



LABORATORY LOW SPEED CENTRIFUGE BET-2901

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MILK FAT CENTRIFUGE

The analysis technique for hygiene conditions of milk and dairy products consumes less time and organic reagents during the test, suitable for rapid testing in the production process, and measurement and analysis of fat in milk and dairy products following centrifugation by the Gerber Method. With heating and thermostat functions, the centrifuge can be maintained at a temperature higher than 50°C, which not only reduces the time of sample water bath, but also renders the test results more reliable. As a common instrument for dairy product testing, the benchtop milk fat centrifuge is suitable for physical and chemical testing by dairy product enterprises. It is applicable to Gerber butyrometers specified in the National Food Safety Standard - Determination of Fat in Foods (GB 5009.6-2016) for measuring fat content using the Gerber method.



SPECIFICATIONS

Model	BET-2901
Turntable form	Angle-type
Number of centrifuge tubes	8 Gerber butyrometers
Max speed	1,500r/min
Max RCF	420xg
Speed accuracy	±30r/min (customizable, multiples of 10)
Timer range	1min~99h59min59s, with continuous centrifugation and instantaneous centrifugation
Control and drive system	High torque DC motor, microcomputer control
Temperature setting range	Room temperature ~ +65°C
Total power	1.5kW
Noise	≤60dB(A)
Power supply	AC220V50Hz
Weight	35kg
Dimensions (LxWxH)	415mmx520mmx330mm
Alt Name	Milk Fat Centrifuge



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