

RZ-10/RZ-40/RZ-50 Benchtop Milk Fat Centrifuge

Features

1. The RZ-10/RZ-40/RZ-50 desktop milk fat centrifuge is a special equipment for the analysis method of milk and dairy products' hygiene standards. It is suitable for measuring the volume or percentage of fat after separating the fat from milk in the fields of milk and dairy products, medicine, chemical industry, and sanitary food.
2. The RZ-40 tabletop milk fat centrifuge is mainly used in the Babcock method for standard physical and chemical testing of the relative density and fat of milk and dairy products.
3. RZ-50 is used for the standard physical and chemical tests of the relative density and fat of milk and dairy products by the Gerber method and the Inichoff method.
4. RZ-10 desktop milk fat centrifuge, with heating and constant temperature function, is mainly suitable for physical and chemical inspection of dairy products enterprises, and is a conventional equipment for dairy products inspection



Parameters

Model	RZ-40/Heating constant temperature	RZ-50/Heating constant temperature	RZ-10/Heating constant temperature
Max Radium	200mm	225mm	200mm
Rotor Type	Swing rotor	Swing Rotor	Angle Rotor
Tube Quantity	4*50ml 4pcs Babcock's Cream Bottle	12Gerber Tubes	8pcs Gerber Tubes
Max Speed	3000r/min	2000r/min	15000r/min
Max RCF	2012*g	1008*g	504*g
Timer	0~99min		
Power	AC 220V 50HZ 10A	AC 220V 50HZ 10A	AC220V 50HZ 5A
Dimension	540*500*530mm	580*550*450mm	450*450*360mm
Weight	50kg	45kg	25kg

