

# KJELDAHL PROTEIN TESTER

## DESCRIPTION

Kjeldahl Protein Tester is designed and manufactured based on the international Kjeldahl nitrogen determination method. This instrument performs only distillation and titration process separately. Operation simple, fast, and accurate. It is mainly used to detect the nitrogen content in different food products in food industry and other industries.

## TECHNICAL PARAMETERS

| MODEL                     | KJELMASTER-II  |
|---------------------------|--|
| Sample                    | Foodstuff, feedstuff, foods, dairy products, drink, soil, precipitate and chemical             |
| Working mode              | Automatic and manual (without titration)   |
| Storing data              | 250 data   |
| Measurement range         | 0.1-200 mgN (nitrogen content 0.02-99%)  |
| Recovery rate             | 100±1% (relative error, include digestion process)   |
| Repetition rate           | Relative standard deviation <±1%   |
| Working hours             | Distillation time: 5-15 minutes, the user can set automatically according to different samples |
| Cooling water consumption | Distillation fraction 3 L/min (water temperature is less than 20°C)                            |
| Power                     | 1000 W   |
| Power supply              | AC 220V, 50 Hz   |

## STANDARD ACCESSORIES

1. Rubber hose



Ecoshel reserves all the rights to changes in product design, if there are any design change, we will not inform in advance.