Visual/acoustic alarm for: mains failure, over/low-temperature, open door




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Code no. 67190      Astor 140 DoubleRange

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### Accessories:

Code no. RTA1	Graphic temperature recorder
Code no. VTC6718002	Glass door
Code no. EWLP120	Digital temperature recorder, with data-logger function and printer
Various codes	Internal electric socket, key lock, etc..

## 240-liter refrigerated climatic chamber – Astor 240 DoubleRange

Astor 240 DoubleRange is an equipment for 2 different possible usages: refrigerated and not-refrigerated climatic chamber, with an excellent temperature uniformity ability in every place of the thermostated chamber thanks to the cooling/heating unit with a forced ventilation system. The digital thermal regulator ensures that the selected temperature is accurately kept and monitored. Ideal for germination and shelf-life studies, under high routinary work.

### Technical features:

- ✦ Provided with 4 grilles + glass tray at the bottom
- ✦ Internal volume: 236 litres
- ✦ Dimensions: 60x50x130 cm (wxdxh) – Weight: 51 Kg.
- ✦ Other features: same as for Astor 140 DoubleRange




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Code no. 67202      Astor 240 DoubleRange

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### Accessories:

As for Astor 140 DoubleRange

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## High-capacity climatic chambers

This Astori's new line of high-volume laboratory equipments with an excellent temperature accuracy and uniformity level is the ideal solution to any kind of routinary work, such as food, pharmaceutical and cosmetics shelf-life evaluations, as well as germination studies. Their useful volume ranges from about 500 up to 1.400 litres.



### Technical features:

- ✦ Digital thermal regulator, fully adjustable
- ✦ Structure coated with AISI 304 stainless steel
- ✦ Thermal insulation with polyurethane – CFC-free
- ✦ Special versions with glass doors, upon request
- ✦ Side supports for trays at different heights
- ✦ Provided with stainless steel, round-holed, trays
- ✦ Reversible doors with built-in handles
- ✦ Adjustable legs in stainless steel - Internal light
- ✦ Heating unit with tangential laminar flow and refrigeration with central fan (*in refrigerated chambers, only*)
- ✦ Internal chamber with rounded corners, radial-based, to allow the best cleaning/sanification
- ✦ Temperature ranges: 0° - 60°C (*refrigerated chambers*); Amb. - 60°C (*not-refrigerated chambers*)
- ✦ Resolution: ±0,1°C




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Various codes                      Refrigerated and not-refrigerated climatic chambers, 500 – 1.400 lts. volume

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### Accessories:

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Code no. 1032	Additional tray
Various codes	Digital temperature recorder, glass door, safety device with alarms, key-lock for 1 door

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## OENOLOGY DISTILLERS

### Alcoholic content - OH Glasschem stills

The determination of the alcoholic content in wine samples is a routine analysis in the beverage labs and in the wine industries. The new OH stills at 1, 2, 3 or 6 places enable the operator to perform one or more distillations at the same time with greater advantages than with a traditional distillation apparatus.

#### Technical features:

- ✦ 1, 2, 3 or 6-place versions, to satisfy different analytical needs
- ✦ All kinds of wine and liquor samples can be distilled
- ✦ Automatic cutout of the distillation when the receiver flask is 95% full
- ✦ A longer distillation head ensures only water and alcohol are distilled over
- ✦ No glassware to be detached during normal use: no leakage error
- ✦ The high-efficiency electrical heating avoids useless dispersions of heat
- ✦ Constant heat input from distillation to distillation
- ✦ Distillation time: 7 minutes for 50 ml and 24 minutes for 250 ml
- ✦ Dimensions and weight: 60x20x70 (wxdxh) cm - About 15 Kg.
- ✦ Power supply: 220/250 V – 50 Hz – 630 W/distillation head



Exclusive distribution

Code no. 500001	1-place OH Glasschem still
Code no. 500002	2-place OH Glasschem still
Code no. 500003	3-place OH Glasschem still
Code no. 500004	6-place OH Glasschem still

### Sulfur dioxide content – SO<sub>2</sub> Glasschem stills

The determination of sulfur dioxide in wine and grape juices is one of the most frequent analysis in oenology. If a single-sample still is available, the productivity is limited and quite poor. The new SO<sub>2</sub> Glasschem stills at 2, 4, 6 or 8 places allow simultaneous and very efficient distillations, with an extremely affordable price. The new design, the flow-rate control system of the air stream, the high efficiency of the wine heating and the absence of sulfur leaks in the environment get these new instruments really unique.

