

FAT

Gerber centrifuge - Astor 8 NEW

Astor 8 NEW is the new 8-place centrifuge, built in the full respect of the Gerber method for the quantitative determination of fat in milk, dairy, food/feed samples. The concept of this equipment is simple, easy-to-use and very safe for the operator. All the structure and the butyrometer-adapters are made in an anti-acid material.

Technical features:

- ✦ External structure made in anti-acid painted metal
- ✦ Lid with a rounded window and safety closure
- ✦ Safety device to block the lid when the rotor is moving
- ✦ Backlit keys to unlock the lid and to switch the heating on/off
- ✦ Supplied with anti-acid, easy-to- clean adapters for butyrometers
- ✦ Pre-selected temperature at 65°C, according to Gerber method
- ✦ Pre-heating time: max. 20 minutes
- ✦ Perfect distribution of the temperature inside the chamber
- ✦ Timer-switch selectable from 0 to 30 minutes
- ✦ Centrifugal force: 350 g ± 50 g, according to Gerber method
- ✦ Dimensions: 49x40x23 cm (wxdxh) - Weight: 18 Kg.
- ✦ Power supply: 230 V or 115 V, 50 or 60 Hz
- ✦ Power consumption: 470 W



Code no. 60355	8-place Gerber centrifuge - Astor 8 NEW
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Accessories:

Code no. 66536	28-place stainless steel holder for butyrometers
Various codes	Gerber glass butyrometers, caps and accessories <i>(upon request)</i>
