

DK 20 and DK 42/26

Efficient and Reliable Kjeldahl Digesters

- High-performance, high reliability for the preparation of your samples
- Time Saving: faster heating than a conventional digester
- Energy Saving: reduced consumption than a conventional digester
- Space Saving: more compact footprint, slimmer than a conventional digester



VELP digestion/mineralization systems are developed for different applications, from the determination of nitrogen and protein according to the Kjeldahl method (TKN) in food analysis to environmental analyses (Chemical Oxygen Demand) and chemical-pharmaceutical applications.

DK 20 and DK 42/26 offer premium performance in accordance with **TEMS™** technology:

- Time Saving** - Faster heating time to reach 450 °C.
- Energy Saving** - Reduction in power consumption, cutting CO₂ emission.
- Money Saving** - Huge cost reduction for each analysis.
- Space Saving** - The narrow footprint saves valuable laboratory bench space.

The aluminum block requires **no maintenance** and ensures a **complete and homogeneous digestion**, with **high reliability**.

The DK 20 and DK 42/26 have a **simple graphic display** that guides the user in a simple and fast way, planning and monitoring the various digestion phases.

Up to **20 working programs** are available, with up to **4 temperature ramps** for the simultaneous digestion of 20 (x 250 ml) and 42 (x 100 ml) samples in test tubes of different dimensions (Ø 42 mm and 26 mm).

DK Digester series is provided with a **wide range of options** (temperature selections, programmable permanence time, "continuous" working mode availability).

All Velp digesters can be integrated with accessories to **facilitate use**.

Features and Benefits

VELP DK digesters series can be integrated with accessories to save time, while ensuring safety for the operator and work environment.

Operating accessories available for DK digesters:

Support System for the test tube holder and suction cap, facilitates sample cooling, provides careful treatment, and saves space on the laboratory's bench

Sample rack ensures heating uniformity

Suction cap and drip tray provides efficient fume removal during digestion and drops collection; it is used with JP Pump and SMS Scrubber

Among the main characteristics:

Friendly use – With just 4 keys, you can set different operations

High accuracy – Temperature precision is ± 0.5 °C, with fast heating speed

RS232 interface – for PC data transfer and storage according to GLP

Safety – Electronic microprocessor checks and automatically calibrates the heating block's temperature

Customizable – the operator can choose among 6 different languages

VELP DK digesters series are superior solutions for the laboratory needs and are designed and manufactured according to International Standards.

Technical Data	Description
Construction material:	epoxy painted stainless steel structure
Display:	2-line LCD display
Interfaces:	RS232
Measure selection:	°C or °F
Selectable temperatures:	from room temp. to 450 °C / 842 °F
Selectable programs:	20 with 4 ramps for each program
Selectable durations:	from 001 to 999 minutes
Power supply:	230V/50-60Hz - DK 20 230V/50-60Hz - DK 42/26
Power:	2300 W - DK 20 2300 W - DK 42/26
Weight (aluminium block only):	17.4Kg (37.5 lb) - DK 20 18.2kg (39.7 lb) - DK 42/26
Dimensions (WxHxD) (aluminum block only):	328x138x510 mm (12.9x5.4x20.1 in) - DK 20 328x138x510 mm (12.9x5.4x20.1 in) - DK 42/26
Ordering information	Description
Code No	
F30100350	Digester model DK 20
F30100360	Digester model DK 42/26
A00000190	Support system for DK 20 and DK 42/26
A00000168	Sample rack for DK 20
A00000180	Sample rack for DK 42/26
A00000169	Suction cap and drip tray for DK 20
A00000179	Suction cap and drip tray for DK 42/26
A00000182	Stainless steel stand for glassware handle for DK 20 and DK 42/26

Your authorized agent:

We reserve the right to make technical alternations
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