

Classic Apparatus

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Extraction Apparatus

Serial heating unit EV 14 or EV 16 for 4 or 6 extractions for flasks of 250 – 500 ml using the classical Soxhlet method. Supplied with top moulds, air bath inserts, support rods (600 mm x 12 mm) and power cord. Not included are cooling water feed pipe, Soxhlet glass parts, and holder (see accessories).

Order No.	Type	Description
10-0011	EV6 All/14	Extraction apparatus 4-place
10-0012	EV6 All/16	Extraction apparatus 6-place

Accessories

Order No.	Description
10-0054	Holder with fixed clamp to attach Soxhlet glass parts on support rod
10-0059	Cooling water feed pipe made of nickel and plated brass, for intake and outflow for each position, 4 place
10-0060	Cooling water feed pipe made of nickel and plated brass, for intake and outflow for each position, 6 place.
10-0061	Set of Soxhlet glass parts consisting of: 1 flat-bottom flask, 1 extractor (150 ml) and 1 condenser acc. to Dimroth
13-0054	Extraction thimbles, 33 x 80 mm (25p. per box)

Technical data see page 15

For automatic extraction systems please ask for SOX THERM.

Crude Fibre Digestion

Serial heating unit EV 14 or EV 16, can be used for 4 or 6 crude fibre digestions acc. to Lepper. Supplied ready for use with special supports, glass condensers, ring shaped rest, silicone rubber tubings, beakers (1000 ml), and power cord. Please make sure to check out our new FibreBag System as well.

Order No.	Type	Description
10-0017	RF16/4	Crude fibre digestion 4-place
10-0018	RF16/6	Crude fibre digestion 6-place

For automatic crude fibre systems please ask for FIBRE THERM

Hydrolysis

Consists of the crude fibre digestion unit RF 16/6 plus a filter insert with 6 funnels DIN 12445, 100 mm, 1 soft polyethylene bottle with a narrow mouth (1000 ml), 100 folded filters as well as 250 g boiling stones. Supplied with special supports, glass condensers, ring shaped rest, silicone rubber tubings, beakers (1000 ml) and power cord.

Order No.	Type	Description
10-0020	HY 16/6	Hydrolysis unit 6-place

Technical data see page 15

For automatic hydrolysis systems please ask for HYDROTHERM

Distillation Apparatus

Kjeldahl distillation apparatus available with 50, 100, 250, 500 and 750 ml Kjeldahl flasks. For a fully automatic distillation unit please ask for our VAPODEST brochure. Supplied with Kjeldahl flasks, Reitmair tops, condensers, outlet tubes, Erlenmeyer flasks, all rubber connections, support rings, and power cord.

Serial heating unit KI 24 or KI 26 for 4 or 6 distillations in Kjeldahl flasks 500 ml or 750 ml.

Order No.	Type	Description
10-0040	KI 12/24	Distillation apparatus, 4-place with flasks 500 ml
10-0041	KI 12/24	Distillation apparatus, 4-place with flasks 750 ml
10-0042	KI 12/26	Distillation apparatus, 6-place with flasks 500 ml
10-0043	KI 12/26	Distillation apparatus, 6-place with flasks 750 ml

Serial heating unit KI 16 for 6 distillations in Kjeldahl flasks 50 ml, 100 ml and 250 ml.

Order No.	Type	Description
10-0037	KI 9/16	Distillation apparatus, 6-place with flasks 50 ml
10-0038	KI 9/16	Distillation apparatus, 6-place with flasks 100 ml
10-0039	KI 9/16	Distillation apparatus, 6-place with flasks 250 ml

Technical data see page 15

For automatic distillation systems please ask for VAPODEST.

Digestion Apparatus

These units are designed for digestions acc. to Kjeldahl available for 50 - 750 ml Kjeldahl flasks. All units have a very efficient glass exhaust manifold with funnel shaped adapters which fit into the neck of the flasks. Exhaust systems TURBOSOG or Water jet pump WSP must be ordered separately (see page 14).

