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FERMENTEST

Used to evaluate the qualitative efficiency of Defoamers and dispersants for alcoholic fermentation.



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Technical Characteristics

TE-002

- Cylinder *;
- * Water bath built into the cabinet with capacity for becker of 1 liter.;
- Temperature control: digital;
- Working temperature: from 40°C to 70°C;
- Accuracy: ±1°C;
- Resistance power: 600W;

- Air Compressor with oil-free headand power of 1 / 6HP *;
- Pressure: adjustable up to 30 lbf / pol2;
- Pressure gauge: analog;
- Rotamenter: analog with reading range up to 10 I / min;
- Timer: electronic programmable up to 99.59 hours;
- The apparatus consists of a cylindrical glass body with graduated scale, at the lower end it has a porous plate that allows the passage of air, not liquids, where the foam is formed (with must + yeast) under constant conditions of testing and fermentation. The base is in polished stainless steel with the following accessories: power button, digital stopwatch, pressure and air flow measurements and aeration pump. At the base itself, a water bath with capacity for 1 becker of 1000ml, room temperature +7°C up to 70°C. *;





Benefits and Advantages

- Independent heating system: it can be used for the process of thermostating the sample in the tank and for other purposes such as thermostating bottles, among others
- PID control system, which causes lower temperature variations and lower interference in the process, providing greater efficiency
- PT-100 Sensor, the most accurate
- Tub and base in 304 stainless steel, for longer life of the equipment
- Armored resistance compatible with DR protection system, ensuring safety
- Cuba with graduation to facilitate reading in the process
- Pressure gauge for pressure reading
- Instrumentation for measuring air flow in the sample
- D3 porous stone for optimal bubbling formation
- Flow instrumentation, pressure for parameterization of the process so that it has recipe and receptivity
- Graduated column Base for easy removal
- Timer: allows time programming to inform the user the elapsed time of the process
- Internal relief valve to prevent overflow in case of clogging of pump pressure pathways, ensuring safety
- Oil-Free pressure pump for longer service life
- One-way valve to prevent fluid from entering the pump head and pressure line, preserving the equipment
- Strict quality control, in which checks and tests ensure the perfect operation 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, which makes the equipment already in line a special equipment.

