



# RapidOxy

Oxidation Stability Tester

## RapidOxy Oxidation Stability Tester

The oxidation stability tester artificially accelerates the oxidation process by increased temperature and oxygen pressure. It represents a test method to determine oxidation stability without preliminary sample preparation.

RapidOxy is suitable for oxidation stability determination of vegetable oils and animal fats, other food samples like mayonnaise and biscuits as well as cosmetics (lip balm, hand cream, body lotion, etc.).



### Benefits at a Glance

- ▶ Excellent reproducibility and repeatability
- ▶ Short test time
- ▶ Small sample volume
- ▶ No sample preparation necessary

### Convenient Operation

- ▶ Safety approved by the German Federal Institute for Materials Research and Testing
- ▶ Storage of 20 test results and up to 16,000 data sets
- ▶ Automated pressure detection, oxygen charging and relief
- ▶ Data transfer to your PC with real-time display of pressure curve
- ▶ Fast and easy cleaning
- ▶ No need of expensive and environmental hazardous reagents
- ▶ Automatic re-cooling by Peltier element
- ▶ PTFE dish for fast sample exchange (<7 mL)

### Customized User Flexibility

- ▶ Temperature-calibration set (optional)
- ▶ Pressure-calibration manometer (optional)
- ▶ Reference fluid set (optional)
- ▶ Service set for test cell cleaning and leak detection (optional)
- ▶ Glass dish for small (<4 mL) or large (<10 mL) sample volumes (optional)

### Standard Methods

Based on ASTM D7525, ASTM D7545, EN 16091 and IP 595

### Technical Specifications

Application range	Up to 200 °C
Re-cooling	Automatic, fan and active Peltier
Sample volume	Typically 5 mL
Test cell	Stainless steel
Pressure range	Up to 1800 kPa
Oxygen supply	800 kPa (maximum input)
Internal memory	20 test results, 16,000 data sets
Safety	Screw cap cover, safety and insulation hood, over-temperature shut-off
Display	Pressure, temperature, pressure curve
Interface	RS232
Power supply	115 V/230 V, 50 Hz/60 Hz, 500 W
Dimensions	240 mm x 400 mm x 260 mm (W x D x H)
Weight	11 kg

Your distributor: