



ICE CREAM MANUFACTURERS RANDOM EXAMINATION OF ICE CREAM FOR GERM CONTENT AND CONTAMINATION

TRANSMITTED LIGHT MICROSCOPES | KERN OBE-12

Random examination for germ content and contamination in ice cream production. A self-monitoring system, in which the ice cream is randomly examined for germ content (microbiological criteria), is necessary for ice cream production. Invalid search result.



Model	Optical System	Tube	Eyepiece	Price
OBE 121	Finite	Monocular	Eyepiece HWF 10x / Ø 18mm with anti-fungus, high eye point	€ 490



https://partner.kern-sohn.com/Segment/B00F6

 $\,\,^*$ DAkkS calibrations are also possible on site All prices are net, valid until 14.12.2025 plus shipping cost

Personal consultation from our product specialist:



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