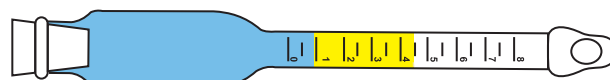




Gerber Centrifuge



Butyrometer in compliance with DIN 12836/ BIS 1223:2001 for determining fat content according to Gerber's methos



Gerber Instruments founded by Dr. Niklaus Gerber is a pioneer for the quality determination of fat in milk and dairy products and solubility of milk powder according to Gerber for more than 120 years. The Gerber method is being used as reference method to determine the fat content worldwide. REMI is proud to be associated with Gerber to offer REMI-Gerber Centrifuge for the dairy industry.

For the determination of fat and fat extraction, centrifuges are the basic equipment in every laboratory. With this centrifuge, these tests can be carried out

- Fat determination according to Gerber
- Fat extraction according to Roese-Gottlieb and Mojonier
- Solubility determination according to Gerber and ADPI

Specifications :

- Timer 0 to 99 minutes
- Automatic brake
- Heating with variable temperature setting upto 65°C
- Microprocessor control with digital reading
- Lid lock
- Inclusive of rotor to accommodate 12 butyrometers (not supplied)

Technical Data	
Model No.	Micro III
Control	Microprocessor control
Timer	0 to 99 minutes
Heating	1000 W adjustable up to 65°C
Dimensions (WxDxH) mm	430 x 520 x 280
Weighth	32 kg
Supply: 220-240 Volts 50 Hz Single Phase.	

Note:

This centrifuge can be used with butyrometers of any make