

## 5.2 Centrifuges

The centrifuge is a technical device which is used in the separation of substances. It uses the centrifugal force acting on suspensions, emulsions and solutions during a rotary movement to separate the constituents. Altmann Analytik's range includes various centrifuges with swing-out and angular rotors as well as suitable accessories.

### CENTRIFUGES



Nova Safety

Centrifuges for fat determination, for use in the field of food analysis, in particular the dairy industry and the meat industry.

**FUNKE  
GERBER**

| ITEM NO.      | DESCRIPTION  | QUAN-<br>TITY | UNIT  |
|---------------|--|---------------|-------|
| <b>FG3670</b> | <p>Nova-Safety table centrifuge, with angle rotor. Filling quantity: max. 8 Butyrometers. Can be used for fat determination according to Dr.N.Gerber and for the determination of the solubility of milk powders.</p> <p>Characteristics:<br/>Automatic lid locking<br/>Automatic brake (braking time &lt;8 s)<br/>Timer for centrifugation time (digital)<br/>Heating, thermostatically controlled to 65°C<br/>Speed: 350 rpm</p>   | 1             | piece |
| <b>FG3680</b> | <p>Multi-purpose centrifuge SuperVario-N for dairy farming. For up to 36 butyrometers as well as for fat determination according to Babcock, fat determination according to Rose-Gottlieb and solubility determination (ADPI). 5 selectable centrifuge programs. Free setting of speed (from 600 to 1200 rpm), temperature and centrifugation time (1-99 min)</p> <p>Characteristics:<br/>Automatic lid locking<br/>Electric brake<br/>Heating: up to 68°C<br/>Speed: 600-1200 rpm</p> | 1             | piece |