Digestion apparatus KI 24 and KI 26

Order No.	Type	Description
10-0031	KI 11/24	Digestion apparatus, 4-place with flasks 500 ml
10-0032	KI 11/24	Digestion apparatus, 4-place with flasks 750 ml
10-0033	KI 11/26	Digestion apparatus, 6-place with flasks 500 ml
10-0034	KI 11/26	Digestion apparatus, 6-place with flasks 750 ml

Digestion apparatus KI 16

Order No.	Type	Description
10-0024	KI 8/16	Digestion apparatus, 6-place with flasks 50 ml
10-0025	KI 8/16	Digestion apparatus, 6-place with flasks 100 ml
10-0026	KI 8/16	Digestion apparatus, 6-place with flasks 250 ml

Technical data see page 15

For automatic digestion systems please ask for KJELDATHERM or TURBOTHERM

Various
The Combination
Digestion and Distillation

This set up is for 6 digestions and 6 distillations to be used in the open laboratory. The lower part has a stainless steel housing with removable drain plate of as well as carrier plate on which the digestion apparatus KI 11/26 is mounted (description on page 13).

Supplied with big wash bottle (2 l content), a water jet pump as well as all relevant tubing connections. The upper part is a distillation apparatus KI 12/26 (description on page 13). Two power sockets are required.

Order No.	Type	Description
10-0035	KI13/26	Combination for flasks 500 ml
10-0036	KI13/26	Combination for flasks 750 ml

Technical data see page 15

KI 13/26

Suction Systems for Digestion Units KI
Turbosog

Compact fume scrubber unit to remove aggressive acid vapors via a built-in TURBOSOG centrifugal scrubber. The fumes are condensed and neutralized in the two-stage pre-separator.

Order No.	Type	Description
12-0057	TUR/K	Turbosog - Scrubber
12-0361	ZKE	Additional cooling unit complete, incl. water control

Technical data see page 15

Turbosog + Z KE

Water jet pump for suction

Order No.	Type	Description
10-0088	WSP	Water jet pump, especially designed for a large suction volume for glass exhaust manifolds
10-0091	ISO	Isoversinic-hose, 1,5 m, for water jet pump

Rapid Glass Dryer STL

Hot air fan for reliable rapid drying of laboratory glassware. Rotary hollow support stem, mounted on the base, with 56 lateral drying tubes. 24 tubes of 16 mm Ø for large vessels, 32 tubes of 11 mm Ø for smaller vessels.

Built in 1000 W fan with heating grill blows filtered air through the tubes. The temperature in the drying vessels reaches about 50 °C. Control panel at the front with pilot lamp switches for power supply and heating. Heating switch allows for cold or warm operation with 120 min. electric timer.

Order No.	Type	Description
10-0010	STL	Rapid glass dryer

Technical data

Dimensions W x D x H	380 x 380 x 1150 mm
Weight	12 kg
Nominal wattage	1000 W
Nominal voltage	230 V AC
Frequency	50 Hz

STL 56

Technical Data

Type	EV 6 All 14	EV 6 All 16	RF 16/4
Max. temperature	425 °C	425 °C	425 °C
Heating places	4	6	4
Size of flasks	250 - 500 ml	250 - 500 ml	-
Nominal voltage ¹⁾	230 V AC	230 V AC	230 V AC
Frequency	50-60 Hz	50-60 Hz	50-60 Hz
Nominal wattage	1800 W	2700 W	1800 W
Weight	10 kg	14 kg	12 kg
Dimensions mm (W x D x H)	600 x 225 x 650	900 x 225 x 650	600 x 225 x 340
Order No.	see page 12	see page 12	see page 12

Type	RF 16/6 & HY 16/6	KI 12/24	KI 12/26
Max. temperature	425 °C	650 °C	650 °C
Heating places	6	4	6
Size of flasks	-	500 - 750 ml	500 - 750 ml
Nominal voltage ¹⁾	230 V AC	230 V AC	400 V AC 3P+N
Frequency	50-60 Hz	50-60 Hz	50-60 Hz
Nominal wattage	2700 W	2320 W	3480 W
Weight	ca. 18 kg	25 kg	35 kg
Dimensions mm (W x D x H)	900 x 225 x 340	650 x 380 x 950	950 x 380 x 950
Order No.	see page 12	see page 13	see page 13

