

YK-5/YK-5R Benchtop Milk Fat Centrifuge



This model instrument is a dedicated analytical device for milk and dairy product hygiene standards. It is time-efficient, uses minimal organic reagents, and is suitable for rapid testing during production. It is applicable to the measurement and analysis of fats in milk and dairy products after separation using the Gerber method. It features a heating and temperature control function, maintaining a temperature above 50°C, which not only reduces sample water bath time but also ensures more reliable test results. It is primarily used for physicochemical testing in dairy product enterprises and is a commonly used device for dairy product inspection.

This Gerber milk fat meter is applicable to the "GB5009.6-2016 National Food Safety Standard - Determination of Fat in Food" and is used for determining fat content using the Gerber method.

Host parameters:

Model	YK-5	YK-5R
Rotary disc type	Angle	
Number of centrifuge tubes	8 cups of Gabriel cream sauce	
Maximum rotation speed	1500r/ min	
Maximum centrifugal force	420×g	
Maximum accuracy	±30r/min (Customizable to your needs, multiples of 10)	



0086 16601757347
inquiry@yukelab.com
www.yukelab.com
0086 021 59570209

Temperature set range	No heating function	RT~+65℃
Timing range	1-99h59min59s,Capable of continuous centrifugation and instantaneous centrifugation	
Control and drive system	High-torque DC motor, microcomputer control	
Total power	0.4kW	1.5kW
Noise level	≤60dB (A)	
Power supply	AC220V 50Hz	
Weight	35kg	
Dimensions (L×W×H)	415×520×330mm	