



MICRO DIGESTOR BLOCK

TE-040/25

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-040/25

- Temperature: Ambient + 7 ° C to 450 ° C;
- Temperature Controller: Microprocessed digital with PID system and RBC calibration certificate;
- Sensor: Type 'J' with stainless steel spring;
- Accuracy: $\pm 1^{\circ}\text{C}$;
- Uniformity: $\pm 3^{\circ}\text{C}$;
- Safety: Armored resistance avoiding contact with sulfuric acid;
- Block: In cast aluminum with 45 mm hole depth;
- Cabinet: 304 stainless steel;
- Dimensions (mm) of the Block: W = 340xD = 420x H = 160 - Block + Gallery + Pipes: A = 370;
- Controller dimensions (mm): W = 180 x D = 200 x H = 75;
- Weight: 19 kg;
- Power: 2200 Watts;
- Voltage: 220 Volts;
- Include: - 01 Gallery in stainless steal - 01 microprocessed digital temperature controller - 40 Micro tube in borosilicate glass of 90 ml Ø25 x 250 mm - Instruction Manual with Warranty Term;
- Other models: TE-040 / 25-70 - Hole depth 70 mm;

Benefits and Advantages

- Compact and simple to use equipment
- It has a gallery for transportation providing ease
- Armored resistance that avoids degradation or accidents because there is no contact with solvents used in digestion
- It has a power plug with protection that prevents shocks and bad contact
- It has a separate control box from the block, which can be left outside the chapel, causing a longer service life for the equipment as it is more protected from acid gases and vapors
- The block follows the shape of the base of the tube, avoiding breaks
- Optional: ramp and landing system
- Optional: 50 Hz or 60 Hz
- Conserving the temperature after heating provides energy savings
- 304 stainless steel cabinet that provides high resistance
- Strict Quality Control, in which checks and tests guarantee the perfect functioning of the equipment, providing safety and customer satisfaction
- Customer service, to answer questions and provide explanations about the equipment and methodologies
- Possibility of adaptations according to the needs of the customer, makes the equipment already in line a special equipment.