

Forced-Age Testing Bath

Lindsey Jahn, Associate Editor



PolyScience® Forced-Age Testing Bath is designed to test beer shelf-life, food stability and product quality. The large-capacity circulating bath that features a -10°C to +60°C working temperature range, $\pm 0.5^\circ\text{C}$ temperature stability and a 6.5 cubic foot (50 gal./189L) reservoir. It can provide up to 2,850 watts of cooling capacity at 20°C. It has a large open-surface area and hinged polycarbonate cover to optimize temperature stability.

Cole-Parmer, www.coleparmer.com [1]

Source URL (retrieved on 01/27/2015 - 9:26am):

<http://www.foodmanufacturing.com/product-releases/2014/02/forced-age-testing-bath>

Links:

[1] <http://www.coleparmer.com>