Hotplate double circular “Duplac”

FOR PLATE TEMPERATURES UP TO 400 °C.



FEATURES

Hot plate with non warping cast steel plate with embedded heating elements throughout the hot plate surface.

Independent plate temperature control is maintained by pulsed energy controllers.
The exterior is epoxy covered steel.

CONTROL PANEL

Two temperature energy controllers.
Two indicator lamps function when the heaters are on.

MODEL

Part No.	Plate Ø cm	Height / Width / Depth (exterior) cm			Power W	Weight Kg
4000634	19	15	47	24	1750	8.5

Ceramic top hotplates “Ceramic-plac”

ADJUSTABLE HOT PLATE TEMPERATURE UP TO 400 °C. MAXIMUM SUPPORTABLE WEIGHT: 40 KG.

SAFETY
CONFORMS TO THE EN 61010 STANDARD,OVER TEMPERATURE CUT-OUT FITTED.

Excellent resistance to chemicals.Unaffected by thermal shock



Model part no. 3000920

Model part no. 3000921

Model part no. 3000919

FEATURES AND ADVANTAGES

The “CERAMIC-PLAC” has the following features and advantages:
- Flat, smooth surface.
- Excellent resistance to chemical agents.
- High heating power within the heated area that permits extreme temperature within a short heat up time.
- Excellent thermal qualities and penetration of infrared radiation.
- Easy to clean.

FEATURES

- External case of AISI 304 stainless steel.
- Heating elements mounted on ceramic fibre thus making an insulated compact block.
- Temperature energy control from 6 % to 70 % of nominal power. (Model Part No. 3000919 and 3000920).
- Hydraulic thermostat temperature control up to 400 °C (Model Part No. 3000921).

MODELS

Part No.	Heating Zones	Heating area in cm	Height / Width / Depth (exterior) cm			Power W	Weight Kg	Control system
3000919	1	18 Ø	10	28	33	1800	5.5	Energy controller
3000920	2	14 Ø + 14 x 14 ⊠	10	27	47	2200	7.5	With individual energy controllers for each zone
3000921	1	30 x 30 ⊠	10	49	49	3700	11	With hydraulic thermostat

Extractor for the determination of cellulose and fibre “Dosi-fiber”

APPLICATIONS
Total Fibre (WEENDE,VAN SOEST or similar).Dietary fibre. Neutral detergent fibre. Acid detergent fibre. Other extraction processes which do not use acetic acid, acetic trichloric acid or nitric acid. Textile fibre. Wood and paper fibre.

EQUIPMENT DESCRIPTION
Integral extraction and filtration.
No sample transfer reduces the risk of sample loss, since the tubes,crucibles and filtre are transferred with the samples in place.
Excellent results due to reproducible operating conditions.
Easy sample handling due to the special crucible support stand.
Versatile and precise test procedure that allows the samples to be weighed at various stages in the extraction process.

FEATURES
Rugged external case with a “RILSAN” protective coating. All equipment components; condenser, valves, heater, compressed air valves and controls are all protected within the main case. Infrared heating elements.

CONTROL PANEL
Mains illuminated ON/OFF switch.
Switch for compressed air pump.
Heating element with electronic control.

TECHNICAL DATA
Sample size: 0.5 to 3 g (Normally 1 g).
Reproducibility: approximately ±1 % for fibre level between 5-30 %.
Measuring range: 0.1 to 100 %.
Cooling water consumption: 1 litre/minute.

EQUIPMENT
Comes complete with: crucible with a porosity P-2, Crucible support rack, heater lid and holder manipulator.



6 places extractor, part no. 4000623.

Note: Compatible with the “Chiller” water recirculation unit to create a closed cooling water circuit (see page 82).

ACCESSORIES
Double hotplate for reagents.
Power consumption 1750 W.
Part No. 4000634
Beaker for reagents.
Part No. 1000635



SPARES
Support rack
4 crucibles.
Part No. 4000600

Support rack
for 6 crucibles.
Part No. 4000624

Crucibles
with a P - 2 porosity.
Part No. 4000601

MODELS

Part No.	No. of places	Height / Width / Depth (exterior) cm	Power W	Weight Kg
4000599	4	56 43 32	1000	19
4000623	6	56 57 32	1500	25

EQUIPMENT FOR THE DETERMINATION OF TOTAL DIETARY FIBRE, ENZYMATIC METHOD
THE DETERMINATION OF TOTAL DIETARY FIBRE BY THE ENZYMATIC METHOD (AOAC, AACC) IS VERY DIFFERENT TO THE WEENDE AND THE DE VAN SOEST METHODS. THE EQUIPMENT FOR THIS ANALYSIS DEPENDS ON THE ENZYME KIT THAT YOU ARE GOING TO USE. ONCE THE TYPE OF ENZYME KIT IS SELECTED THE KIT INSTRUCTIONS WILL INDICATE THE NECESSARY EQUIPMENT TO COMPLETE THE ANALYSIS. THE COLD EXTRACTION UNIT EF-1425 PART NO 4001425 AND THE RECIPROCAL BATH PART NO 6032011 ARE FREQUENTLY USED (SEE PAGE 98).

Cold extraction unit “EF-1425”

DESCRIPTION
Specifically designed unit for cold extraction of up to 6 samples simultaneously, using acetone or other solvents. Complements the Dosi-Fiber for the analysis of crude fibre.
Components: 1 litre receptacle for solvent recovery, suction tube and 6 adapters to hold the filtration crucibles Part No. 4000601.
A pump or jet pump will be required to connect to the suction tube.
Comes complete with: blank stoppers in the case that not all of the 6 crucible places are used and a 1 litre solvent recovery vessel.

FEATURES
Stainless steel AISI 304, extractor, modular construction, easy to use and fast removal for efficient cleaning. Support and crucible rack, made from hardened glass.

MODEL

Part No.	Height / Width / Depth (exterior) cm	Weight Kg
4001425	45 20 34	3

ACCESSORY
Jet pump.
Part No. 7000293



