

Kjeldahl Analyzer

Product Brief

Kjeldahl method is to convert nitrogen-containing organic matter into inorganic ammonium nitrogen sulfate. The protein can be obtained by multiplying the measured value of nitrogen content by a certain coefficient. Quality content. This method is defined as the current method for the determination of protein content in food National standards and internationally accepted methods for determination of nitrogen. The instrument is designed according to the principle of Kjeldahl method for nitrogen determination. This system can be used for the determination of nitrogen or protein content.



KN520 KN620

Parameters and configuration

Instrument type	KN520	KN620
Determination range	0.1-220mgN (mg nitrogen)	0.1-220mgN (mg nitrogen)
Measuring speed	Routine 3-5min / sample	Routine 3-5min / sample
Sample weight	Solid ≤ 6G liquid ≤ 20ml	Solid ≤ 6G liquid ≤ 20ml
Reproducibility	0.3% relative error	0.3% relative error
Rate of recovery	Over 9.5% 1-220mgN	Over 9.5% 1-220mgN
Nitrogen pipe emptying	—	automatic
Storage capacity	Data storage > 2000 sets	Data storage > 2000 sets
Power voltage	Power: 1300W working voltage AC220V 50Hz	Power: 1300W working voltage AC220V 50Hz
volume	500mm*410mm*850mm	500mm*410mm*850mm
weight	35KG	35KG

To configure

1 main machine

Performance characteristics

Test automation

Add acid, alkali, distillation, titration, result calculation and printout, automatic sample measurement

Sample explosion-proof boiling

The methods of sample dilution and alkali addition can be set arbitrarily according to the different samples of users, so as to prevent the sample from bursting and boiling and improve the measurement accuracy

Alkali pump anti crystallization

The self-developed alkali pump anti crystallization technology solves the problem of alkali pump crystallization and improves the reliability of the instrument

Steam adjustable

Steam pre adding mode, steam flow rate (1-100%) can be adjusted automatically, so as to achieve better distillation effect and ensure the accuracy of the experiment

Security protection

Multiple intelligent protections, such as digestive tube in place detection, safety valve, condensate detection, steam generator overheating, overpressure protection and liquid level detection, ensure the safety of instruments and operators

Applicable standard

GBT 5511-2008	Determination of nitrogen content and calculation of crude protein content in cereals and legumes by Kjeldahl method
GB 5009.5-2010	Determination of protein in food
GBT 5009.44-2003	Analysis method of hygienic standard for meat and meat products volatile base nitrogen
GBT 18868-2002	Rapid determination of water, crude protein, crude fiber, crude fat, lysine and methionine in feed by near infrared spectroscopy
GBT 6432-1994	Determination of crude protein in feed
GBT 8088-2008	Natural rubber and natural latex--Determination of N content
GBT 5511-2008	Determination of nitrogen content and calculation of crude protein content in cereals and legumes by Kjeldahl method
GBT 8572-2010	Compound fertilizers--Determination of total nitrogen content --Titrimetric method after distillation
GBT 22923-2008	Determination of nitrogen, phosphorus and potassium in fertilizer by automatic analyzer
GBT 10511-2008	Nitro phosphate determination of total nitrogen content titrimetric method after distillation
GBT 17767.1-2008	Methods for the determination of organic-inorganic compound fertilizers Part 1: total nitrogen content
NY/T 295-1995	Determination of cation exchange capacity and exchangeable base in neutral soil
LY/T 1243-1999	Determination of cation exchange capacity of forest soil
HJ 717-2014	Soil quality--Determination of total nitrogen--Kjeldahl method