

FoodALYT



FoodALYT D 1000, 2000, 3000, 4000, 5000 Steam Distillation Units

The Steam Distillation Units FoodALYT D are small „all-rounders“ in sample preparation. With these devices, proteins, nitrate, nitrite, ammonia, volatile acids, ethanol, formaldehyde, etc. can be measured in different samples. A typical field of application is the treatment of subsequent Kjeldahl digestion, by distilling ammonia in an acid receiver. Furthermore, volatile preservatives in canned fish or meat salads are distilled to subsequently carry out a photometric determination. Also steam distillation is used to separate alcohols in spirits (e.g. egg or cream liqueurs) for later quantitative analysis.

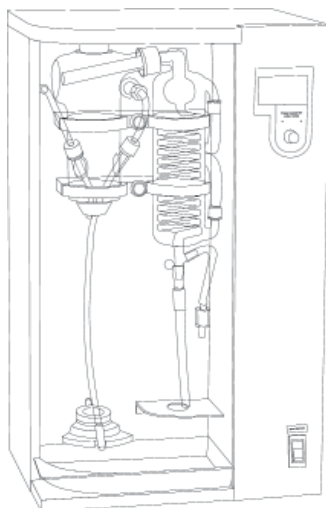
The unique versatility of the FoodALYT D units are underlined by its additional use in the water and environmental chemistry for the determination of volatile organic acids (e.g. sewage sludge).

With FoodALYT we provide experienced and practicable systems - made in Germany - with a balanced cost-benefit ratio. All products are **CE** conform and certified.

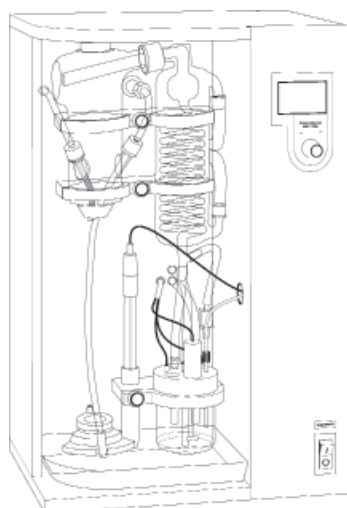
- Stand-by operation between distillations.
- Extremely simple and fast programming per one-button operation.
- Start / Stop of the distillation via time setting.
- Optical and acoustic fault alarms.
- Door contact safety switch.
- Menu designed in various languages.
- Separate rinsing programme.
- Programmable reaction and distillation time.
- Automatic steam generation.
- Steam generating capacity adjustable from 30 to 100 %.
- Filling level monitoring for canister set.
- Various glass digestion vessels usable.

FoodALYT D 1000, 2000, 3000, 4000, 5000

Steam Distillation Units



FoodALYT
D 1000



FoodALYT
D 5000

Field of Application:

| | |
|------------------|---|
| FoodALYT D 1000: | • Automatic addition of NaOH. |
| FoodALYT D 2000: | • Automatic addition of H ₂ O and NaOH. |
| FoodALYT D 3000: | • Automatic addition of H ₂ O and NaOH. • Automatic extraction by suction of sample residues. |
| FoodALYT D 4000: | • Automatic addition of H ₂ O and NaOH. • Automatic addition of H ₃ BO ₃ . • Automatic extraction by suction of sample residues. |
| FoodALYT D 5000: | • Automatic addition of H ₂ O and NaOH. • Automatic addition of H ₃ BO ₃ . • Automatic extraction by suction of sample and titration residues. • Connectable to external titration and printer. |

Technical Data:

| | |
|-------------------------|--|
| Mains supply: | 230 V, 50 Hz |
| Power: | 1700 W |
| Cooling water usage: | approx. 3 l / min |
| Distillation: | approx. 2 to 3 min per sample |
| Reagent containers: | any size - F-KS canister set recommended |
| Interface: | RS232 |
| Display: | LCD |
| Dimensions (W x D x H): | approx. 41 x 39 x 71 cm |

Items Supplied:

All steam distillation units are delivered as complete systems including glassware.

Order Information:

| Type | No. of programmes | Weight kg | PU | Order No. |
|-----------------|-------------------|--------------|----|-----------|
| FoodALYT D 1000 | 1 | approx. 23 | 1 | 4700014 |
| FoodALYT D 2000 | 1 | approx. 23 | 1 | 4700015 |
| FoodALYT D 3000 | 1 | approx. 26 | 1 | 4700016 |
| FoodALYT D 4000 | 99 | approx. 26 | 1 | 4700017 |
| FoodALYT D 5000 | 99 | approx. 27 | 1 | 4700018 |



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