#### Technical features:

- ✦ 2, 4, 6 or 8-place versions, for simultaneous analyses of more samples
- ✦ All kinds of wine and grape juice samples can be distilled
- ✦ Constant flow-rate of the air stream due to a precision control system
- ✦ No more SO<sub>2</sub> leaks in the environment, thanks to vacuum aspiration
- ✦ High-efficiency electrical heating avoids useless dispersions of heat
- ✦ Space ergonomic design: very compact dimensions
- ✦ Distillation time: 10 minutes, either for free SO<sub>2</sub> or for bound SO<sub>2</sub>
- ✦ Power supply: 220/250 V – 50 Hz – 100 W/head



Exclusive distribution

Code no. 500022	2-place SO <sub>2</sub> Glasschem still
Code no. 500024	4-place SO <sub>2</sub> Glasschem still
Code no. 500026	6-place SO <sub>2</sub> Glasschem still
Code no. 500028	8-place SO <sub>2</sub> Glasschem still

## Volatile acidity content – VA Glasschem stills

The new VA Glasschem stills at 1, 3, 4 or 6 places allow simultaneous and very efficient distillations, with an extremely affordable price. The new design, the auto-draining system for eliminating the old wine at the end of the distillation, the high efficiency of the wine heating and the absence of gas leakages in the environment get these new instruments really unique.

### Technical features:

- ✦ 1, 3, 4 or 6-place versions, to satisfy different analytical needs
- ✦ All kinds of wine samples can be distilled
- ✦ Automatic separation and draining of old wine samples at the end of the procedure
- ✦ Several distillations can be run in a row, without completely draining the boiler
- ✦ 25% faster distillation time - Low water consumption
- ✦ High-efficiency electrical heating avoids useless dispersions of heat
- ✦ Constant heat input from distillation to distillation Schermo LCD
- ✦ Distillation time: 12 minutes
- ✦ Dimensions and weight: VA1 = 30x20x75 (wxdxh) cm, 7 Kg. - VA3 = 45x40x75 cm, 12 Kg. - VA6 = 75x40x75 cm, 20 Kg.
- ✦ Power supply: 220/250 V – 50 Hz



Exclusive  
distribution

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Code no. 5000VA1      1-place VA Glasschem still

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Code no. 5000VA3      3-place VA Glasschem still

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Code no. 5000VA4      4-place VA Glasschem still

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Code no. 5000VA6      6-place VA Glasschem still

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## Sulfur, volatile acidity and alcohol content – VA/SO<sub>2</sub> Kombo Glasschem stills

VA/SO<sub>2</sub> Kombo Glasschem stills consist of a distillation unit for volatile acidity, combined with 2 or 4 units to determine the sulfur. These instruments are certainly the ideal solution for wine industries and third-parties laboratories which must perform distillations of more parameters, simultaneously: VA/SO<sub>2</sub> Kombo Glasschem stills allow the additional analysis of the alcoholic content, with an accuracy better than 0,2%, thanks to the special supplied software. The new design, the auto-draining system for eliminating the old wine sample at the end of the distillation for volatile acidity, the flow-rate control system of the air stream for SO<sub>2</sub>, the high efficiency of the wine heating and the absence of gas leaks in the environment get these new equipments really unique.

### Technical features:

- ✦ “All-in-one” instruments, for volatile acidity, SO<sub>2</sub> and alcoholic content analyses
- ✦ 25% faster distillation time for volatile acidity - Applicable at all wine samples
- ✦ Automatic separation and draining of old samples at the end of the procedure
- ✦ Several volatile acidity distillations can be run in a row, without adding cold water
- ✦ Alcoholic content analysis thanks to a supplied software (accuracy < 0,2%)
- ✦ High-efficiency electrical heating avoids useless dispersions of the heat
- ✦ Constant heat input from distillation to distillation
- ✦ 2 available versions: 1+2 VA/SO<sub>2</sub> Kombo (1 VA + 2 SO<sub>2</sub> units), 1+4 VA/SO<sub>2</sub> Kombo (1 VA + 4 SO<sub>2</sub> units)
- ✦ Distillation time: 12 min/sample for volatile acidity, 10 minutes for free SO<sub>2</sub> and 10 minutes for bound SO<sub>2</sub>. 5 minutes for alcohol distillation and 5 minutes for the boiling point determination
- ✦ Sizes and weight: 45x30x75 (wxdxh) cm, 15 Kg. - 52x30x75 cm, 17 Kg.
- ✦ Power supply: 220/250 V – 50 Hz



Exclusive  
distribution

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Code no. 5022VA1      1+2-place VA/SO<sub>2</sub> Kombo Glasschem still

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Code no. 5024VA1      1+4-place VA/SO<sub>2</sub> Kombo Glasschem still

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## ALLERGENS ELISA KITS

### Allergens ELISA kits

The Allergens ELISA kits allow quantitative determinations of specific allergens in all kinds of food samples. Their excellent analytical performances help food laboratories run these tests in a quick time and with the best reliability of the results. Their swift 48-well format with individually breakable wells cuts the waste of material and money. All kits offer a valuable support to make analyses of allergens in full compliance to the European law 2003/89/CE and other international regulations.



