

KTPL DC TO DC ULTRASONIC MILK STIRRER

Perfect Sample Preparation
for Accurate Milk Analysis



REMOVES
AIR BUBBLES



UNIFORM
MIXING



ADJUSTABLE
FREQUENCY



LOW POWER
CONSUMPTION



WHY CHOOSE KTPL DC TO DC ULTRASONIC STIRRER?



Removes
Air Bubbles



Uniform
Milk Mixing



Improves
Accuracy



Low Power
Consumption



Compact &
Portable



Reliable
Performance

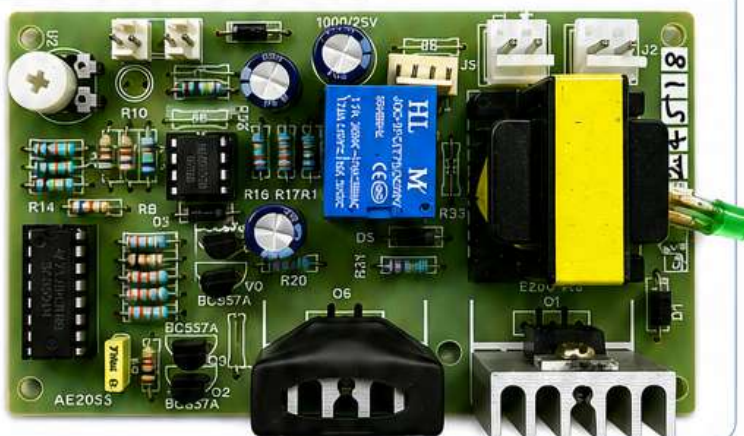
KEY FEATURES

- ✓ Adjustable Ultrasonic Frequency
- ✓ Adjustable Timer Control
- ✓ DC to DC Operation
- ✓ Portable & Compact Design
- ✓ Stainless Steel Stirrer (Optional)
- ✓ Fast & Uniform Mixing
- ✓ Suitable for All Milk Types
- ✓ Low Power Consumption
- ✓ Low Maintenance
- ✓ Reliable & Durable Performance

TECHNICAL SPECIFICATIONS

Parameter	Specification
Frequency	20 – 25 kHz
Voltage	12V DC (DC to DC Operation)
Power Consumption	30W
Timer	Adjustable
Stirrer Tool	Stainless Steel (Optional)
Body Material	Stainless Steel
Weight	Approx. 2 kg
Operating Temperature	10°C – 40°C
DC Input	12V DC
Protection	Short Circuit & Overload Protected

STIRRER PCB (DC TO DC)



APPLICATIONS



Milk Collection
Centers



Dairy Processing
Plants



Testing
Laboratories



Bulk Milk
Coolers



Cooperative
Societies



DURABLE
CONSTRUCTION



EASY
TO USE



ACCURATE
RESULTS



ENERGY
EFFICIENT