



fat analyzer, fat analysis

Model: **APEX-JCX571**

Standard: **GB/T1472-2008**

Introduce: Soxhlef principle of the instrument, using gravimetric methods to determine the fat content. That is dissolved in an organic solvent of fat, so fat ex...

Detailed product information

APEX-JCX571 Fat Analyzer

First, fat analyzer, fat analysis introduction

Fat analyzer is commonly used **food lab equipment**. Soxhlef principle of the instrument, using gravimetric methods to determine the fat content. That is dissolved in an organic solvent of fat, so fat extraction method with separated from the solvent, and then drying, weighing, calculating the fat content; is the ideal equipment fat food, grease, feed and other industries measured.

Second, the fat analyzer, fat analysis characteristics

Fat analyzer is commonly used **food lab equipment**.

1. Reasonable design, stable performance, high accuracy and effortless operation, saving time.
- 2 according to the ambient temperature and the boiling point of the different reagents and adjusting the heating temperature.
- 3 stainless steel water bath heating, reliable work.
- 4 using the whole metal heating fast heating, wide temperature range, high precision temperature control.
- 5 circuit and extraction space completely isolated, and enhance system security.
- 6 with over-temperature, over-temperature alarm and timed reminders.
- 7 content-rich interface, simultaneous display set temperature, actual temperature, set the time and the heating timer.
- 8 Lift linear bearings conduction technology connections, flexible and comfortable lifting operation.
- 9 Microprocessor PID temperature controller, a high-performance CPU processing chips and high-sensitivity, high-precision platinum resistance PT100 sensor, the temperature control is more accurate, more convenient operation; with timing.
10. Tracking over temperature alarm, reliable protection of the sample, not an accident.

Third, the fat analyzer, fat analysis technical parameters

Fat analyzer is commonly used **food lab equipment**.

Electric heating power: 600W

Thermal power method: water bath heating

Voltage: 220V \pm 10V 50Hz

Temperature range: room temperature -100 °C

Measuring range: oil content in the range of 0.5% -60% of the food, feed, fuel and various fat products.

Determination of sample: 6

Solvent Recovery: Automatic

Features: uniform heating automatic recovery

Dimensions (mm) W * D * H: 710 * 260 * 690

Package size: 760 * 310 * 740

Weight: 29KG