



BAIN-MARIE WITH WATER CIRCULATION, FOR FOOD FIBER

TE-056-FIB

Used for analysis of dietary fiber and/or agitation in a water bath.

Technical Characteristics

TE-056-FIB

- Temperature Range: Ambient +7°C to 95°C;
- Temperature Controller: Digital micro controlled;
- Temperature sensor: PT-100 to 3 wires;
- Control accuracy: $\pm 0.5^{\circ}\text{C}$;
- Uniformity: $\pm 0.5^{\circ}\text{C}$;
- Circulation of water in the vat: Internal by electropump;
- Safety: Thermal insulation between the tub and the cabinet;
- Tray and Tub: In 304 stainless steel;
- Capacity: 6 tests (Becker) of 250ml;
- Bowl Level: Visual Level Control;
- Becker Fixation: Guide tray for 6 tests;
- Sample homogenization system: by magnetic stirring in ON-OFF and synchronized regime and at a single velocity intensity (all samples are stirred at the same time with the same intensity);
- Cabinet: Stainless steel 430 with electrostatic painting;
- Bowl dimensions: W=500 x D=300 x H=150 mm;
- Bowl volume: 22 liters;
- Dimensions: W=630 x D=370 x H=300 mm;
- Weight: 14.5 kg;
- Power: 1400 W;
- Electrical voltage: 220V/60Hz;
- ACCOMPANIES: - 01 Resistance Protective Tray and Bottle Guide - 07 Magnetic Bar (fish) coated with teflon - 01 acrylic lid with drip system - Instruction Manual with Warranty Term;

Benefits and Advantages

- Compact, lightweight and easy-to-handle equipment
- Clean design
- Capacity for up to 6 tests (250 mL beaker)
- Individual magnetic agitation of each sample
- Presence of an acrylic lid for temperature maintenance and sample visualization
- Equipment in stainless steel 304 with support for beaker (gallery) that ensures that they do not move, preventing drops and loss of samples
- 304 stainless steel armored resistance, providing security
- Presence of internal magnetic water agitation for greater homogenization
- Microprocessed digital control with PID system and RBC calibration certificate, which provides more precise control, with the final temperature being reached in a faster and more homogeneous way
- Presence of standardized electrical panel separated from the hot area, for greater safety and useful life of the equipment
- Provides energy savings, compared to the traditional bain-marie model (TE-0532), due to the set of engines with 1/3 of the engine power of the traditional model and also due to the acrylic lid that conserves the temperature
- Rigid Quality Control, in which checks and tests guarantee the perfect functioning of the equipment, providing safety and client satisfaction
- Client service, to answer questions and provide explanations about the equipment and methodologies
- Possibility of adaptations according to the client needs, makes the equipment already of line a special equipment.