



HETTICH BENELUX MOPLANT

- Reliable and long life
- Safe to operate due to vapour exhaust and overpressure systems
- Complete, universal and versatile
- High degree of accuracy (better than 0.02%)
- Fast, easy and efficient
- All-in-one mobile unit



HETTICH BENELUX MOPLANT

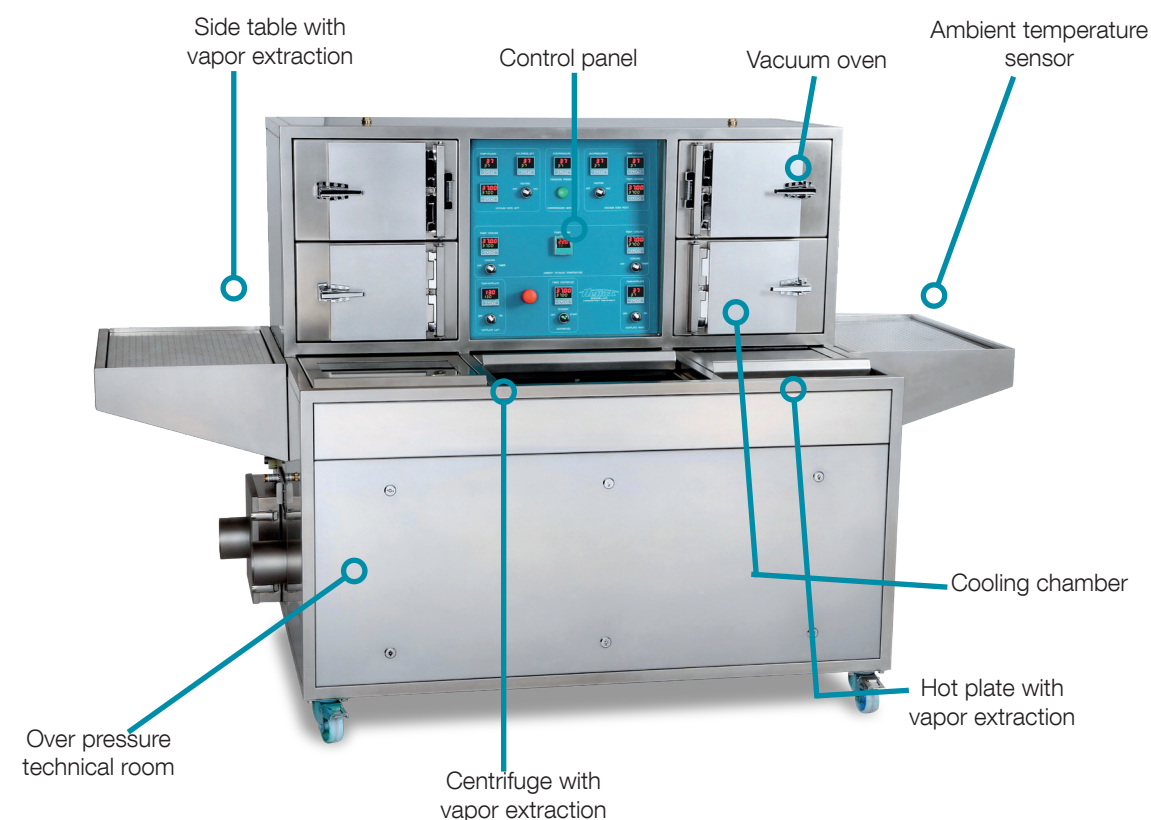
The Hettich MoPlant has been completely redesigned by Hettich Benelux. It is a complete product for the determination of both butter fat and total solids in milk and dairy products according to the Mojonnier process.

Röse-Gottlieb and Schmidt-Bondzynski is the weight analytical extraction method with a very high accuracy (better than 0.02%) and still the obvious resource for science, research and reference.

With the standard laboratory equipment it takes more time (5 hours) to perform tests according to the well-known extraction method. With the improved Hettich MoPlant all the necessary steps (dissolving, extracting, centrifugation, pouring off, evaporating, drying and cooling) can be performed in one place within reach. The Hettich MoPlant is explosion proof and saves time, it only takes about 80 minutes to do all tests.

The Hettich MoPlant has been extensively tested and validated by an independent laboratory. The test results for milk, butter, milk powder and cheese are available at the download center on our website www.hettichbenelux.com. The Hettich MoPlant is available in a single and double model.

For further details, we refer you to our separate data sheets. Other voltage or customization necessary? Please contact us to discuss the possibilities.



HETTICH BENELUX MOPLANT

Features hot plate

- A solid aluminium plate.
- Explosion safe heating system.
- Cover of security glass.
- Space to put the dishes on a unheated bottom.
- Electronic measuring and controlling of the temperature with a digital display for each chamber.
- Including removal of vapours.

Features centrifuge

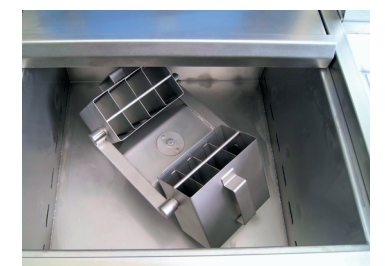
- Electrically driven 680 r.p.m. engine with a timer from 0 to 99,59 min.
- Two removable buckets, each for 4 extraction flasks according to Mojonnier.
- Including removal of vapours.
- Automatic lock during centrifugation.

Features cooling chamber

- Accurate water cooled chambers.
- The desired temperature is achieved quickly and efficiently due to the pump controlled cooling water system.
- Water is cooled by a hermitically closed refrigerating system and heated by electrical heating elements.
- Temperature of the water follows the ambient temperature near the weighing balance by means of a PT-100 probe.
- Electronic measuring and controlling of the temperature with digital display.
- Digital timer cooling period from 0 to 99 min 59 sec for each chamber.

Features vacuum oven

- Rectangular shape for optimal utilization of the chamber in the MoPlant.
- Airtight door, fixed with solid hinges.
- Aluminium hot plate with a built-in heating system that covers the bottom.
- Electronic measuring and controlling of the temperature with a digital display, for each chamber.
- Continuous pressure of <0,2 Bar, while pneumatic valves take care of depressurisation and repressurisation.
- Digital vacuum meter and digital timer vacuum period 0 to 99 min 59 s for each chamber.





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MEDIA PREPARATORS
MONITORING SYSTEM
OIL & WATER BATHS
OSMOMETERS & DAIRY EQUIPMENT
OVENS
PLANT GROWTH CABINETS
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THERMOMIXERS, THERMOBLOCKS & SHAKERS
VACUUM CONCENTRATORS
FREEZE DRYING

