

Fat Analyzer



Applications:

The water bath fat analyzer is a commonly used instrument for food, oil, feed and other industries to measure fat content by gravimetric method based on Soxhlet extraction principle. This instrument is mainly composed of three parts: heating and soaking extraction, solvent recovery and cooling. It dissolves fat in organic solvent, separates fat from solvent by extraction method, and then calculates the fat content after drying and weighing. During operation, the heating temperature can be adjusted according to the boiling point of the reagent and the ambient temperature. The sample is soaked and extracted repeatedly during the extraction process, so as to achieve the purpose of rapid determination.

Features:

- * Digital temperature control, timing, and alarm when the time comes
- * The heating power can be adjusted arbitrarily, and the heating temperature can be adjusted according to the boiling point of the reagent and the ambient temperature
- * Adopt ground glass junction and PTFE sealed switch, high reagent recovery rate
- * Stainless steel water bath Teflon coating treatment, anti-corrosion, anti-rust, durable and beautiful
- * Small size, fast heating speed in water bath, good heating uniformity
- * Self-flowing liquid addition, reagent extraction is smooth
- * One-piece design, the reagent container is placed on the table, easy to add liquid
- * The circuit and liquid circuit are completely isolated to enhance system security

Technical Parameters:

Model	SFA-06
Control Temp. Range	RT+5 to 100°C
Measuring Range	0.1 to 100%
Control Temp. Precision	±1°C
Sample Weight	0.5 to 20g
Capacity	6pcs/batch
Solvent Cup Volume	500mL
Solvent Recovery	≥85%
Measuring Time	The extraction time is adjustable, and the alarm will be issued when the time comes
Power	1.4KW
Power Supply	Standard: 220V 50/60Hz, optional: 110V 50/60Hz
External Size	740*260*660mm
Net Weight	25kg
Packing Size	820*320*750mm
Gross Weight	30kg