CDR FOODLab®

CDR systems for analysis on fats & oils

Analyzer	CDR FoodLab® code 222003Z01	CDR FoodLab® Junior code 242001Z01
Analysis available	• **Acidity - FFA** • **Peroxides - PV** • **p-Anisidine Value – AnV** • **Iodine Value - IV** (on palm oil) • **Soaps** • **Total Polyphenols** (on olive oil) • **Stability Index** (on olive oil) All analysis above are included	• **Acidity - FFA** • **Peroxides – PV** } **Basic configuration** • **p-Anisidine Value – AnV** • **Iodine Value - IV** (on palm oil) • **Soaps** • **Total Polyphenols** (on olive oil) • **Stability Index** (on olive oil) } **Optional**
Oils analysable	Every kind of vegetable and animal oils and fats	Every kind of vegetable and animal oils and fats
Number of samples analysable in the same session	16	3
Multitasking mode	Yes	No
Touch screen	5,7" TFT colour LCD	4,3" TFT colour LCD
Connectivity	2 USB 2.0, 1 USB "B", 1 Ethernet	1 USB "B" – Bluetooth 2.1
Storage	Internal memory to store thousands results	Internal memory to store thousands results
Printer	Graphic printer on board 80 mm	Absent
Photometric module	4 reading cells with LED emitters	4 reading cells with LED emitters
Incubation module	37°C thermostat block with 16 positions	37°C thermostat reading block with 3 positions for incubation
PC connection	Yes	Yes
Calibration	Pre-calibrated	Pre-calibrated
Maintenance costs	No	No
Power supply	24 V DC	24 V DC or lithium battery (optional)
Dimension and weight	32 x 29,5 x 13 cm (W x D x H) – 2,8 Kg	15 x 22 x 8,3 cm (W x D x H) - 0,8 Kg
Operating temperature	15 – 35 °C	15 – 35 °C
Warranty	3 years, with online registration	3 years, with online registration
Included accessories	Thermal paper roll, USB cable, protective cover, 24V switching adaptor, base for cuvettes. **Pipettes not included.**	USB cable, 24V switching adaptor, base for cuvettes. **Pipettes not included.**

CDR FOODLAB®
Quality control systems for food and beverage

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