



FAT ANALYZER TT-SOX406

The Fat Analyzer TT-SOX406 operates on the Soxhlet extraction principle, incorporating various functions including soaking, extraction, leaching, heating, condensation, and solvent recovery.

Fat Analyzer TT-SOX406 sealed metal bath heating, coupled with automatic temperature control, ensures consistent and safe heating. The device accommodates six samples simultaneously, enabling the selection of the optimal temperature based on the difference between reagent boiling points and ambient temperatures for swift analysis.

Additionally, reagents can be recycled, reducing testing costs, while the device combines soaking, extraction, and solvent recovery into a single step. This equipment is recognized for its well-thought-out design, stable performance, excellent reproducibility, high accuracy, user-friendly operation, time-saving attributes, and more.

APPLICATIONS

- **Food & Agriculture:** Determines fat and oil content in meat, dairy, cereals, edible oils, and animal feed to support nutritional labeling and quality control.
- **Pharmaceuticals:** Extracts soluble organic compounds from drugs, excipients, and formulations for research, development, and quality control testing.
- **Environmental Analysis:** Identifies hydrocarbons, pesticides, and pollutants in soil, sludge, and wastewater for contamination monitoring and regulatory compliance.
- **Petrochemicals & Polymers:** Analyzes oils, lubricants, resins, and polymer additives for product development, testing, and process optimization.
- **Chemical & Detergent Industry:** Tests surfactants, organic compounds, and raw materials in industrial chemical production and detergent formulation.

FEATURES

Scope of application:

The Fat Analyzer TT-SOX406 efficiently separates substances from solid or semi-solid mixtures, effectively determining the soluble organic compounds present in various substances like foods, feeds, medicines, soil, sludge, polymers, fiber products, petrochemicals, detergents, rubber, plastics, and more.

Characteristics:

- The Fat Analyzer TT-SOX406 features integral metal heating, providing precise temperature control within a broad range. The electric circuit is isolated from the extraction space, ensuring device security.
- Fat Analyzer TT-SOX406 features over-temperature alarms and timer reminders, with the timer circuit also isolated for enhanced safety. Triple alarms—audible, visual, and LCD prompts—are available for various alerts.
- The interface displays essential data such as specified temperature, actual temperature, set time, and heating duration simultaneously. The linear bearing conduction technique enables smooth and comfortable lifting operations.
- Fat Analyzer TT-SOX406 Equipped with an intelligent man-machine dialogue control system, it also incorporates an exclusive air insulation technique, maintaining room temperature within the case while offering both thermal insulation and temperature maintenance functions.
- The device incorporates a 4.3-inch LCD screen and a microcomputer control system for efficient operation and monitoring.

TECHNICAL SPECIFICATIONS

Temperature range	Room temperature +5°C 280°C
Measuring range	0 100%

Temperature accuracy	±1℃
Sample weight	0.5~15g(generally 2~5g,depending on sample)
Capacity per batch	6pcs/batch
Solvent cup volume	80mL
Solvent recovery	≥80%
Shortened extraction time	20~80%
Power supply	220VAC±10%, 50Hz (110V is also available. Please specify when ordering)
Power	1KW
Dimensions	25.6 inches X 12.6 inches X 28.1 inches
Net Weight	77.2 lbs.



Torontech Inc.

251 Consumers Road, Suite 1200
Toronto, Ontario, M2J 4R3, Canada 

Phone: +1 416 368 2721 | Fax: +1 416 981 7652
Email: info@torontech.com

Torontech, LLC

601 Brickell Key Drive, Suite 700
Miami, FL 33131, USA 

Toll-Free: 1-866-383-7919
Email: sales@torontech.com

Torontech ME FZE

Meydan Grandstand, 6th Floor,
Meydan Road, Nad Al Sheba,
Dubai-261440, UAE 

Phone: +971 488 19252
Email: me@torontech.com

