



## 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 plus VAT and shipping costs valid until 26.01.2026

## For expert advice, please contact:



Ralf Gutbrod
Productspecialist
Tel: +49 7433 9933-306
ralf.gutbrod@kern-sohn.com

Application number: EN - 598

KERN & SOHN GmbH

Ziegelei 1 72336 Balingen, Germany info@kern-sohn.com www.kern-sohn.com