

Gerber Centrifuge



Key Features:

- ⦿ AC frequency conversion motor with LCD display
- ⦿ Ring shape heater build in, equipped with temperature control and maintenance functions
- ⦿ Special design of glass centrifuge tube.
- ⦿ Fault diagnosis system for over speed , over heat , imbalance and lid lock.

Application:

© Gerber milk centrifuge is specially designed for the determination of fat in dairy products. It can be used to detect milk fat by four methods which are: Gerber, Ross, pasteurization and solubility. With the heating function, ensured the temperature of the milk fat tube in the centrifuge process is above 50°C。

Technical parameters:

Model	Gerber Centrifuge
Max RPM	1100rpm
Max RCF	350×g
Max Capacity	8×20ml
Time Range	1min~99min
Temp Range	+24°C~60°C
Voltage	AC 220±22V 50/60Hz 15A
Power	850W
Noise Level	≤ 60dB (A)
Rotor Diameter	Φ230mm
Dimensions	510×480×350 (mm)
Packing Dimensions	610×580×450 (mm)
Net Weight	50kg

Rotor	NO.	Capacity	Max Speed (r/min)	Max RCF(×g)
Angle Rotor	1	8×20ml	1100rpm	350×g