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BATH FOR TESTING 'BLOOM'

TE-181

Equipment used for gelatine gelation, in addition to food, pharmaceutical, medical, cosmetic and photographic products, for later measurement of the colloidal dispersion capacity to develop and maintain the shape of the gel.

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Technical Characteristics

TE-181

- Temperature Range: 0 to 40 ° C;
- Temperature controller: Microprocessed digital with PID system and RBC calibration certificate;
- Temperature sensor: PT-100;
- Control accuracy: ± 0.1 ° C;
- Uniformity: ± 0.5 ° C;
- Compressor: Hermetic 1/3 HP, with CFC-free R-134-A gas;
- Water circulation: Through Hydroblock pump with brass head;
- Water Agitation: Circular type through 1 inlet and 2 outlets at the bottom of the vat;
- Agitation Intensity Adjustment: Via gate valve on the front;
- Pressure Reading: Manometer with scale of 0-5000 mmCA;
- Internal and external cabinet: 304 stainless steel;
- Bowl dimensions: W = 1210 x D = 505 x H = 360 mm;
- Volume: 200 liters;
- Dimensions: W = 1350 x D = 630 x H = 900 mm;
- Power: 3300W;
- Voltage: 220V +/- 5% 60Hz;
- Accompanies: - Vat grill - Instruction manual with warranty term;

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Benefits and Advantages

- Provides necessary requirements for the Bloom test (temperature, agitation and level adjustment of the trays)
- It has a flow indicator for indicating the pressure in the circulation line from 0 to 5000 mm AC
- Microprocessed digital control with PID system and RBC calibration certificate, which provides control
- More precise, the final temperature being reached more quickly and homogeneously
- PT-100 sensor, the most accurate, increasing sensitivity
- It has a Hydroblock P 500 pump, which is robust, quiet, easy to operate and maintain
- Internal and external cabinet in 304 stainless steel, providing greater durability
- It has level adjustment of the trays so that the samples can receive the same level of thermostatization and facilitate that the water level is 1 cm above the surface of the solution in the sample bottle, according to the methodology of the Bloom test
- he streamer is distributed throughout the tank, contributing to temperature homogeneity
- he fountain works in a cross shape so that an “oval” circulation is created, distributing the heat over equal, providing homogeneity
- It has a hermetic compressor 1/3 HP, with R-134-A gas, free of CFC
- Strict Quality Control, in which checks and tests guarantee the perfect functioning of the equipment, providing security and customer satisfaction
- Customer service, to answer questions and provide explanations about the equipment and methodologies
- Possibility of adaptations according to the customer's needs, makes the equipment already in line a special equipment.