



MACRO DIGESTOR BLOCK

TE-005/50-04

Used to digest the most diverse types of samples, such as plants, foods, beverages, rubbers, effluents, among others, for subsequent nitrogen/protein analysis.

Technical Characteristics

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- Temperature: ambient + 7°C to 450°C;
- Temperature controller: Digital microprocessed with PID system and RBC calibration certificate;
- Sensor : type ' J ' with stainless steel spring;
- Accuracy: $\pm 2^{\circ}\text{C}$;
- Uniformity: $\pm 5^{\circ}\text{C}$;
- Safety: Shielded resistance avoiding contact with sulfuric acid;
- Block: in Cast Aluminum with hole depth of 85 mm;
- Cabinet: 304 stainless steel;
- Dimensions (mm) of The Block: L = 150 x D=420 x H = 130-block + gallery + Tubes: A=340;
- Controller dimensions (mm): L = 185 x d=160 x H=65;
- Weight: 12Kg;
- Power: 1400 Watts;
- Voltage: 220 Volts;
- ACCOMPANY: - 01 Stainless steel Gallery - 01 Digital temperature controller - 05 360 mL borosilicate glass macro tube ($\text{\O}50 \times 250$ mm) with thread already adapted for use with the exhaust gallery - Instruction Manual with Warranty Term;

Benefits and Advantages

- Compact and easy-to-use equipment
- It has gallery for transportation providing ease
- Armored resistance that prevents degradation or accidents because there is no contact with solvents used in digestion
- Features power plug with protection that prevents shock and bad contact
- It has separate control box from the block, and can be left outside the chapel, causing longer service life to the equipment because it is more protected from acidic gases and vapors
- The block accompanies the shape of the tube base, avoiding breaks
- Optional: system of ramps and platforms
- Optional: 50Hz or 60Hz
- Temperature conservation after heating, provides energy saving
- 304 stainless steel cabinet that provides high resistance
- 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, makes the line equipment a special equipment.