



BLOCK FOR DETERMINING SULPHITES

TE-1353

Used in the determination of sulfur dioxide (SO₂) for quality control in the production of gelatine, sugars (refined), potatoes, drinks (juices, coconut water, beers, wines), vinegars, prawns and lobsters, grated coconut, milk coconut, mushrooms, desiccated fruits, jellies, dehydrated vegetables and greens, pickles, pulp and vegetable puree, and preserved foods. Also used in the detection of fraud in food, meat and meat products, in which the use of this additive is prohibited.

Technical Characteristics

TE-1353

- Temperature: Ambient +7 ° C to 400 ° C;
- Temperature controller: Digital microprocessor with PID system with RBC calibration certificate;
- Sensor: Type 'J';
- Accuracy: $\pm 1^{\circ}\text{C}$;
- Uniformity: $\pm 3^{\circ}\text{C}$;
- Capacity: 3 tests;
- Glassware: Made up of ALLHIN ball-type condensers and a round bottom flask with three parallel borosilicate mouthpieces;
- Cabinet: 304 stainless steel;
- Dimensions: W = 640 x D = 310 x H = 780 mm;
- Weight: 30 kg;
- Power: 1500 Watts;
- Voltage: 220 Volts;
- Accompanies: - All glassware - Instruction Manual with Warranty Term;

Benefits and Advantages

- Compact and easy to use equipment
- It has a microprocessor controlled temperature (PID) for the 3 tests, which causes less temperature variations
- The temperature controller is separated from the block, to avoid being harmed by the heating, for a longer useful life
- It has Stop Flow valves with the possibility of adjusting the terminal by screw inside the glassware, providing a long working period without the need for exchange for wear
- Option to work with 1, 2 or 3 samples, providing practicality
- It has a support that allows the glassware to be suspended for practicality
- All glass junctions are of the conical type, easy to assemble and disassemble, avoiding breaks
- Presence of water distribution flute in 304 stainless steel, providing greater durability
- It has armored resistances in the equipment itself, avoiding the contact of the solvent with the heating system, avoiding accidents in the laboratory
- Cabinet entirely in 304 stainless steel, considerably increasing the equipment's useful life
- It has a blanket that avoids impacts between the glassware and the block, avoiding breaks
- Strict Quality Control, in which checks and tests guarantee the perfect functioning of the equipment, providing safety and customer satisfaction
- Customer service, to answer questions and provide explanations about the equipment and methodologies
- Possibility of adaptations according to the needs of the customer, makes the equipment already in line a special equipment.