



The Armfield FT110 Benchtop Rapid Extractor is used to extract the active constituents from small (1 litre) samples of materials.

FEATURES

- Fast, efficient solid/liquid extraction of active constituents from plants, herbs, fruits and other similar materials
- High pressure, room temperature extraction, excellent for sensitive material
- Unaltered natural properties and characteristics of the active constituents, no discolouration or oxidation
- Easy to use: microprocessor control and real time display of sequencing and process parameters
- Automatic pressure control
- Automatic alarm indication of process anomalies
- Highly flexible extraction parameters

BENEFITS

- Fast response. Results in hours rather than days
- Small scale, only one litre of material is required
- Simple cleaning and maintenance procedures
- Uses ethanol, glycerol, water or similar safe solvents
- Reproducible results
- Scale up



armfield

Develop with us

Armfield R&D products include:

316 Stainless steel



CE certification



Extended warranty
as standard



armfield
An ISO 9001 Company

Head Office:

Armfield Limited
Bridge House, West Street,
Ringwood, Hampshire.
BH24 1DY England

Tel: +44 1425 478781

Fax: +44 1425 470916

E-mail: sales@armfield.co.uk

U.S. Office:

Armfield Inc.
9 Trenton - Lakewood Road
Clarksburg NJ 08510
Tel/Fax: (609) 208-2800
E-mail: info@armfieldinc.com

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Description

The Armfield FT110 uses high pressure and a combination of both static and dynamic extraction phases to achieve a rapid extraction of the active materials with minimum degradation to the product. In the dynamic phases, the solvent is passed through the material providing a forced percolation and agitation.

The process pressure, number of cycles and length of each phase are programmable by the user. In this way the effect of the extraction parameters on the end product can be explored and an optimum set of parameters determined for each product.

The FT110 vessel is loaded with solvent and primed manually. A single pneumatic piston is used to generate the pressure in the vessel and to provide the solvent percolation using a novel system of valves.

APPLICATIONS	
● Natural Food Flavours	● Tinctures and infusions
● Fruit Flavours	● Herbal extracts and homeopathy
● Herbs and Plant extracts	● Cosmetics
● Spirit liquors	● Pharmaceuticals

Specifications

Vessel volume:	0.5l, 1l, 2l
Total solvent capacity:	1.2l
Maximum pressure:	8 bar
Single piston	

Requirements

Electrical Supply: Single Phase (see Ordering Codes)

Compressed Air (or N₂) 8bar

Ordering Codes

FT110-A 220-240V/1ph/50Hz, 0.5 kW

FT110-B 115V/1ph/60Hz, 0.5 kW

FT110-G 220-240V/1ph/60Hz, 0.5 kW

Shipping specification

Volume: 0.3m³

Gross weight: 40kg

Overall dimensions

Height: 0.55m

Width: 0.55m

Depth: 0.35m

The Armfield range includes HTST/UHT/aseptic systems, carbonator/filler/cappers, spray dryers/chillers, multifunction batch processors, ice cream freezers, margarine crystallisers, extractors, edible oils processors and more. For further information about our products and services, or to book a trial at one of our trials facilities, please contact us.