

FoodALYT



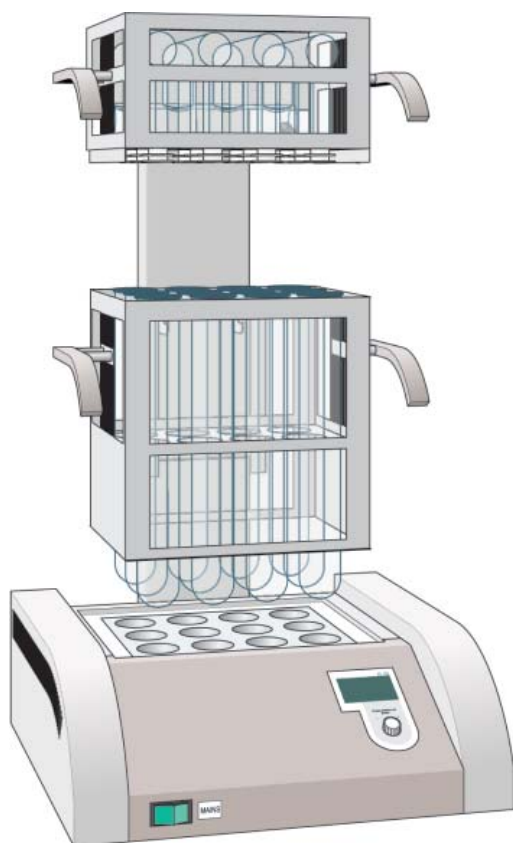
FoodALYT SBS 800, 850, 2000 Standard Kjeldahl Block Digestion Systems

The Standard Kjeldahl Block Digestion Units FoodALYT SBS allow heating samples in the suitable digestion tubes. They are particularly used for quantification of total protein by nitrogen determination according to Kjeldahl. The block digestion systems are equipped with a corrosion-resistant block casing made of stainless steel. They are fitted with 8 or 20 sample positions for standard Kjeldahl digestion vessels of 250 and 400 ml, respectively. Further digestion vessels (e. g. 100 and 800 ml) are available on request. With FoodALYT we provide experienced and practicable systems - made in Germany - with a balanced cost-benefit ratio. All products are **CE** conform and certified.

- Extremely simple and fast programming per one- button operation.
- Menu designed in various languages.
- 10 freely configurable programmes for block temperature and digestion time.
- Applications storable.
- High power heater and extraction hood with exhaust gas collector.

FoodALYT SBS 800, 850, 2000

Standard Kjeldahl Block Digestion Systems



Field of Application:

FoodALYT SBS 800:	For a small or average number of samples.
FoodALYT SBS 850:	For strongly foaming samples (e. g. sewage plants, dairy farming).
FoodALYT SBS 2000:	For large numbers of samples.

Technical Data:

Mains supply:	230 V, 50 Hz
Temperature-control range:	up to 450 °C, digitally adjustable
Time-setting range:	0 to 999 minutes, digitally adjustable
Programmes:	10
Display:	LCD
Interface:	RS232

Items Supplied:

All Block Digestion Units are delivered as complete systems, including digestion vessels, rack and extraction hood.

Order Information:

Type	No. of places	Vessels ml	Power W	Size (W x D x H)	Weight kg	PU	Order No.
FoodALYT SBS 800	8	250	1000	approx. 43 x 46 x 77 cm	approx. 23	1	4700004
FoodALYT SBS 850	8	400	1000	approx. 43 x 46 x 77 cm	approx. 23	1	4700006
FoodALYT SBS 2000	20	250	2000	approx. 48 x 52 x 77 cm	approx. 33	1	4700005



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