

The GDE performs an enzymatic digestion step of the AOAC 985.29 Dietary Fiber Extraction Method, which requires sample immersion in a thermostatic water bath with continuous and constant sample mixing; A requirement to prevent the sample from overheating. Use of easily obtained deionized water eliminated residual CaC03 buildup.

Features

- Rugged transparent polycarbonate tank which can withstand temperatures up to 105°C
- 6-place magnetic stirrer.
- User defined temperature regulation with digital display and accuracy of ± 0.2 °C.

Download product brochure.