



RAMPAS E PATAMARES 					
Set Point	1 <input checked="" type="checkbox"/> 150 °C	2 <input checked="" type="checkbox"/> 200 °C	3 <input checked="" type="checkbox"/> 250 °C	4 <input checked="" type="checkbox"/> 300 °C	5 <input checked="" type="checkbox"/> 350 °C
Tempo Rampa	15 MIN	20 MIN	25 MIN	30 MIN	35 MIN
Tempo Patamar	30 MIN	35 MIN	40 MIN	45 MIN	50 MIN
Patamar	<input checked="" type="checkbox"/> Tempo <input type="checkbox"/> Temperatura Faixa Sup: 20 °C Faixa Inf: 30 °C				
Numero Ciclos	10				
Fin de Ciclo:	<input type="checkbox"/> Controle <input checked="" type="checkbox"/> OFF				
					

RAMPAS E PATAMARES 	
<input checked="" type="checkbox"/> SEGUIMENTO 1	
Set Point	150 °C
Tempo Rampa	15 MIN
Tempo Patamar	30 MIN
	

DIGESTOR BLOCK WITH TOUCH SCREEN RAMPS AND LANDERS

TE-041/25

Used to digest the most diverse types of samples, such as plants, food, rubber, among others, for later analysis of nitrogen / protein.

Technical Characteristics

TE-041/25

- Temperature: Ambient +7°C to 450°C;
- Temperature Controller: FE15J Digital controller board with PID system and ramps and steps with 1 program divided into 5 segments (temperatures) selectable with a maximum of 5 ramps and 5 steps (if 5 temperatures are selected). Possibility of 10 cycle repetitions;
- Selection of counting type: By time (counts the time regardless of temperature and obeys the programmed time) or by temperature (only starts counting if the system is within the programmed limit);
- Control selection after ramps and soaks: Turns off the control or controls at the last set point;
- Operation screen: TOUCH SCREEN 4.3;
- Sensor: J type with stainless spring;
- Accuracy: $\pm 1^{\circ}\text{C}$;
- Uniformity: $\pm 3^{\circ}\text{C}$;
- Safety: Shielded resistance avoiding contact with sulfuric acid and type B circuit breaker;
- Block: In die-cast aluminum with 45 mm hole depth;
- Cabinet: Stainless steel 304;
- Dimensions: W=320 x D=430 x H=330 mm;
- Weight: 18 kg;
- Power: 2200 Watts;
- Voltage: 220 Volts;
- ACCOMPANIES: - 01 gallery in 304 stainless steel - 01 digital temperature controller with ramps and soaks - 40 micro tubes in 90 ml borosilicate glass Ø25 x 250 mm - Instruction Manual with Warranty Term;

Benefits and Advantages

- Compact equipment
- User-friendly touch screen display
- It has date and time on the display
- It has Stand-by mode
- After starting the process, it takes place automatically, providing agility
- It can have 5 segments, therefore 5 ramps and 5 steps
- Allows control of the time that the sample must remain at a certain temperature (level)
- Allows control of acceptable temperature variation in the process
- The ramp, when well dimensioned, allows the temperature rise to be smooth, resulting in low overshoot and better temperature distribution across the block
- At the end of the fulfillment of the programmed segments there is a resource item called looping (cycles), it can be 0 to 10, providing agility
- Allows the jumper option, in which two thresholds with the same set point can be programmed, providing plateau with longer time
- At the end of the process there is the control option (remaining at constant temperature) or the end option, the client choice
- It has a controller box separate from the block, which can be left outside the hood, resulting in a longer useful life to the equipment for being more protected from acidic gases and vapors
- Possibility of adaptations according to the client needs, makes the equipment already of line a special equipment.