



REDUCING SUGARS DETERMINATOR

TE-0861

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

Technical Characteristics

TE-0861

- 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 paintin;
- Dimensions: W=220 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

- Semi-automatic supply by solenoid valve, which ensures greater process control
- Lighting system for viewing the boiler water level, avoiding exceeding the maximum level
- Opening for viewing the boiler water level, easy to check the moment of replenishment
- Stainless steel structure with anticorrosive treatment and electrostatic painting, increasing the time of equipment life
- Optional: burette developed specifically 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 speeds up the temperature change time, also attributing greater safety for the analyst
- Gives greater security to the user, as it replaces manually mounted systems that do not have built-in boiler system
- Less use of glassware
- Vapor rate variation (boiling) at 10 levels by potentiometer
- Ergonomic clip to secure the burette
- Presence of relief: steam outlet directed to the bowl when it is closed or boiler cleaning when it's open
- Ease of changing the bowl in case of maintenance
- Ease of removing the boiler for cleaning or maintenance.

Related Products

