

H15 Automatic Acid Hydrolysis Analyzer

H15 — Automatic Acid Hydrolysis Analyzer for Fat Testing

Overview

The H15 automatic acid hydrolysis analyzer is the sample-pretreatment step for fat determination in animal products — meat, egg and dairy. Samples sealed in filter bags are hydrolyzed, drained and cleaned automatically inside an enclosed chamber; the manufacturer states the unit can be used where no fume hood is available.

Features

- Automated acid hydrolysis cycle — the run screen tracks program, step, time and temperature (shown in factory footage: 60-minute hydrolysis program at 80–90 °C), followed by automatic draining and cleaning.
- Enclosed reaction chamber with sealing lid — stated in the factory video as usable where no fume hood is available.
- Filter-bag sample handling with 3D-structure ultra-micro filter bags — high filtration with minimal sample loss.
- Sealing lid, heater, cleaning valve and drain valve can each be checked individually from the touchscreen.
- Manual and automatic modes; Chinese / English interface switchable.
- User management with roles and login passwords; test records stored on the unit.

Specifications

The full specification sheet for this model is confirmed per order — contact us for the detailed configuration.

Application fields

Acid hydrolysis pretreatment for fat determination in animal products (meat, egg, dairy), ahead of filter-bag solvent extraction.

Specifications as published at www.sino-sonnen.com. Final configuration is confirmed per order — request a quotation: info@sino-sonnen.com · R&D: Jiading District, Shanghai · Manufacturing: Luoyang, Henan, China