



Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000



F101 Fat Percentage Measuring Kit



SPECIFIER STATEMENT

Specified unit is a fat percentage measuring kit that comes equipped in a portable case. Unit measures the fat percentage of ground meat from 10% to 40%. Kit includes two funnels, three precision test tubes, two screens and two cleaning brushes.

MODELS


- F101** Fat percentage measuring kit

STANDARD FEATURES

- + Measures fat percentage in ground beef from 10% to 40%
- + Completely portable kit
- + Power controlled by bell gong indicating timer
- + Kit includes two funnels, three precision test tubes, two screens, two cleaning brushes

Plugs and Receptacles:

Dependent on local power codes

Machine Voltages	
F101	115/60/1
Service Current Requirement if Plug Connected	120/60/1
	15 Amps
Terminal Designation of Plug	2 Pole 3 Wire Grounding
NEMA Plug Configuration	5-15P
Plug Configuration	
Molded Plug on Cord	Yes
Plug - Straight/Angle	Straight
NEMA Receptable or Connector Configuration	5-15R
Power Cord Included	Yes

F101 FAT PERCENTAGE MEASURING KIT

Approved by _____ Date _____ Approved by _____ Date _____



F101 Fat Percentage Measuring Kit

SPECIFICATIONS

Application: Kit is to be used only in determining the percentage of fat content of ground meat containing from 10% to 40% fat.

Ground Meat Sample: Must be composite which is homogeneous in nature – three or four samples taken during a run, and thoroughly mixed.

Sample Weight: A 56.7 gram sample must be weighed accurately, any deviation will cause an error in fat percentage reading.

Sample Shape: Meat patty shape must be donut-shaped with a hole through the patty center.

Sample Temperature: Cannot be less than 33°F, preferably between 35°F and 50°F, and free of ice crystals

Moisture Loss: Sample must not be exposed to air for any length of time, as dehydration will cause a corresponding increase in fat analysis.

Operation: 56.7 gram sample is inserted in position beneath the heating element. Sample meat must be twice ground (minimum) with the last grind through a 1/8" plate. Heater is turned on by the timer. Fat is rendered from the sample into a test tube below the heater. The column of fat is measured in terms of the percentage of

fat in the ground beef by means of a calibrated scale and movable pointer mounted vertically next to the test tube. The end of the test is signified by a pilot light going off and the timer being automatically turned off. This kit is not to be operated in an environment below 65° F.

Accuracy: The F101 is manufactured to indicate fat percentage of ground meat only. It will indicate fat content of a sample and the results will be repeatable within plus or minus 1% if operated in accordance with instructions. It is recommended that specifications for fat content be based on results obtained with the F101 to assure that test methods of buyer and supplier of ground meat are the same.

Electrical: 115/60/1; 4.5 amps

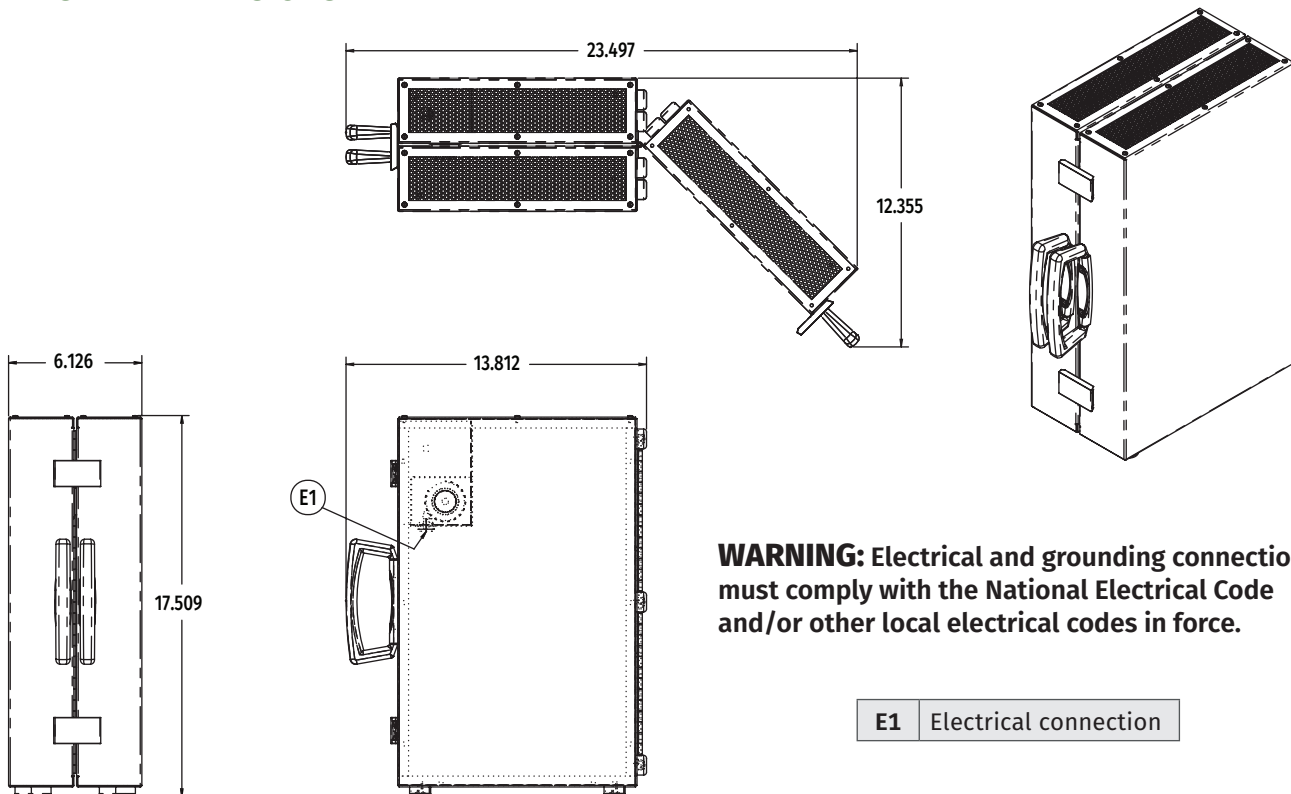
Cord and Plug: Unit is furnished with three-wire cord and plug.

Standard Equipment: 2 funnels, 3 precision test tubes, 2 screens and 2 cleaning bushes

Warranty: Unit has full one-year warranty on parts, labor, and mileage against manufacturer's defects.

Weight: Shipping: 25 lbs.; Net: 21 lbs.

DETAILS AND DIMENSIONS



WARNING: Electrical and grounding connections must comply with the National Electrical Code and/or other local electrical codes in force.

E1 Electrical connection