

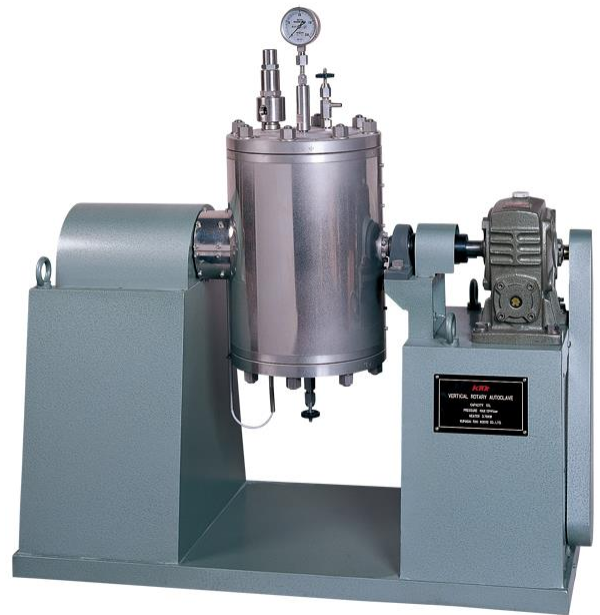
## **Vertical Type Rotating Autoclave**

**Model No. 2615**

Like the horizontal type rotating autoclave, this cooker also performs efficient cooking tests on various types of chips. Its advantage lies in that the chamber body rotates slowly in a vertical direction, achieving quick and even permeation of the cooking liquid into chips. It consists of a chamber, rotating system, and electric heater. The chamber is provided with a pressure gauge, safety valve, thermal sensor, needle valve, etc. Temperature is automatically controlled.

### **Specifications**

|                              |   |
|------------------------------|---|
| <b>Capacity:</b>             | 13 liters   |
| <b>Pressure:</b>             | max. 1.5MPa   |
| <b>Material:</b>             | SUS-316 (stainless steel)   |
| <b>Heating:</b>              | electric, three-phase 200/220VAc 5kW  |
| <b>Temperature Control:</b>  | temperature controller  |
| <b>Pressure Gauge:</b>       | 2MPa, acid resistant  |
| <b>Rotation Speed:</b>       | 2rpm  |
| <b>Power Source:</b>         | three-phase 200/220VAC 50/60HZ  |
| <b>Inspection of Vessel:</b> | inspected by a third-party organization according to the regulation for small-size pressure vessels |
| <b>Outer Dimensions:</b>     | 1150 x 480 x 1400mm   |
| <b>Instrument Weight:</b>    | 295kg   |



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