



Sample hydrolysis HI-1427

FOR THE HYDROLYSIS OF FAT SAMPLES.



APPLICATIONS

Fat sample preparation equipment for extraction and the determination of fat content. Hydrolysis, filtration and washing of samples without manipulating or transferring. The hydrolysis of samples is required prior to determining the precise fat content of meat and dairy products. Efficient method that speeds up the extraction process.

FUNCTION

Boil the sample with water and HCl 5N ("A"), filter and retain the fat in the extraction thimble and washing the remains of the fat and the acid ("B"). A classic hydrolysis using conventional techniques can produce errors due to transferring and the manipulation of the sample that results in sample loss. During the HCL process some of the acid evaporates, it is therefore necessary to extract the acid vapour.

FEATURES

Metallic construction, exterior coated with a Rilsan polyamide. Capacity for 6 glass tubes. Enclosed, quartz tube, heater system. Manual process and procedure from hydrolysis to filtration and wash without having to manipulate the sample.

CONTROL PANEL

Illuminated ON/OFF mains switch
Heater control from 0 to 100 %.

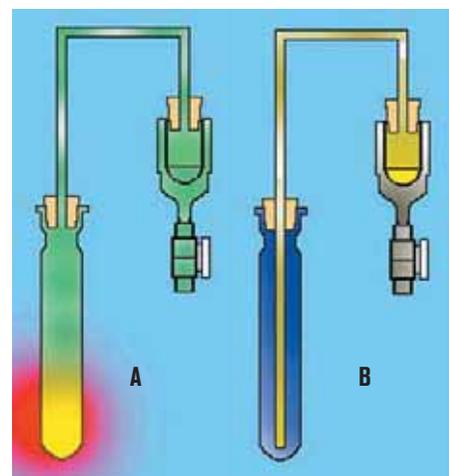
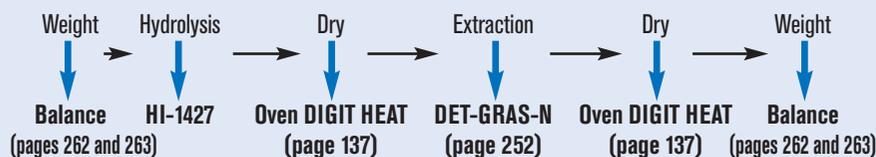


MODEL

Part No.	No. of places	Height / Width / Depth (externo) cm	Power W	Water consumption litres/minute	Weight Kg
4001427	6	85 64 40	1000	2	41

Supplied with 6 tubes, 42 mm diameter x 300 mm long.

EQUIPMENT REQUIRED FOR HYDROLYSIS AND THE % DETERMINATION OF FAT



Sample hydrolysis: In position "A", the suction acts like a vapour extractor.
Filter and wash: In position "B", the suction acts like a filter.