



Fat determination

The BEGER traditional extraction apparatus for the quantitative determination of the fat content by Soxhlet method.



Soxhlet extraction

Practically all foods have some fat. The value of this parameter is quite important, because the fat level is one of the most revealing in terms of product quality and shelf life. The BEGER company extraction systems FAT will help you to cope with this task.

The easiest and most affordable analysis for the majority of laboratories that uses the cold extraction method. The essence of the method is in extracting lipids with a volatile solvent. Henceforth, the determining of mass difference before and after extraction.

- ✓ Extraction of up to 6 samples simultaneously
- ✓ Individual control of each sample
- ✓ Continuous heating control
- ✓ Compact size
- ✓ Solvent drain tap

Application:

- ✓ meat and meat products;
- ✓ cereals and feed;
- ✓ confectionery and other..



Specifications:

| | FAT 1 | FAT 4 | FAT 6 |
|---|---------------|---------------|---------------|
| Number of samples | 1 | 4 | 6 |
| Flask volume | | 250 ml | |
| Power | 0.5 kW | 2 kW | 3 kW |
| Maximum heating temperature | | 350 °C ±10% | |
| Dimensions with rack w/o glass parts (W x D x H), mm | 520x165x600 | 556x340x600 | 816x340x600 |
| Weight | 7 kg | 12 kg | 15 kg |
| Cat. № | 414 101 00 00 | 414 104 00 00 | 414 106 00 00 |



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