



# MOPLANT DETERMINATION OF FAT AND TOTAL SOLIDS IN MILK

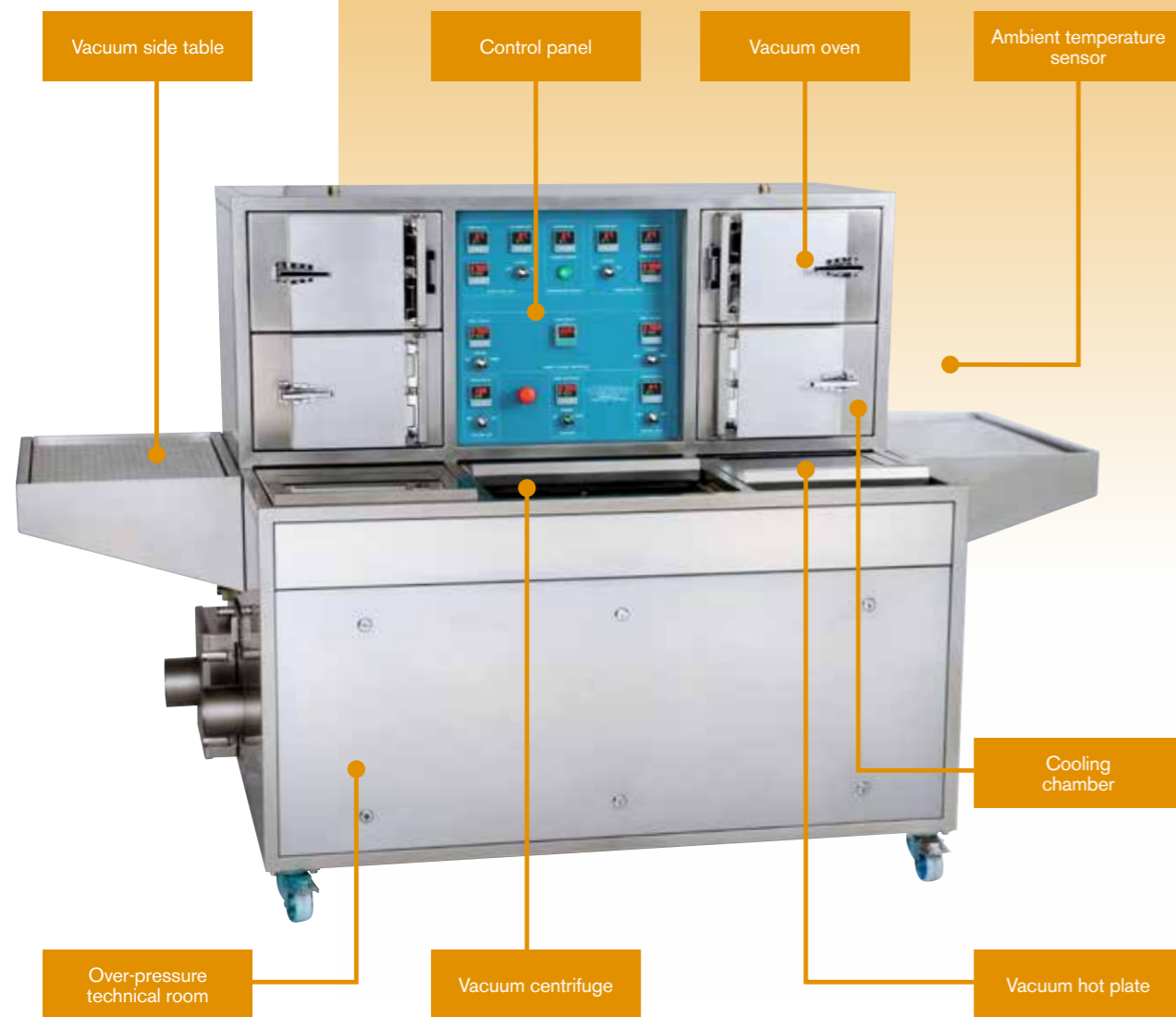


# ENGINEERED FOR YOU

## Quality, Innovation and Service

**H**ettich Benelux is your leading supplier of laboratory equipment, which is tailored to your specific applications and requirements. Expect quality, innovation and service from Hettich Benelux, in everything

we do. You will see it in our products, A-class parts, certifications, eco-awareness, service and communication. Not only is innovation important, the maintenance of your equipment is also in good hands.



The 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. The weight analytical extraction method, according to Röse-Gottlieb and Schmidt-Bondzynski, is due to its high accuracy (better than 0.02%) still the obvious resource for

science, research and reference.

