

FAT ANALYZER



Introduction

SZF-06 CSохhlet Extraction Fat Analyzer uses the Soxhlet extraction principle and weight measurement method to

determine the fat content of the sample. Dissolve fat in organic flux, separate the fat from the flux using extraction method, then dry, weigh, and calculate the fat content. The Soxhlet Extraction Fat Analyzer mainly consists of three parts: heating extraction, flux recovery, and cooling. It can be widely used in industries such as food, oil, and feed to determine crude fat content.

Features

The crude fat analyzer is compact in size, and the water bath heats up quickly and evenly.

All use glass grinding joints to avoid ether leakage issues.

Digital temperature control, precise temperature control, simple and convenient operation.

Technical Parameter

External dimensions	670*250*600mm	weight	23kg
recovery system	automatic	Heating time	Within 10 minutes

temperature range	Room temperature~100 °C	Flux recovery rate	\cong 80%
power	1000W	Power Supply	AC220V/50Hz
Measure the quantity of samples	Simultaneously 6		
Measurement range	Grains, feed, oilseeds, and various fatty products with oil content ranging from 0.5% to 60%		