Type	KI 9/16	KI 11/24	KI 11/26
Max. temperature	600 °C	650 °C	650 °C
Heating places	6	4	6
Size of flasks	50 - 250 ml	500 - 750 ml	500 - 750 ml
Nominal voltage ¹⁾	230 V AC	230 V AC	400 V AC 3P+N
Frequency	50-60 Hz	50-60 Hz	50-60 Hz
Nominal wattage	1800 W	2320 W	3480 W
Weight	25 kg	10 kg	15 kg
Dimensions mm (W x D x H)	650 x 380 x 950	600 x 250 x 300	900 x 250 x 300
Order No.	see page 13	see page 13	see page 13

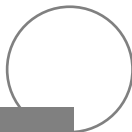
Type	KI 8/16	KI 13/26	TUR/ K
Max. temperature	600 °C	650 °C	-
Heating places	6	6	-
Size of flasks	50 - 250 ml	500 - 750 ml	-
Nominal voltage ¹⁾	230 V AC	2 x 400 V AC 3P+N	230 V AC
Frequency	50-60 Hz	50-60 Hz	50-60 Hz
Nominal wattage	1800 W	6960 W	205 W
Weight	8 kg	75 kg	19 kg
Dimensions mm (W x D x H)	600 x 250 x 300	970 x 470 x 1820	330 x 450 x 420
Order No.	see page 13	see page 14	see page 14

¹⁾ Other voltages on request

Analytical Program

On request we will be happy to supply you with further brochures regarding our other products.

Extraction Systems



Soxtherm - Extraction system

Based on the experiences of customers and partners worldwide Gerhardt has improved the successful Soxtherm range. Depending on the demands and sample through-put of the laboratory, the customer can now choose between a 2, 4, and 6 place, programmable units. The Soxtherm can either be controlled via PC with Soxtherm Manager or using the controller Multistat.

Digestion Systems

Turbotherm and Kjeldatherm - Digestion systems

The extensive Kjeldatherm digestion program produced by Gerhardt offers many options. Thanks to the infrared heating units the programmable Turbotherm rapid digestion unit has very short and reliable heating up and cooling down periods. The Kjeldatherm block digestion unit makes use of an aluminum block, where the sample tubes are heated up to exactly the temperature needed.

Distillation Systems

Vapodest - Distillation systems

C. Gerhardt has set new standards worldwide with the Vapodest steam distillation systems. Whenever, highly precise analysis results are needed - C. Gerhardt has the answer. The Vapodest product range is available in various levels of automation, from the Vapodest 10s semi-automatic distillation system to the fully automated Vapodest 50s carousel distillation and titration system with autosampler and control via PC.

Dumas Systems

Dumatherm - Nitrogen determination by Dumas

Dumatherm offered by C. Gerhardt is a highly efficient, precise and fast analysis system. For most sample matrices, it is a real alternative to other classical procedures. Dumatherm comprises all advantages of the Dumas method and is entirely controlled and operated using the comfortable controlling software Dumatherm-Manager.

FibreBag Systems



FibreBag and Fibretherm - Crude fibre-, ADF- and NDF-determination

The FibreBag method developed by C. Gerhardt revolutionized the classical determination acc. to Wender, van Soest and others and reduces the handling to a minimum. The boiling process is controlled and the unique, highly precise filtration tissue of the FibreBags ensures optimal results. C. Gerhardt offers automatic and manual systems.

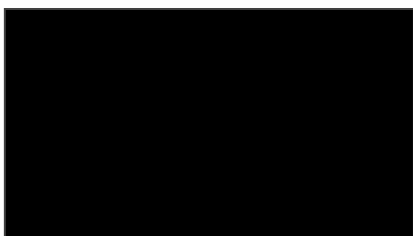
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