



fat measurement, fat tester

Model: **APEX-JCX570**

Standard: **GB5512-85**

Introduce: APEX-JCX570 Fat analyzer is commonly used food lab equipment. APEX-JCX520 The company introduced new fat measurement technology, stable performance, hi...

Detailed product information

APEX-JCX570 Fat Analyzer

First, fat measurement, fat tester introduction

Fat analyzer is commonly used [food lab equipment](#). APEX-JCX570 The company introduced new fat measurement technology, stable performance, high accuracy and effortless operation, saving time, the measurement results in line with national (GB5512-85) standard, the index has reached domestic leading level. The instrument is the ideal equipment of food, oil, feed and other industries measured fat.

Second, the fat measurement, fat tester principle

Fat analyzer is commonly used [food lab equipment](#). Soxhlef principle of the instrument, using gravimetric methods to determine the fat content. Dissolved in an organic solvent of fat, so fat extraction method with separated from the solvent, and then drying, weighing, calculating the fat content. This instrument is mainly heated soaking extraction, solvent recovery and cooling three major components. According to the ambient temperature and the boiling point of the different reagents to adjust the operating temperature of the heating, the sample and the extraction repeated immersion in the extraction process, so as to achieve the purpose of rapid determination.

Second, the fat measurement, fat tester technical indicators

Fat analyzer is commonly used [food lab equipment](#).

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

Measurement sample 2: 6

3 Determination of time: 1.5-2.5 h

4 extraction time is adjustable, when the alarm

5 Operating voltage: AC 220V

6 Temperature range: room temperature +5 °C -90 °C

7 electric heating power: 600W