



## MGS SERIES GERBER DEVICE

\*Production of  
Custom Sizes and  
Features

MGS Series Milk and Fat Centrifuges are designed to determine the fat content of milk and milk products. It determines the fat content in milk according to the gerber method and is economical and reliable.

### SAFE AND UNIQUE DESIGN

- Liquid crystal display (LCD) for temperature and time,
- For all parameters and menu settings, a single, easy-to-use, dial/press control knob,
- Automatic braking and lid lock,
- 8 butyrometers capacity,
- Automatic warming up to 65 °C during operation,
- Cover lock and protection against over-acceleration,
- Digital timer (1-99 min),
- 1500 rpm rotation speed according to Gerber method.

### OPTIONAL REQUESTS

- Production in Special Dimensions and Specifications (Dimension/Software/Programme).



### MGS-8

CAPACITY	8 Buteometers
WORKING TEMPERATURE	65 °C
TRANSFER	1500 D/D --- 1500 U/Min.
OUTER DIMENSIONS (mm)	390x250x490
MATERIAL	Stainless Steel / Electrostatic Powder Coated Steel Against Rust Stainless Steel / Epoxy – Powder Coated
SAFETY	Automatic Cover Lock
INSTALLED POWER	700 W
POWER VALUES	220/230 V, 50/60 HZ
NET WEIGHT (kg.)	20
PACKED WEIGHT (kg.)	24

