FoodALYT





FoodALYT IR 600, 1200, 600P, 1200P Infrared Rapid Digestion Units

The Infrared Rapid Digestion Units FoodALYT IR allow heating samples in the appropriate digestion tubes. There are particularly used for quantification of total protein by nitrogen determination according to Kjeldahl and other high temperature digestions. Products of FoodALYT IR are fitted with a high performance infrared heater. The quality and positioning assure the user identical heating phases and digestion temperatures at all sample positions – also in double-row arrangements in racks for 12 samples.

With FoodALYT we provide experienced and practicable systems - made in Germany - with a balanced cost-benefit ratio. All products are $\mathbf{C} \in \mathbf{C}$ conform and certified.

- High-quality quartz radiators ensure particularly uniform heating at all sample positions.
- Direct heating of the samples through infrared radiator achieves short heating times.
- Extremely simple and fast programming per one-button operation.
- Menu designed in various languages.
- 10 freely configurable programmes for energy and digestion time (only programmable models).
- · Rack with fume removal unit.

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Infrared Rapid Digestion Units



| Field | ŀ∩f | Δnn | lication | • |
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| FoodALYT IR 600: | For small or average numbers of | | |
|--------------------|--|--|--|
| | samples, not programmable. | | |
| FoodALYT IR 1200: | For average numbers of samples, | | |
| | not programmable. | | |
| FoodALYT IR 600P: | For small or average numbers of | | |
| | samples, adjustable time and heat | | |
| | output range. | | |
| FoodALYT IR 1200P: | For average numbers of samples, | | |
| | adjustable time and heat output range. | | |

Technical Data:

| Mains supply: | 230 V, 50 Hz | | |
|--------------------|--------------------------------------|--|--|
| Power: | 1500 W | | |
| Weight: | approx. 22 kg | | |
| Heat output range: | *0 to 100 %, continuously adjustable | | |
| | **0 to 100 %, in 1 % steps | | |
| Time range:** | **0 to 199 minutes, in 1 min steps | | |
| Programmes: | max. 10 | | |
| Display: | LCD | | |
| Interface:** | RS232 | | |
| | | | |

Items Supplied:

Infrared Rapid Digestion Units are delivered as complete systems, including multi-level consoles, fume removal unit, sample rack and glass digestion vessels.

Order Information:

| Туре | No. of places | Vessels | Controller | Size (W x D x H) | PU | Order No. |
|-------------------|---------------|---------|------------|-------------------------|----|-----------|
| FoodALYT IR 600 | 6 | 250 ml | manual | approx. 54 x 44 x 77 cm | 1 | 4700008 |
| FoodALYT IR 1200 | 12 | 250 ml | manual | approx. 54 x 44 x 77 cm | 1 | 4700009 |
| FoodALYT IR 600P | 6 | 250 ml | electronic | approx. 54 x 47 x 75 cm | 1 | 4700010 |
| FoodALYT IR 1200P | 12 | 250 ml | electronic | approx. 54 x 47 x 75 cm | 1 | 4700011 |



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