

## Extraction methods to determine the fat content

### Mojonnier Analyzer Moplant

Complete apparatus to determine fat and total solids in milk and dairy products according to the Mojonnier process. The milktester Moplant makes it easy to perform the weight analytical extraction method according to Roese-Gottlieb and Schmid-Bondzynski. All necessary activities like dissolving, extracting, centrifugation, poring off, evaporating, drying, cooling and weighing can be performed in one place.

**Specifications:**

- Material: Made of stainless steel
- Voltage: 400 VAC/50 Hz
- Ex-safe

Order No.	Type	Qty per unit
04.3221	Mojonnier apparatus single 1 vacuum chamber, 1 cooling chamber ext. dimensions (WxDxH): 1939 x 1053 x 1426 mm, weight: 250 kg	1
04.3231	Mojonnier apparatus double 2 vacuum chambers, 2 cooling chambers ext. dimensions (WxDxH): 2384 x 1053 x 1426 mm, weight: 350 kg	1



04.3221

### More Equipment for Fat Extraction

### Centrifuge Gerber Universal

Multipurpose centrifuge for the dairy laboratory (see on p. 22).

Order No.	Type	Qty per unit
03.3110-12	230 VAC, without heating and with universal rotor for 12 positions, without inserts (order separately)	1
03.3111-12	115 VAC, without heating and with universal rotor for 12 positions, without inserts (order separately)	1



### Inserts (for the universal rotor - order separately)

Order No.	Type	Qty per unit
03.1630	Butyrometer insert Gerber for Roese-Gottlieb tubes (see on p. 23)	1
03.1632	Mojonnier insert for Mojonnier tubes (see on p. 23)	1
03.163201	Spare suction cup for Mojonnier insert	1



03.1632

### Shaking Machine Rototube

Rototube makes it easy to mix samples. It is powered by compressed air (compressed air supply in the laboratory is required).

Order No.	Type	Qty per unit
04.3100	For 8 Mojonnier flasks	1

