



REDUCING SUGARS DETERMINATOR TE-088

Used for the determination of reducing sugars in foods and beverages, such as sugarcane juice, fruits, tomato extract, candies, etc.

Technical Characteristics

TE-088

- Supply: Semi-automatic by solenoid valve;
- Temperature Control: Analog;
- Electrode: Platinum to measure the electrical voltage generated in the oxi-reduction reaction of copper from fehling liquor by reducing sugars;
- Millivoltmeter: Digital display to indicate the turning point;
- Safety: Built-in boiler;
- Glassware: Boiler made of borosilicate glass;
- Cabinet: In carbon steel with anti-corrosive treatment and electrostatic painting;
- Dimensions: W = 360 x D = 300 x H = 660 mm;
- Weight: 11 kg;
- Power: 1500 Watts;
- Voltage: 220 Volts;
- Include: - 01 Platinum electrode - 01 Rod - 01 Burette clamp - 02 extra fuses - Instruction Manual with Warranty Term;

Benefits and Advantages

- Digital display with millivoltmeter to indicate the turning point, does not depend on the visual sensitivity of the analyst
- Accompanies platinum electrode that indicates the end point of the titration, improving accuracy and repeatability Fehling's traditional analysis
- Zero key: leaves the system in stand-by, which extends the life of the platinum electrode
- Semi-automatic supply via solenoid valve, which guarantees greater control of the process
- Lighting system for viewing the boiler water level, avoiding exceeding the maximum level
- Opening for viewing the boiler water level, easy to check the time of replenishment
- Stainless steel structure with anti-corrosion treatment and electrostatic painting, increasing the installation time useful life of the equipment
- Optional: burette specifically developed for this type of application, avoiding its handling close to hot steam, greater security for the analyst
- Steam formation system through a built-in glass boiler, which improves the transfer of heat inside and accelerates the temperature change time, also attributing greater security for the analyst
- Assigns greater security to the user, since it replaces manually assembled systems that do not have built-in boiler system
- Less use of glassware
- LED to indicate heating
- Variation of the vapor rate (boiling) in 10 levels by the potentiometer
- Ergonomic clip to hold the burette
- Relief presence: steam output directed to the tank when it is closed or boiler cleaning when it is open
- Ease of changing the tank in case of maintenance
- Easy removal of the boiler for cleaning or maintenance.