With the Hettich Benelux MoPlant all the necessary steps (dissolving, extracting, centrifugation, pouring off, evaporating, drying, cooling and weighing) can be performed in one place within reach. It minimises the risk of explo-

sions and saves time; it only takes about 80 minutes to do all tests.

MoPlant is available in a single and a double model. The double model has two hot plates, two vacuum ovens and two cooling chambers. The single model has one of each.

## Benefits of the MoPlant

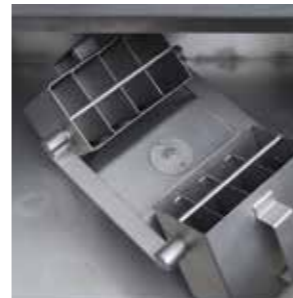
- Fast, easy and efficient
- Complete, universal and versatile
- Reliable and long life
- Easy replaceable spare parts
- Safe to operate (exhaust and over-pressure systems)
- Vacuum side tables for placing samples
- Ergonomic design
- Hettich Benelux shakers available
- All-in-one mobile unit

## Specifications of the MoPlant

MODEL	SINGLE MOPLANT	DOUBLE MOPLANT
<b>External dimensions (W x D x H)</b>	1939 x 1053 x 1426 mm	2384 x 1053 x 1426 mm
<b>Material</b>	Stainless Steel	Stainless Steel
<b>Components:</b>		
Centrifuge	1 piece	1 piece
Hot plate	1 piece	2 pieces
Vacuum chambers	1 piece	2 pieces
Cooling chambers	1 piece	2 pieces
<b>Digital controllers:</b>		
Centrifuge	1 timer	1 timer
Hot plate	1 temperature	2 temperature
Vacuum chambers	1 temperature/1 timer	2 temperature/2 timer
Cooling chambers	1 temperature/1 timer	1 temperature/2 timer
Over-pressure technical chamber	1 pressure	1 pressure
<b>Centrifuge speed</b>	680 r.p.m.	680 r.p.m.
<b>Hot plate</b>	30 – 170 °C	30 – 170 °C
<b>Vacuum oven</b>	50 – 170 °C	50 – 170 °C
<b>Ambient cooling chamber</b>	15 – 30 °C	15 – 30 °C
<b>Technical requirements</b>		
	Power: 400V/50 Hz, 16A	Power: 400V/50 Hz, 25A
	Main power supply	Main power supply
	Water supply	Water supply
	Supply air Ø 114 mm	Supply air Ø 114 mm
	Air exhaust Ø 114 mm	Air exhaust Ø 114 mm
<b>Weight</b>	250 kg	350 kg
	400 kg (incl. side tables)	510 kg (incl. side table)
	534 kg (incl. packaging)	665 kg (incl. packaging)



## Features



### HOT PLATE

- A solid, aluminium plate
- Explosion safe heating system
- Cover of security glass
- Capacity: 8 dishes
- Space to put the dishes on an unheated bottom
- Electronic measuring and controlling of the temperature with a digital display for each chamber

### CENTRIFUGE

- Electrically driven 680 r.p.m. engine with a timer from 0 to 99 min and 59 sec
- 2 removable buckets, each for 4 extraction flasks according to Mojonnier
- Under-pressure with removal of vapours
- Automatic lock during centrifugation

### COOLING CHAMBER

- Accurate water cooled chambers
- The desired temperature is achieved quickly and efficiently due to the pump controlled cooling water system
- Water is cooled by a hermitically closed refrigerating system and heated by electrical heating elements
- Temperature of the water follows the ambient temperature near the weighing balance by means of a PT-100 probe
- Electronic measuring and controlling of the temperature for each chamber with digital display
- Digital timer cooling period from 0 to 99 min 59 sec

### VACUUM OVEN

- Rectangular shape for optimal utilization of the chamber in the MoPlant
- Airtight door, fixed with solid hinges
- Aluminium hot plate with a built-in heating system that covers the bottom
- Capacity: 8 dishes
- Electronic measuring and controlling of the temperature, with a digital display, for each chamber
- Continues pressure of <0,80 bar, while pneumatic valves take care of depressurisation and re-pressurisation
- Digital vacuum meter
- Digital timer vacuum period from 0 to 99 min 59 sec

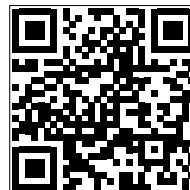
### ARTICLE NUMBER DESCRIPTION

- |           |                                    |
|-----------|------------------------------------|
| 8650.0010 | MoPlant single with side tables    |
| 8650.0015 | MoPlant single without side tables |
| 8651.0010 | MoPlant Double with side tables    |
| 8651.0015 | MoPlant Double without side tables |



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