Solvent recovery extractor for fats and oils “Det-gras N”
FOR THE DETERMINATION OF FATS BY SOXHLET METHOD. SAFETY PROTECTION IP65.

Equipment for the extraction of fats and soluble substances that will dissolve in solvents. Based on the Soxhlet methods by Randall, the DET-GRAS-N extracts fats (and or other substances) from the sample by dissolving them in a solvent. If compared to the classic standard soxhlet method, a time saving of between 30-70% can be obtained due to a two-stage extraction process and fast speed in obtaining high temperatures.

APPLICATIONS
Practically all methods of classic soxhlet extraction can be substituted by the DET-GRAS N. Typical fat determinations are: in meat products, animal fodder, pre-prepared foods, fish etc. Also suitable for the extraction of soluble components in paper paste, textile fibres etc.

FEATURES
Heating by protected electric heater, distributed throughout the radiator surface that provides homogeneous heating throughout the samples. Electrical safety according to IP65. Robust temperature control by a durable thermocouple. Safety over temperature device. Outer case made from solvents resistant epoxy coated steel. Extractions can be completed using glass or cellulose thimbles. Compatible with most common solvents: Petroleum ether. Diethyl ether, hexane, acetone acetonitrile etc. Comes complete with 2 sets of seals, adapters for different solvent types. Typical extraction time (food fats) 50 minutes. Compatible with the hydrolysis unit HI-1427 part No 4001427 (see page 241).

SPECIFICATIONS
Cellulose extraction thimbles Ø ext 26 x 60 mm. Reusable glass thimbles Ø ext 34 x 80 mm. Working temperature of 100 to 270 °C. Solvent recovery 60 to 80 %. Solvent volume (by sample): up to 50 ml. Program memories: 30. Extraction time <<boiling>>: from 0 to 999 minutes. Extraction time <<rinsing>>: from 0 to 999 minutes. Time to recuperate solvents: from 0 to 999 minutes.

CONTROL PANEL
LCD display of 2 lines of 20 characters. Keypad with 4 push buttons to select temperature, time and programs.

MODELS
<table>
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<tr>
<th>Part No.</th>
<th>No. of places</th>
<th>Height / Width / Depth cm</th>
<th>Water consumption litres/minute</th>
<th>Power W</th>
<th>Weight Kg</th>
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<td>6</td>
<td>70</td>
<td>75</td>
<td>40</td>
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Accessories supplied with the 6 place model.

Note: Compatible with the “INTERCOOLER” water re-circulation unit, saves water by creating a closed circuit of refrigerated water (See page 96).