Soxhlet Fat Extractor, 6 Samples, 0.5-60% Fat Range, RT-100°C Water Bath, Solvent Recovery

Model **MSSE-06CSWISS** | Brand **Master Science**





The Soxhlet Fat Extractor determines fat content using the Soxhlet extraction principle, combining extraction, solvent recovery, condenser cooling and temperature control in one unit. It measures oil content from 0.5 to 60% in food, feed, oils and other fat-containing products, with six samples run at the same time.

KEY HIGHLIGHTS

- Six Samples at Once
- Solvent Savings
- Even Heating
- Leak-Free Glassware

AT A GLANCE

RT-100°C, digital	0.5-60% oil content
TEMPERATURE CONTROL RANGE	MEASURING RANGE

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Overview

A water bath heats the 100 mL extraction flasks evenly from room temperature up to 100°C, reaching working temperature within 10 minutes under accurate digital control. The Soxhlet Fat Extractor uses glass extraction bottles and apparatus to prevent leaks, and its recovery system reclaims at least 80% of the solvent.

Pair the Soxhlet Fat Extractor with our Laboratory Water Bath for other heated sample preparation steps.

Traditional single Soxhlet setups bring the issues below. The Soxhlet Fat Extractor addresses each one.

Overview

- Built-in recovery system
- Recovery rate ≥ 80%
- Integrated cooling system

Key Benefits

Six Samples at Once
Parallel extraction of six samples raises daily throughput.

Solvent Savings
The recovery system reclaims at least 80% of the solvent.

Even Heating
Water bath heating warms all flasks uniformly.

Leak-Free Glassware
Glass bottles and apparatus prevent leakage.

Technical Specifications

UNDEFINED

Brand	Master Science
Model Number	MSSE-06CSWISS
SKU	MSSE-06CSWISS
Principle	Soxhlet extraction
Measuring Range	**0.5-60% oil content**
Samples per Run	6
Heating	Water bath
Temperature Control Range	**RT-100°C, digital**
Heating Time	Within 10 min
Solvent Recovery	Supported, ≥ 80%
Extraction Flask	100 mL, glass
Power Supply	AC 220 V, 50 Hz
Power	1000 W
Dimensions	670 × 250 × 600 mm
Weight	23 kg

PROBLEMS THE SOXHLET FAT EXTRACTOR SOLVES

One sample per setup	Six samples run in parallel.
Uneven hot-plate heating	A water bath heats all flasks uniformly.
Leaking joints	Glass bottles and apparatus prevent leakage.

POWER

High solvent consumption	At least 80% of the solvent is recovered.

Applications

Crude fat determination in food products

Fat content testing of animal feed

Oil content analysis of oilseeds and oils

Quality control in food and feed laboratories

Extraction

- Soxhlet extraction principle
- 6 samples simultaneously
- 100 mL glass extraction flasks
- Glass apparatus to prevent leakage

Heating and Control

- Water bath heating, RT-100°C
- Accurate digital temperature control
- Heats within 10 minutes

Standard Accessories Included

- Soxhlet fat extractor main unit
- Glass extraction apparatus for 6 samples

Optional Accessories

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