Fully Automatic Fat Analyzer, 6 Samples, 0.1-100%, RT+5-300°C, Auto Lift, 99 Programs

Model **MSFTA206SWISS** | Brand **Master Science**





The Fully Automatic Fat Analyzer determines fat content in grains, cereals and foods using Soxhlet extraction and the gravimetric method. One button runs the full cycle: solvent cup compression, sample basket lifting and lowering, heating, soaking, extraction, reflux, solvent recovery and valve control.

KEY HIGHLIGHTS

- One-Button Operation
- Consistent Results
- Flexible Methods
- Safer Solvent Handling

AT A GLANCE

0.1-100% MEASURING RANGE	**RT+5°C to 300°C** TEMPERATURE RANGE
±1°C TEMPERATURE CONTROL ACCURACY	

Request a Quotation
Contact us for pricing, configuration options and delivery details.

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Overview

It offers Soxhlet extraction, hot extraction, Soxhlet hot extraction, continuous flow and standard hot extraction, and modes can be combined freely. The Fully Automatic Fat Analyzer tests six samples at 0.1-100% fat, heats from RT+5°C to 300°C with ±1°C accuracy, stores 99 formula programs of up to 40 segments, and stops heating if a petroleum ether leak is detected.

For an external-controller model, see our Automatic Fat Analyzer, a sister unit to the Fully Automatic Fat Analyzer.

Manual Soxhlet extraction brings the issues below. The Fully Automatic Fat Analyzer solves each one.

Key Benefits

One-Button Operation
The entire extraction and recovery cycle runs automatically.

Consistent Results
Automatic lifting immerses all six samples at the same moment.

Flexible Methods
Choose and combine five extraction modes.

Safer Solvent Handling
A petroleum ether leak alarm stops heating when needed.

Technical Specifications

UNDEFINED

Brand	Master Science
Model Number	MSFTA206SWISS
SKU	MSFTA206SWISS
Measuring Range	**0.1-100%**
Samples per Run	6
Sample Weight	0.5-15 g
Temperature Range	**RT+5°C to 300°C**
Temperature Control Accuracy	**±1°C**
Solvent Cup Volume	150 mL
Solvent Recovery	≥ 85%
Extraction Modes	Soxhlet, hot extraction, Soxhlet hot extraction, continuous flow, standard hot extraction
Programs	99 formulas, up to 40 segments each
Reflux Valve	Electromagnetic, automatic opening and closing
Extractor Lifting	Automatic
Display	7-inch color touch screen
Safety	Petroleum ether leak alarm with heating stop
Heating	Integral heating block
Heating Power	1500 W
Power Supply	220 V ±10%, 50 Hz

PROBLEMS THE FULLY AUTOMATIC FAT ANALYZER SOLVES

Many manual steps per run	One button completes the full cycle.
Uneven sample immersion	Automatic lifting immerses all samples together.
Fixed single method	Five extraction modes can be combined.
Solvent leak hazards	A leak alarm stops heating automatically.

Applications

Crude fat determination in grains and cereals

Fat content testing in foods

Feed and oilseed analysis

Food quality control laboratories

Automation

- One-button full cycle
- Automatic solvent cup compression and basket lifting
- Electromagnetic reflux valve: inching, timed or manual
- Automatic solvent recovery ≥ 85%

Programming

- 99 stored formula programs
- Up to 40 segments with multiple temperatures and cycles
- Menu-based program editing
- 7-inch color touch screen

Heating and Safety

- Integral heating block, RT+5°C to 300°C
- ±1°C accuracy
- Suits petroleum ether, ether, alcohols and other solvents
- Petroleum ether leak alarm

Standard Accessories Included

- Fully automatic fat analyzer main unit

Optional Accessories

- No optional accessories are listed for this model; contact our team for compatible items.