脂肪测定仪

原理

本仪器可以自动地帮助处理样品和进行脂肪萃取，从而测定脂肪的质量。

警告

1. 用本仪器前请仔细阅读本说明
2. 加热坩埚（提取杯）前，请切记在坩埚（提取杯）前方安装隔板。
3. 请确保样品提取杯和红外加热部件的温度差不多一致。

注意

实验前必须选择合适的塑料环，以及最合适的加热温度。
（详见原说明书 P21，22）

操作步骤以及面板设置

1. 打开电源开关。
2. 上展示板展示温度。
3. 下展示板用于不同参数的设置，包括：
   A. 不同步骤的顺序
   B. 每个步骤的温度
   C. 每个步骤的时间段
4. **(LEDs)** 用于参数表达
   （**C**）表示温度
   （**I**）用于有机试剂的萃取时间
   （**W**）用于设定样品的清洗时间
   （**R**）表示样品回收时间
5. （**set**）用于项目选择
6. （**enter**）确认
7. 上下键用于确定选择的参数设置
8. （**start、stop**）用于开始或结束程序
9. **(air)** 用于打开冷冻泵

功能

用于检测蔬菜、种子、肉类、鱼类、 酸解后的奶粉、酸奶、 高碳水化合物含量的食物以及动物饲料等

Soxhlet Extractors

Principle

This machine can help manage the sample and process the fat material extraction automatically and measure the quantity of fat after the gravitational method.

Warning

1. Before the usage of fat extractor, please read this instruction first.
2. Before the heating of crucible (sample container), please remember insert a baffle in front of the crucible.
3. Ensure the temperature of sample; crucible and infrared heating tube are almost the same.

Caution

It is necessary to select the suitable gasket ring and the optimal heating temperature for different kinds of solvents (For more detailed information please refer to the original instruction page 21 and 22).

Operation and control plate introduction

1. Main power = Main switch
2. Upper display = upper screen for temperature expression
3. Lower display = lower screen for different parameter setting including
    a. The order of different procedure
    b. The temperature in different procedure
    c. The time limited of different procedure
4. (**Leds**) for parameter expression
    (**C**): temperature
    (**I**) : extracting time in boiling solvent
    (**W**) : sample washing time
    (**R**): solvent recovering time
5. (**set**) for select the desirable program
6. (**enter**) for confirming the selected order
7. (^) and (**v**) for choosing the desirable parameter value
8. (**Start/stop**) for initiate the program
9. (**air**) for switching on the pump for cooling down the temperature

Function

Fat determination of

a. Vegetable
b. Seed
c. Meat
d. Fish
e. Milk power after acid hydrolysis process, Yogurt
f. High carbohydrate food like rice, bread, baked food and noodle
g. Animal forage