#### Technical features:

- ✦ ELISA kits, with excellent sensitivity and specificity
- ✦ Easy-to-use kits
- ✦ Quick extraction times and swift test protocols
- ✦ Suitable to all kinds of food samples
- ✦ 48-well format, with individually breakable wells
- ✦ Long shelf-life

Code no. AST1105E	Casein ELISA kit, 48 wells
Code no. AST1100E	Egg White ELISA kit, 48 wells
Code no. AST1110E	Peanut ELISA kit, 48 wells
Code no. AST1115E	Crustacean ( <i>Tropomiosine</i> ) ELISA kit, 48 wells
Code no. AST1120E	Sesame ELISA kit, 48 wells
Code no. AST1125E	Soy ELISA kit, 48 wells

#### Accessories:

Code no. AST1106E	WJM Buffer, extraction additive for Casein kit with wine/fruit juice samples, 50 tests
Code no. AST1107E	HM Buffer, extraction additive powder for Casein kit with ham samples, 50 tests
Code no. AST1127E	SC extraction additive powder for Soy kit with samples including cocoa, 50 tests

## TECHNICAL SERVICE

### Technical service – Repairs and training courses

Our technical service includes the ability to repair all the instruments we manufacture and distribute, both during the warranty period or and after its expiry date. Our technical engineers are able to perform quick and efficient service and modifications upon request. All our foreign distributors can schedule a training course at our facilities to learn how to handle and solve any technical inconvenient by their own, in order to improve their local ability and their service quality.

#### Features of the service:

- ✦ Quick and reliable interventions
- ✦ Emergency technical consulences, even on the phone
- ✦ Warranty upon every repair
- ✦ Availability of spare parts
- ✦ Extremely competitive prices
- ✦ Training courses to our foreign distributors can be scheduled any time, upon request



### Technical service – Calibrations and application studies

Astori's technical engineers can perform accurate calibration procedures on almost any kind of equipments for temperature measurements (for example.: thermometers, thermal regulators on ovens, thermostats, refrigerators, freezers, waterbaths, etc.), on all balances and all the instruments from our own production, by providing the customer with an Astori's official calibration certificate. Moreover, special application studies on our manufactured instruments can be achieved, upon request.

#### Features of the service:

- ✦ Quick and reliable interventions
- ✦ All procedures are performed by using officially certified standards
- ✦ A calibration report or certificate is supplied upon request
- ✦ Extremely competitive prices



## SALES CONDITIONS

- HOW TO ORDER** All orders must be exclusively addressed to: ASTORI TECNICA s.n.c. – Via Stelle, 11 – 25020 Poncarale (BS) - Italy. All order transmissions must be done in writing, by means of ordinary mail, fax (no. +39 030 26.40.812) or e-mail (info@astorioscar.com). In case of orders by phone, they are subduced to their next written confirmation. Proforma Invoices, whether including the transportation costs or not, can be required to Astori Tecnica prior to each order.
- PAYMENTS** Payments must be done in advance, by confirmed bank transfers. Our invoices, if no complaint occurs from our Customer within 8 days from their receipt, are to be regarded as definitively accepted. Special payment terms for exceptional orders must be agreed in writing and prior to the delivery of the goods; in these cases, if the terms are expired and the payments are not honoured, a fee percentage will be applied according to the current bank rate at that particular time. The sale is considered done once the payment has been confirmed and received by Astori Tecnica; our Customers must not re-sell or borrow or deal with the received goods in case of a skipped or missed or delayed payment, as these actions will hurt our property rights.
- DELIVERIES** The agreed delivery terms must be considered approximate and without any obligation from Astori Tecnica's side. A possible delivery delay caused by problems not generated from our responsibility, willingness or negligence cannot be used as a reason to cancel the order, to postpone an agreed special payment term or to sue Astori Tecnica for damages of any sort.
- SHIPMENTS** All goods are sold under ex-works (our offices and stock, located in Poncarale (BS) – Italy) conditions. If required, Astori Tecnica can take care of the shipments whose costs will be invoiced to the purchaser. We decline all responsibilities about the shipments: the goods will be forwarded at the purchaser's risk and danger, according to Italian laws and regulations. If the Customer asks Astori Tecnica to take care of the shipment, we will choose the most correct and proper delivery way according to our experience, but without having or acquiring any responsibility upon it.
- RETURNS** Any return of the goods must be authorized by Astori Tecnica in advance, independently from the reason. When agreed, the return procedure must be performed by stating the original transportation document data in writing.
- COMPLAINTS** Any complaint about our supplies must reach Astori Tecnica within 8 days from the receipt of the goods. Delayed complaints will not be accepted.
- COMPETENT FORUM** In case of legal actions, the Forum in Brescia is competent.
- NOTES** Our company keeps the right to introduce, whenever is needed and without any warning, proper and reasonable modifications and innovations upon the items included in this catalogue.  
Since the print techniques and the constant technological improvements on our products can lead to differences in the colours, shapes, design and technical features of the articles showed in this catalogue, Astori Tecnica will communicate and describe any possible variation to the Customers at the time of a Proforma Invoice creation or at the time of an order receipt.