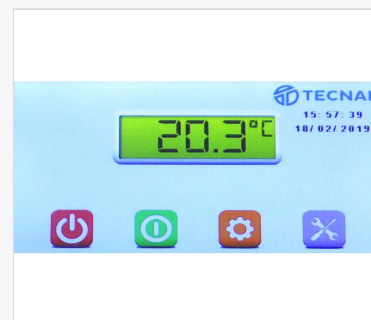




FAT EXTRACTOR

TE-045/8

Used in the extraction of fat and lipids, using a hot solvent, following the Goldfish method.

Technical Characteristics

TE-045/8

- Temperature: Ambient + 7 ° C to 200 ° C;
- Temperature control: Microprocessed digital with PID system and RBC calibration certificate;
- Sensor: Type 'J';
- Control accuracy: ± 1 ° C;
- Uniformity: ± 3 ° C;
- Extraction / recovery system: Extractor / recuperator coupled with serpentine-type condenser, made of borosilicate glass, immersion rod for handling the sample basket, teflon latch system for solvent recovery and acrylic protection against air circulation in the extractor;
- Safety: Armored resistance avoiding contact with solvents;
- Cabinet: 304 stainless steel;
- Dimensions: W = 690 x D = 215 x H = 900 mm;
- Weight: 30 kg;
- Power: 1700 Watts;
- Voltage: 220 Volts;
- ACCOMPANIES: - 02 extra fuses - 08 Reboiler in 190ml borosilicate glass - 08 Teflon-coated 304 stainless steel basket - Instruction Manual with Warranty Term;

Benefits and Advantages

- Compact equipment
- User-friendly touch screen display
- It has date and time on the display
- It has a microprocessor temperature control (PID), which causes less temperature variations and therefore avoids sample degradation
- High efficiency in solvent recovery. Usually 90% recovery can be achieved with a thermostated bath (where we suggest using a TE-2005 or TE-184)
- Faster extraction, increasing efficiency and decreasing analysis time
- It has shielded resistances in the equipment itself, preventing solvent contact with the heating system, preventing accidents in the laboratory
- Water distribution system evenly between the glassworks, providing a more homogeneous refrigeration and greater efficiency in the solvent recovery process
- Fully stainless steel cabinet, considerably increasing the useful life of the equipment.