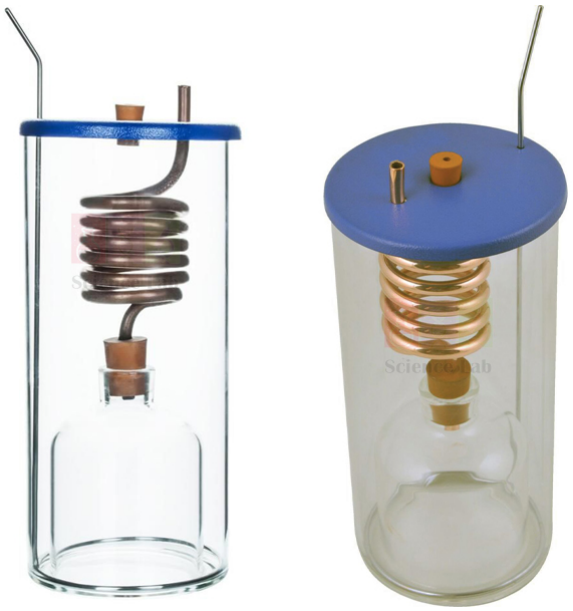
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Product Name :

Calorimeter Food

Product Code :

SLE/BL/12



Science Lab
Email : sales@scilabexport.com
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Description :

Calorimeter Food (Product Code: SLE/BL/12) is a combustion calorimeter used to determine the energy value of food and fuels in school and college biology and chemistry laboratories. Teachers use it as a calorimeter experiment kit for nutrition and combustion lessons, built around a borosilicate glass vessel with a combustion chamber under a clear plastic lid with wire stirrer. It is made by **Jain Scientific Equipments Pvt Ltd (ScienceLab)**, an OEM biology lab equipment manufacturer in India, at its own factory in Ambala.

Specifications

Parameter	Detail
Purpose	Determining the energy value of food and fuels
Vessel	Borosilicate glass vessel with a combustion chamber
Lid	Clear plastic lid with wire stirrer and a hole for a thermometer
Platform	Heat-resistant platform with support rod
Oxygen and ignition	Oxygen inlet tube and igniter coil mounting
Lead	1 m insulated lead
Documentation	Supplied with instructions
Also required	Electrical supply, thermometer, oxygen supply and stand
Product code	SLE/BL/12
Manufacturer	Jain Scientific Equipments Pvt Ltd (ScienceLab) — OEM
Country of origin	India (made in Ambala, Haryana)

What Is the Food Calorimeter Used For?

A weighed sample of food is placed in the combustion chamber and a measured quantity of water is added to the vessel. The igniter coil lights the sample, oxygen is fed through the inlet tube so that it burns completely, and the heat released passes into the surrounding water while the wire stirrer keeps the temperature even. The thermometer reading before and after combustion gives the temperature rise; multiplying the mass of water by its specific heat capacity and by that rise, then dividing by the mass of sample burned, gives the energy value.

Because combustion takes place inside the water-filled vessel rather than under an open boiling tube, less heat escapes to the room than in the simple boiling-tube method. Students can compare fats, carbohydrates and proteins, or test fuels, and then discuss the remaining sources of error — a strong addition to school biology lab equipment in India for the nutrition topic. Keep oils and grease away from the oxygen supply, leave the gas and ignition to the teacher, and allow the glass vessel to cool before cleaning.

What to Specify When Ordering