

Soxtec™ 8000

First fully automated Soxhlet system



The Soxtec™ 8000 is a versatile solution for automated fat extraction, including a wide range of accessories ensuring safe and effective sample handling.

Load, start and walk away

Simply load samples and add solvent in a closed, secure system. Solvent is recovered automatically and limits solvent vapours to a minimum which ensures a safer working environment.

Improving throughput at a lower cost

With a six position extraction system, expandable to 12, you can run up to 84 samples a day. Simplified operation reduces risk of errors and associated costs.

Reducing risk in fat analysis

Ensure safe operations with innovative features such as intelligent water cooling, pivoting hotplates and a smart solvent dispensing dial for enclosed solvent dosage.

For total fat analysis, Soxtec 8000 can be used together with a Hydrotec 8000 hydrolysis unit and a FOSS HydroCap single filter that works across both units.

Sample type

Raw materials, intermediates and finished products in food, animal feed and petfood

Parameters

Crude and free fat. Total fat (with Hydrotec™ 8000)

Technology

Fully automated soxhlet extraction including boiling, rinsing and recovery.

Approvals

AOAC 2003.05 & 2003.06 crude fat in feed, cereal grain and forage
 AOAC 991.36 fat (crude) in meat and meat products
 ISO 1444:1996 meat and meat products
 ISO 11085:2008 cereals, cereals-based products and animal feeding stuffs
 ISO 6492:1999 animal feeding stuff

Specifications

| Performance data | |
|---------------------------|--|
| Sample size | 0.5-15 g depending on sample type (for crude fat) 0.5-2 g (for total fat) |
| Measurement range | 0.1-100% |
| Accuracy | According to officially approved methods |
| Reproducibility | +/-1% rel. or better (5-100% fat) |
| Extraction time | Typically 45-60 min. |
| Solvent volume | 40-110 ml |
| Solvent recovery | Typically 80% |
| Capacity per batch | 6/12 positions |
| Capacity per day | 42/84 samples |
| Programs | 1-9 |
| Temperature range | 0-285 °C |
| Heating up time | From 20-285 °C in 5 min (230 V) |
| Installation requirements | |
| Power Supply | 115 V 50/60 Hz or 230 V 50/60 Hz depending on ordered version |
| Water supply | One water tap - for cooling water |
| Cooling water | 2 litre/min, <25 °C (minimum flow) |
| Drain | One drain/sink for cooling water |
| Ventilation | Fume hood. Mains power interlocked to the airflow which must be at least 0.5 m/sec |
| Dimensions (w x d x h) cm | Extraction Unit: 64 x 35 x 63 Control Unit: 28 x 20 x 19 |
| Weight | Extraction Unit: 35 kg Control Unit: 4 kg |
| Power consumption | 1500 W (115 V version) 1800 W (230 V version) |
| Transient overvoltage | Category II |

Accessories

- **Extraction cups:** Aluminium cups, Glass cups 3 sizes
- **Thimbles:** 33 mm double thickness, 33 mm single thickness, 26 mm Double thickness
- **Condenser seals – depending of solvent used:** Viton, Butyl, Resel, Polyurethane, Teflon
- Heating jackets for glass cups, 3 different sizes (Large cup, standard cup and small cup)
- Plier for heating jacket
- Recovery flask

FOSS

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GB, June 2018