



SUGAR DETERMINATOR

TE-0871

Used for the determination of volatile acidity and reducing sugars in foods and beverages such as sugarcane juice fruits tomato extract and candy among others.

Technical Characteristics

TE-0871

- Supply: Semi-automatic by solenoid valve;
- Temperature control: Analog;
- Turning point: Visual;
- Security: Built-in boiler;
- Glassware: Bowl /Boiler made of borosilicate glass;
- Cabinet: In carbon steel with anti-corrosive treatment and electrostatic painting;
- Dimensions: W=310 x D=340 x H=650 mm;
- Weight: 5 kg;
- Power: 1500 Watts;
- Voltage: 220 Volts;
- ACCOMPANIES: - 01 rod - 01 tweezers for burette - 02 extra fuses - Instruction Manual with Warranty Term;

Benefits and Advantages

- Compact and easy to handle
- Robust stop-flow valve and fine adjustment
- Presence of drain
- Boiler relief outlet for eventual boiler exhaustion via manual valve that allows maximum use of steam in the sample line
- Visual boiler level system that allows the user to check conditions prior to boiler heating
- Boiler input and output independent of the condenser for use in a thermostated bath for great water savings
- Warming indication for practicality
- Boiler lighting for internal visualization
- Support to support the sample container for practicality
- Stable and robust burette support for increased analyst security
- Easy-to-remove back cover for maintenance
- 304 stainless steel armored resistance compatible with the DR system ensuring safety
- Rigid Quality Control in which checks and tests guarantee the perfect functioning of the equipment providing safety and client satisfaction
- Client service to answer questions and provide explanations about the equipment and methodologies
- Possibility of adaptations according to the client's needs which makes the equipment already of line a special equipment.

Related Products

