

## Soxtec™ 8000

First fully automated Soxhlet system



The Soxtec™ 8000 is a versatile solution for automated fat extraction, including a wide range of accessories ensuring safe and effective sample handling.

### Load, start and walk away

Simply load samples and add solvent in a closed, secure system. Solvent is recovered automatically and limits solvent vapours to a minimum which ensures a safer working environment.

### Improving throughput at a lower cost

With a six position extraction system, expandable to 12, you can run up to 84 samples a day. Simplified operation reduces risk of errors and associated costs.

### Reducing risk in fat analysis

Ensure safe operations with innovative features such as intelligent water cooling, pivoting hotplates and a smart solvent dispensing dial for enclosed solvent dosage.

For total fat analysis, Soxtec 8000 can be used together with a Hydrotec 8000 hydrolysis unit and a FOSS HydroCap single filter that works across both units.

### Sample type

Raw materials, intermediates and finished products in food, animal feed and petfood

### Parameters

Crude and free fat. Total fat (with Hydrotec™ 8000)

### Technology

Fully automated soxhlet extraction including boiling, rinsing and recovery.

### Approvals

AOAC 2003.05 & 2003.06 crude fat in feed, cereal grain and forage  
 AOAC 991.36 fat (crude) in meat and meat products  
 ISO 1444:1996 meat and meat products  
 ISO 11085:2008 cereals, cereals-based products and animal feeding stuffs  
 ISO 6492:1999 animal feeding stuff

# Specifications

Performance data	
Sample size	0.5-15 g depending on sample type (for crude fat) 0.5-2 g (for total fat)
Measurement range	0.1-100%
Accuracy	According to officially approved methods
Reproducibility	+/-1% rel. or better (5-100% fat)
Extraction time	Typically 45-60 min.
Solvent volume	40-110 ml
Solvent recovery	Typically 80%
Capacity per batch	6/12 positions
Capacity per day	42/84 samples
Programs	1-9
Temperature range	0-285 °C
Heating up time	From 20-285 °C in 5 min (230 V)
Installation requirements	
Power Supply	115 V 50/60 Hz or 230 V 50/60 Hz depending on ordered version
Water supply	One water tap - for cooling water
Cooling water	2 litre/min, <25 °C (minimum flow)
Drain	One drain/sink for cooling water
Ventilation	Fume hood. Mains power interlocked to the airflow which must be at least 0.5 m/sec
Dimensions (w x d x h) cm	Extraction Unit: 64 x 35 x 63 Control Unit: 28 x 20 x 19
Weight	Extraction Unit: 35 kg Control Unit: 4 kg
Power consumption	1500 W (115 V version) 1800 W (230 V version)
Transient overvoltage	Category II

## Accessories

- **Extraction cups:** Aluminium cups, Glass cups 3 sizes
- **Thimbles:** 33 mm double thickness, 33 mm single thickness, 26 mm Double thickness
- **Condenser seals – depending of solvent used:** Viton, Butyl, Resel, Polyurethane, Teflon
- Heating jackets for glass cups, 3 different sizes (Large cup, standard cup and small cup)
- Plier for heating jacket
- Recovery flask

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## Hydrotec™ 8000

One integrated total fat solution



ANALYTICS BEYOND MEASURE

The Hydrotec™ 8000 total fat solution, consisting of an extraction unit, a hydrolysis unit and a FOSS Hydrocap single filter system, allows you to perform total fat analysis in one integrated procedure.

### Unique patented filter system

The unique, patented Hydrocap™ filter avoids sample transfer and reduces the risk of human error. Laboratory costs are dramatically reduced and higher sample throughput improves cost effectiveness.

### Improving throughput at a lower cost

Simplified operation reduces the potential for human error in total fat analysis while reducing costs and improving overall sample throughput.

### Reducing risk in total fat analysis

Chemicals are added and removed by pump, improving safety and reducing the risk of error.

For total fat analysis, Hydrotec 8000 can be used together with a Soxtec 8000 or ST255 Soxtec extraction unit and FOSS HydroCap single filter that works across both units.

### Sample type

Raw materials, intermediates and finished products in food, animal feed and petfood

### Parameters

Total fat

### Technology

Fully automated acid hydrolysis

### Approvals

ISO 1444:1996 meat and meat products  
 ISO 11085:2008 cereals, cereals-based products and animal feeding stuffs  
 ISO 6492:1999 animal feeding stuff

# Specifications

Performance data	
Sample size	0.5-2 g
Measurement range	0.1-100% fat in combination with extraction
Repeatability	Typically $\pm 1\%$ relative standard deviation for 10-100% fat content in combination with extraction
Capacity per batch	12 samples simultaneously
Hydrolysis time	Typically 2 hours, or as stated in Application
Modes	2 modes; Automatic/Manual
Programs	1-9

  

Installation requirements	
Power supply	115 V 50/60 Hz or 230 V 50/60 Hz depending on ordered version
Water supply	Two water taps - for cooling and also for rinsing water. Alternatively one tap equipped with a T-connector. Deionized or distilled water is not needed
Cooling and rinsing water	Water tap: 1litre/min, <25 °C (pressure 50 to 500 kPa or 0.5 to 5 bar). Circulating Water Cooler: 1 litre/min, <25 °C (max backpressure 20 kPa or 0.2 bar)
Drain	One drain/sink for rinse, acid and cooling water
Ventilation	Fume hood.
Dimensions (w x d x h) cm	43,5 x 60 x 35,5 cm. Height with lid open is 60 cm.
Weight	22 kg
Power rating	1860 W (230 VAC version) 1660 W (120 VAC version)
Internal fuses	F10A250V (230 VAC version) F15A125V (120 VAC version)
Transient overvoltage	Category II

## Accessories

- Hydrocaps
- Filter stand