



SPENCER OVEN

TE-060/1

Used to determine the moisture content of sugarcane bagasse and filter cake.

Technical Characteristics

TE-060/1

- Temperature: Ambient + 7 ° C to 120 ° C;
- Temperature Control: Microprocessed digital with PID system and RBC calibration certificate;
- Sensor: Type "J";
- Control accuracy: ± 2 ° C;
- Timer: Digital - Programmable MM:SS. With alarm at the end of the programmed time and automatic shutdown of the heating;
- Motor / Fan: Alternating current with 20 Watts / current: 0.76 / 0.38A;
- RPM: 3220/2 POLES / Flow rate: 1.9m³ / min / Maximum pressure: 26mmca;
- Cabinet: In carbon steel with anti-corrosive treatment and electrostatic painting;
- Dimensions: W = 345 x D = 290 x H = 370 mm;
- Weight: 6 kg;
- Power: 1518 Watts;
- Voltage: Voltage: 220 Volts;
- Include: - 02 extra fuses - Brass container - 200 MESH - Instruction Manual with Warranty Term;

Benefits and Advantages

Related Products



MICRO ALCOHOL DISTILLER
TE-012



OPEN-CELL STIRRER
TE-083



BAGASSE DIGESTER
TE-0502