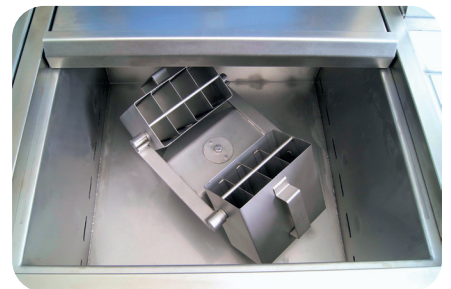


# MOPLANT - SINGLE VERSION

Assess the quality of your product for good and consistent quality.

Hettich Benelux MoPlant is a complete product for the determination of both butter fat and total solids in milk and dairy products according to the Mojonnier process.

With the improved MoPlant all the necessary steps (dissolving, extracting, centrifugation, pouring off, evaporating, drying and cooling) can be performed in one place within reach. The MoPlant is explosion proof and saves time, it only takes about 80 minutes to do all tests.



## Specifications

### Single Model

External dimensions d x w x h (mm) (with 2 side tables)	1053 x 1939 x 1427 mm
External dimensions d x w x h (mm) (without side tables)	1053 x 1236 x 1427 mm
External / internal material	Stainless steel 304
Centrifuge speed	680 rpm (fixed)
Hot plate temp	30 - 170 °C (0,1 °C adjustability)
Hot plate capacity	8 dishes
Vacuum oven temperature range	50 - 170 ° (0,1 °C adjustability)
Ambient cooling chamber	15 - 30 °

### Components

Centrifuge	1 piece
Hot plate	1 piece
Vacuum chamber	1 piece
Cooling chamber	1 piece

### Digital controllers

Centrifuge	1 timer (adjustable)
Hot plate	1 temperature (adjustable)
Vacuum chamber	1 temperature and 1 timer (adjustable) 1 vacuum read out
Cooling chamber	1 temperature/1 timer (adj.)
Over pressure technical chamber	1 pressure

### Technical requirements

Electrical supply	400 V, 50/60 Hz, 16A
Main power supply	CEE socket 16A 400V
Water supply	3/4"
Air exhaust	Ø 114
Supply air	Ø 114
Unit weight excl. side tables	± 380 kg
Unit weight incl. 2 side tables	± 400 kg

### Options

Shaker for Mojonnier flasks - upon request
Burettes station - art. no. 9000.0224
MoPlant without side tables - art. no. 8650.0015
Other voltage - upon request

### Type

Single MoPlant excl. side tables

### Art. No.

8650.0010