



Extraction Unit E-812 / E-816 HE

Fast & automated fat determination by HE

Perform fat determination on two or six food and feed sample simultaneously at the push of a button. The automated hot extraction product E-812 / E-816 HE extracts up to 6 samples in less than 40 minutes.

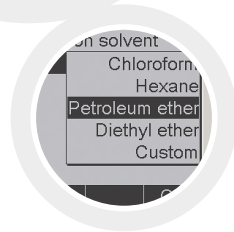
Save time and money

Reduced extraction time and solvent consumption with improved reproducibility



Ease of use

Quick method selection and unattended operation



Safe and reliable

Highest solvent recycling and user protection



Extraction Unit E-812 / E-816 HE

Key features and advantages



Hot extraction beaker functions as extraction chamber

Extraction Unit E-816 HE

6 samples in one run



Extraction Unit E-812 HE

2 samples in one run

«A robust piece of equipment with cost savings due to high solvent recovery rate and less solvent consumption»

Dr. Salman Gulzar, Assistant Professor, Institute of Sustainable Halophyte, Pakistan

Characteristics:



Fast fat determination

BUCHI provides the fastest process for automated hot extraction without supervision in the market.



Automated hot extraction according to Randall or Goldfisch

Compliant with official methods for crude fat ("free lipids") determination in animal feed, cereals, grains and forage materials.



Efficient extraction

Direct immersion of the sample in the boiling solvent ensures exhaustive extraction and excellent efficiency.



High speed heating

Ceramic surface with integrated individual heating zones. They ensure heat conductivity with immediate heat-up (< 5 min) for gentle drying and reliable results without fat alteration.



Solvent library

Choose the solvent from the library and the respective settings are loaded. Programming is accomplished by the push of a button.

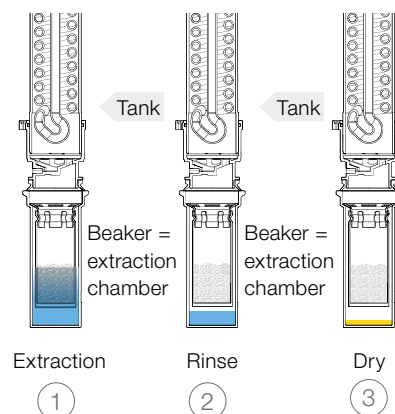


Solvent recovery rates >90%

Insulated tank with condenser ensures high solvent recovery rates. Unpleasant odor and solvent vapor emission are eliminated.

Fast crude fat determination

The extraction process steps with the E-812 / E-816 HE follow an automated workflow without supervision. It enables to extracting up to six samples for direct determination of accessible lipids (crude fat). During the extraction step ① the sample is immersed in the boiling solvent (beaker). While rinsing ② the solvent level is reduced. Finally the extract is gently dried ③ while the solvent is collected in the tank. Depending on the sample, the entire process takes less than 40 minutes.



E-812 / E-816 HE: Your most important benefits



Save time and money

- Save time and money by applying the fastest extraction technology for crude fat determination
- Reduced solvent consumption and lower running costs
- High speed heating with ceramic plates and individual heating zones



Ease of use

- Quick method selection of the entire process including rinsing and drying
- Intelligent heating power selection by using the solvent library



Safe and reliable

- Minimized solvent emissions thanks to z-seal-system and high performance condensers
- Optimal recycling as a result of cooled solvent tank (recovery > 90%)
- No risk of burns by effective shielding and heating control

Complete your portfolio



Hydrolysis Unit
E-416 / B-411
Safe and fast acid
digestion



Recirculating Chiller
F-305 / F-308 / F-314
The efficient and water
saving way of cooling



KjelMaster System
K-375 / K-376 / K-377
Steam distillation, titration
and auto sampling



NIRMaster™
IP54 / Pro IP65
FT-NIR spectroscopy

