



Internationally focused, constantly innovative,
close to our customers and deeply rooted in our
location in Düsseldorf for over 65 years

Quality made in Germany 

Standard Kjeldahl block digestion systems behr K 8, K 12 and K 20

Block digestion systems with high grade corrosion-resistant block casing of stainless steel. With 8, 12 or 20 sample positions for standard Kjeldahl digestion vessels of volume 250 ml. High power heater and extraction hood with exhaust gas collector.

- behr one-button operation for extremely simple and fast programming
- Menu designed in language of the country
- 10 freely configurable programmes for block temperature and digestion time
- Applications storable

The supplied Windows software permits the user to transfer time/temperatures profiles, which are specifically for the application, via the RS232 interface in both directions between one or more units (K 8, K 12 and K 20) and a PC. A library with common applications is already included on the CD. Temperature data can also be transmitted from the unit to the PC via the RS232 interface while operating. The user can save them if necessary and print them out as graphics.

Stable, robust construction. Both the block casing and the rack for the digestion vessels, as well as the extraction hood, are made of acid-resistant, stainless steel. Complete systems with digestion vessels, rack and extraction hood are available.

Available with 230 V ~/50-60 Hz and 115 V ~/50-60 Hz.

Standard Kjeldahl block digestion systems

Model	Article description	230 V~ Art.-No.	115 V~ Art.-No.
K 8	With 8 sample positions, for digestion vessels of volume 250 ml	80 48 49100	80 48 491005
K 12	With 12 sample positions, for digestion vessels of volume 250 ml	80 48 49101	80 48 491015
K 20	With 20 sample positions, for digestion	80 48 49102	80 48 491025



K 12

From sample preparation to extraction

Only necessary on high fat content and bound fat

Hydrolysis principle

This acid digestion process dissolves both "free fats" as well as "bound fats" from the overall fat content.

The fat is frequently naturally enclosed in the cell matrix of the food or fodder or chemically bound. In these cases, a hydrolysis step before extraction completely releases the fat. Ermittlung des Gesamt-fettgehalts nach Weibull und Stoldt.

The user filters the hydrolysate of the separated sample by using a glass sample tube filled with sand or Celite.

The user then rinses the fatty filter residue with water in order to remove the acid.



EXR 4



FU 4