C. Gerhardt has redeveloped the globally successful SMA and COD block digestion units.

Trace Metal (TM)
Heating block systems for digestion with aqua regia (nitrohydrochloric acid) in order to determine the acid-soluble proportion of metals in sewage sludges, sediments and soils, e.g. in accordance with DIN 38414 (German standard method).

Chemical Oxygen Demand (COD)
Heating block systems for determining the chemical oxygen demand.

C. Gerhardt offers TM and COD digestion units in two variants: with or without lift function.

PRECISE TEMPERATURE CONTROLLER
• Control accuracy +/- 0.5%
• 99 programs with max. 40 heating stages can be programmed
• 30 predefined methods
• Variable heating speeds...

HIGH QUALITY COMPONENTS
• Aluminium digestion block with optimum energy utilisation and effective all-round insulation
• Enamelled, acid-resistant surface
• Sample tubes and condenser made of high quality Duran® glass
• Insert racks with special coating
• Housing is extra corrosion-protected...

SAFETY FEATURES
• Thermally insulated handles
• Drip tray for collecting acid residue
• Safety temperatures can be set
• Acoustic and visual error warnings
• Exhaust equipment switches on automatically
• Overheating protection...

CONVENIENCE FUNCTIONS
• Pre-heating function for warming up the digestion block
• Versions type CSB-L and SMA-L have programmable lift function
• External cooling water valve (optional) for controlling the cooling water
• Insert racks with numbered sample positions
• Standardised conditions for digestion
• USB port

ACCREDITED LABORATORIES
• Password protection
• User levels with access rights
• Saves up to 30 digestion processes with temperatures, date and timestamp
• Data export for LIMS
• Supports the requirements of ISO 17025, GLP etc.
RECOMMENDED ACCESSORIES

TURBOSOG
Compact scrubber system for extraction and neutralisation of aggressive acid fumes.

Cooling water valve
The optional cooling water valve makes it possible to automatically start and control the cooling water function (only version with lift function).

OVERVIEW OF THE MODELS

TM digestion units
Block digestion unit with programmable controller unit, including data management and pre-heat function. Delivered together with all glass parts, trace metal condensation traps and insert racks.

<table>
<thead>
<tr>
<th>Type</th>
<th>SMA-L 8s</th>
<th>SMA-L 20s</th>
<th>SMA 8s</th>
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<tr>
<td>Hotplates</td>
<td>8</td>
<td>20</td>
<td>8</td>
</tr>
<tr>
<td>Tube sizes</td>
<td>250 ml</td>
<td>250 ml</td>
<td>250 ml</td>
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<tr>
<td>Max. T</td>
<td>240°C</td>
<td>240°C</td>
<td>240°C</td>
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<tr>
<td>Dimensions [W/D/H1)]</td>
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<td>515/483/990 mm</td>
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<tr>
<td>Weight</td>
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<td>approx. 33 kg</td>
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<td>Order no.:2)</td>
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<td>12-0750</td>
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COD digestion units
Block digestion unit with programmable controller unit, including data management and pre-heat function. Delivered together with all glass parts and insert racks.

<table>
<thead>
<tr>
<th>Type</th>
<th>CSB-L 8s</th>
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<th>CSB 8s</th>
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<tr>
<td>Tube sizes</td>
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<td>Max. T</td>
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<td>240°C</td>
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<tr>
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<td>515/483/1140 mm</td>
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<td>12-0764</td>
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For detailed technical data and order information for the individual device types and for the accessories and consumables, please request our TM or COD digestion unit product data sheet.

Presented by:

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