



MICRO ALCOHOL DISTILLER TYPE KJELDHAL TE-012-250

Used for distillation of alcoholic beverages in general (tequila, cachaça, wines, liqueurs, vodka, gin, beer, among others), distillation of vinegar, alcohol (liquid and gel) and samples of its manufacturing process (yeast cream, Vinasse, phlegmaça, must, raw wine, broth), for later determination of the alcoholic degree through density analysis.

Technical Characteristics

TE-012-250

- Temperature control: analog;
- Control panel: with visual indicators of heating and boiler level;
- Sensor: for boiler level indication;
- Safety: acrylic Shield on the front of the boiler and relief valve for depressurization in case of obstruction in the system;
- Boiler Volume: 1000ml;
- Vat dyes Volume: 250ml;
- Glassware: ball-Type Condenser and boiler with dosing cup, supply system, stop-flow valve and drain for cleaning made of borosilicate glass;
- Distillation capacity: 16±3 ml / minute;
- Cabinet: 304 stainless steel;
- Dimensions: L = 590 x d=350 x H=930 mm;
- Weight: 5kg;
- Power: 750 Watts;
- Voltage: 220V +/-5% 50/60Hz;
- ACCOMPANY: - 02 Extra fuses - Instruction Manual with Warranty Term;

Benefits and Advantages

- Compact and stable equipment
- A thermostatic bath can be used to cool the condenser, providing great water savings
- Presence of vat dyes with drain to facilitate the process
- Visual indications of water level in the boiler and heating
- Level Sensor for boiler level indication
- Easy glassware exchange
- Safety: acrylic guard on the front of the boiler
- Safety: relief valve for depressurization in case of system obstruction
- Safety: stainless steel armored resistance
- Equipment in stainless steel 304, greatly increasing its service life
- Quick response in sample control
- IEC power input standard
- Strict quality control, in which checks and tests ensure the perfect operation of the equipment, providing safety and customer satisfaction
- Customer service: to answer questions and provide explanations about the equipment and