



BAGASSE DIGESTOR

TE-0502

Used for the digestion of bagasse of sugar cane, for further analysis of percentage by mass of apparent sucrose (POL) and total reducing sugars (ART).

Technical Characteristics

TE-0502

- Rotation: Fixed at 7000 RPM;
- Timer: Digital - Programmable MM:SS. Automatic shutdown at the end of the programmed time;
- Engine: 2 HP three-phase induction;
- Bearing: Water cooled;
- Cup: Cooled in polished 304 stainless steel, spouts with quick coupling and capacity of 4 liters;
- Fixing the cup: Side grips with safety locks (quick coupling);
- Knives: 3 or 4 South African rectangular knives, 36x85 mm in 304 stainless steel;
- Safety: Belt circuit breaker and protective cover;
- Base: With rubber coating;
- Shaft: In 304 stainless steel and knife fixation system;
- Cabinet: In carbon steel with anti-corrosive treatment and electrostatic painting;
- Dimensions: W=300 x D=500 x H=760 mm;
- Weight: 90 kg;
- Power: 1200 Watts;
- Voltage: 220 Volts three-phase;
- ACCOMPANIES: - 01 stainless steel cooling cup 304 - 02 hoses with quick coupling - Digital Instruction Manual with Warranty Term;

Benefits and Advantages

- It has a circuit breaker, which is electrically safer than traditional fuses (which cannot be applied at high powers)
- It has a protective cover for the belt, which promotes the isolation of the operator from the moving parts of the equipment
- It has a timer with an audible alarm that indicates the end of the extraction, thus benefiting the analyst, who does not need to manually set this time
- Easily programmable
- Carbon steel structure with anti-corrosive treatment and electrostatic painting, increasing lifespan useful equipment
- Base with rubberized coating, reducing the risk of accidents due to the existence of a smaller area slippery at the base of the equipment, providing physical stability
- Bearing with a cooling system that prevents premature wear of the gears
- Cup with side handles and locks for quick coupling, providing greater security to the analyst
- Stainless steel shaft that is more resistant to corrosion
- Stainless steel bowl
- Protection system that prevents the knife from working without the cup being attached
- 220 Volts three-phase equipment
- Standardized industrial plug
- Important for the preparation of the sample that will be analyzed later to determine the quality of sugar cane
- Compact, saves space where it's used
- South Africa type knife shape, which allows larger and faster extraction
- Easy installation and use
- It has a refrigeration system that prevents the sample from overheating, preventing degradation of present sugars

- It can be used together with the TE-186 thermostatted bath, generating enormous water savings
- Rigid Quality Control, in which checks and tests ensure the perfect functioning of the equipment, providing safety and client satisfaction
- Client service, to answer questions and provide explanations about the equipment and methodologies
- Possibility of adaptations according to the client's needs, makes the equipment already of line a special equipment.