

A close-up photograph of laboratory equipment. In the foreground, a black cylindrical component with a white knurled top is labeled '1' and 'ortoalresa № 220759/05'. To its right, several stainless steel tubes are arranged diagonally, each engraved with 'ortoalresa № 220607/02'. In the background, a black tray holds several red caps. A dark semi-transparent banner is overlaid on the right side of the image.

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About centrifugation

Special applications | LACTER 21





# LACTER 21



The centrifuge Lacter has been designed for the handling of dairy products such as milk, cheese, cream, yogurt and its derivates easily and accurately

Its design allows it to process Gerber or solubility tubes. It has 16 programs that allow to store the parameters to analyse samples of different types of animals reducing the processing time.

The smooth operation prolongs the tubes life and prevents their breakage. The simultaneous and automatic conversion of RPM/FCR values eliminates additional calculations and the heating system ensures temperature traceability throughout the process.

## Features

- LCD screen:
- Shows RPM and RCF, time, temperature and acceleration/deceleration (PCBS).
  - Speed programming in 10 RPM/ 10 xg steps.
  - Count up/down from “0” or at “set RPM/RCF” for reproducible tests.
  - Timer: from 5 sec. to 99 minutes or from 1 min. to 99 hours and indefinite time.
  - PCBS: Progressive controlled braking system up to 175 selectable ramps that prevents sample homogenization after separation.
  - 16 programmable memories.
  - Acoustic and visual messages showing the status of the equipment to the user.

## Easy to use

- Microprocessor controlled.
- Induction motor maintenance free (brushless).
- Rotors list in memory.
- Noise level: below 60 dB.
- Start, stop, open lid and short spin with adjustable speed buttons.
- Possibility to block or modify the speed during the cycle.
- Last values remain in memory.
- Automatic rotor recognition. Over-speed protection.

## Safety

- Lid provided with security systems:
  - Automatic lid lock system, motorized with double lock.
  - Emergency lid-lock release.
- Locking and protection against opening along the run.
- Lid dropping protection.
- Port in the lid for calibration and operation checking.

3 YEAR WARRANTY



- Unbalance detection and switch off.
- Protection safety ring between the centrifugation chamber and the housing.
- Chamber of centrifugation in stainless steel (easy cleaning).
- Rotors and adapters autoclavable, easy to install by the user.
- Automatic disconnection for energy saving up to 8 h.



Max. Capacity  
12 Butyrometers



Max. Speed  
398 xg / 1.600 RPM



Screen Type  
LCD



Version  
Heated



EU Directives: 2011/65/EU, 2012/19/EU, 2014/30/EU, 2014/35/EU.  
Standards: EN 61010-1, EN 61010-2-020, EN 61010-2-101, EN 61326-2-6, EN 61326-1, EN 61010-2-010.

## Heating

- Preheating program with rotor spinning and selectable temperature. It allows keeping the chamber at working temperature before starting the process.
- Regulation of the room temperature +5°C (41°F) to 80°C (176°F) in 1°C/1°F steps. Programmable in °C o °F.
- Temperature sensor inside the chamber. Overheating protection.
- Internal isolated avoiding heat loss.

## Versions

	Dimensions (mm) (w x d x h)				Net Weight (Kg)	Voltage (V)	Frequency (Hz)	Consumption (W)
CE 158	410	520	380		41	220-230	50-60	500
CE 159	410	520	380		41	110-120	50-60	500

## Accessories:

RT 240



RT 241



ROTOR		ANGLE FIXED 20 °	ANGLE FIXED 20 °
Max. capacity		8 tests	12 tests
RPM Max.		1600	1600
Radius (mm)		139	139
RCF Max. (xg)		398	398
Butyrometers	Butyrometers max. dimensions (mm) are 25 x 212	8	12



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