ADP-344/ Heat extractor

For volumetric KF moisture titrator For sugar samples



Mantel heater

Temp. control unit

Features

- ✓ Compatibility: Voulometric KF moisture titrator
- ✓ Applicable sample: Sugar sample

(c.f. Chocolate/ Caramel/ Candy)

- X Sample has to be soluble in dehydrated solvent and not to have interference reaction against KF reaction.
- X Combined use with dehydrated solvent of strong dissolving power is recommended.

Advantage:

Shorten dissolving time of sample by heating titration flask.
Short dissolving time means there enters less amount of moisture from air into titration flask during titration, thus contributes to more accurate measurement result.

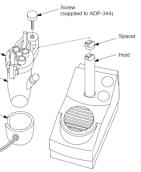
KEM

Specification

Heating unit	Mantel heater
Heating temp.	Ambient temp. \sim 60 degreeC
Setting accuracy	$\pm 3 \text{ degreeC}$
Thermo sensor	Thermister

How to use

1. Attach a mantel heater to titration flask.



2. Set temperature with dial of a temp. control unit.
※ When formamide and methyl mixture dehydrated solvent is used, to avoid side reaction, keeping the temp. below 50 degreeC is recommended.

3. Turn ON the temp. control unit.

X When the temperature is set at 40 degreeC, the temp. of dehydrated solvent becomes stable in 10-15 min.