

A close-up photograph of a centrifuge rotor assembly. The rotor is black with several grey caps. In the foreground, a black cylindrical component is labeled '1' and 'ortoalresa Ns 220759/05'. To the right, several stainless steel tubes are arranged in a row, each engraved with 'ortoalresa Ns 220607/02'. In the background, a white centrifuge bucket is visible, containing several red-tipped tubes. The image is overlaid with a semi-transparent dark grey box in the upper right corner containing the company logo and tagline.

**orto
alresa**
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 derivatives 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.



- 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 or °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	480

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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