

Automatic Soxhlet extraction system

Product Brief

The full-automatic fat analyzer is designed according to Soxhlet extraction principle and national standard GBt 14772-2008. The structuredesign of the instrument improves the recovery rate of the solvent and ensures the accuracy and consistency of the experimental results. The windows like operating system of the instrumenthas a simple and easy interface, and the perfect experimental configuration system can meet various experimental requirements.



Parameters and configuration

Operation mode	Non active	subject- verb form
Item / category	Automatic fat analyzer	Full automatic fat tester
Product model	SE-A2/SE-A6	SAE-D2/SAE-D6
Sample size	0.5-15g	0.5-15g
Volume of solvent cup	120ml	120ml
Temperature fan country	Room temperature - 300 °C	Room temperature - 300 °C
Solvent recovery	More than 92%	More than 95%
Repeatability	Zero point eight	Relative error $\pm 0.8\%$
Shorter extraction time	20%-80%	50%-90%
Scheme storage	1000	1000
Result storage	1000	1000
working voltage	AC220V $\pm 10\%$ 50Hz	AC220V $\pm 10\%$ 50Hz

To configure

1 main machine

Performance characteristics

Test automation

It integrates temperature control, extraction, washing, solvent recovery, pre drying, calculation and printing to realize automatic test

Ultra high recovery

Super high recovery, recovery rate more than 92% (solvent: petroleum ether, ether; time: 90 minutes)

Wide range of temperature control

It is suitable for various organic solvents with different boiling points, with a wide range of temperature control, from room temperature to 300°C

All extraction methods

A variety of optional extraction methods (Soxhlet extraction, thermal extraction, Soxhlet thermal extraction, continuous flow), suitable for a variety of sample test methods

More accurate results

With the design and excellent technology, the relative error of the experimental results is less than 1%, and the high parallelism of the instrument can be achieved. The pre drying temperature can be set independently to reduce the extract the fat loss of the sample to ensure the accuracy of the experimental results.

UI friendly design

The user-friendly operation interface, easy to operate and flexible scheme configuration, close to the experimental requirements, can shorten the working time and improve the working efficiency.

It's cost-effective

The principle structure design and accurate material selection greatly reduce the use cost of the instrument, reduce the maintenance cost of the product, and improve the service life of the product; without filter paper cartridge, the annual average saving can be 3000-10000 RMB.

High security

Safe and reliable fat tester, the product has built-in ether leakage monitoring system, with the minimum detection limit of 90ppm (less than China's occupational exposure limit), ether leakage, audible and visual alarm; advanced cooling water monitoring system, automatic prompt after water cut of condensation device.

Applicable standard

GB/T14772-2008	Determination of rental fat in food
GB/T965.7-2008	Determination of total new fat in meat and meat products
GB/T6433-2006	Method for determination of crude fat in feeds
GB/T15674-1995	Determination of fat gluten content in edible window
GB/T 5512-85	Inspection of grain and oilseeds
GB/T5512-1985	Determination of lipid control content of cereal and oilseed crops
GB 2906-82	Method for determination of crude control of cereal and oilseed crops
GBT/5512-2008	Inspection of grain and oil -- Determination of crude fat content in grain
GB/T3947-1994	Determination of total fat content of natural or processed starch
GB/T0803.1-1999	Test method for crude fat of imported and exported oilseeds
GB/T0803.2-1999	Test method for crude fat of grain and feed for import and export

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technical parameter

Operation mode	Non active	subject- verb form
Product model	HL802/HL806	HAL812/HAL816
Sample size	0.5-15g	0.5-15g
Volume of solvent cup	120ml	120ml
Degree range	Room temperature - 300 °C	Room temperature - 300 °C
Rate of recovery	More than 88%	More than 95%
Repeatability	Zero point six	Relative error $\pm 0.8\%$
Shorter extraction time	20%-80%	50%-90%
Scheme storage	1000	1000 results
Storage capacity	1000	1000
working voltage	AC220V $\pm 10\%$ 50Hz	AC220V + 10%
50Hz		

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Applicable standard

GB/T14772-2008	Determination of crude fat in food
GB/T965.7-2008	Meat and meat products -- Determination of total fat content
GB/T6433-2006	Method for determination of crude fat in feeds
GB/T15674-1995	Method for determination of crude fat content of edible fungi
GB/T 5512-85	Inspection of grain and oilseeds -- Determination of crude fat
GB/T5512-1985	Cereals. Method for the determination of fat content of oilseeds
GB2906-82	Determination of crude fat in cereal and oilseed
GBT/5512-2008	Inspection of grain and oil -- Determination of crude fat content in grain
GB/T3947-1994	Determination of total fat content of natural or processed starch
GB/T0803.1-1999	Test method for crude fat of imported and exported oilseeds
GB/T0803.2-1999	Test method for crude fat of grain and feed for import and export
SJT 11365-2006	Detection methods of toxic and harmful substances in electronic information products