



The M/K Laboratory Digesters

M/K Systems' patented technologies are now in every system.

- The most efficient liquor mixing and uniform heating available.
- ASME/CRN/CE Pressure certifications are standard with every MK digester.
- Windows-based software is used to control system.
- Control cooks by H-factor and G-factor.
- Records liquor temperature, vapor temperature, and pressure.
- Minimal liquor outside the fluid with M/K's new flow structure.
- Numerous safety features, with a perfect 49 year safety record.



The M/K Digester is a precise pressure cooking device.

This laboratory cooking system gives the user a simple, precise method to cook wood chips, bamboo, sugar cane, as well as fine materials. Place your substrate in the chip basket, load into the cooking vessel, add liquor, and you are ready to cook. Use the MK software to write your cooking profile and then run the cooking test. The system saves all your data into an Excel file, while controlling your cook with high precision.



Using the M/K Digester is simple, and requires little training. All temperatures and pressure data are recorded by the Windows-based software system. The user can cook by time and temperature segments for cooking, H-factor control segments, and other methods developed by M/K. Kraft cooks, slow low temperature cooks, or almost any type of chip cooking are all easily obtained

Most Precise cooking possible

M/K was granted a patent for our latest vessel and shower mixing components. Now you can be confident to get the best mixing when using the

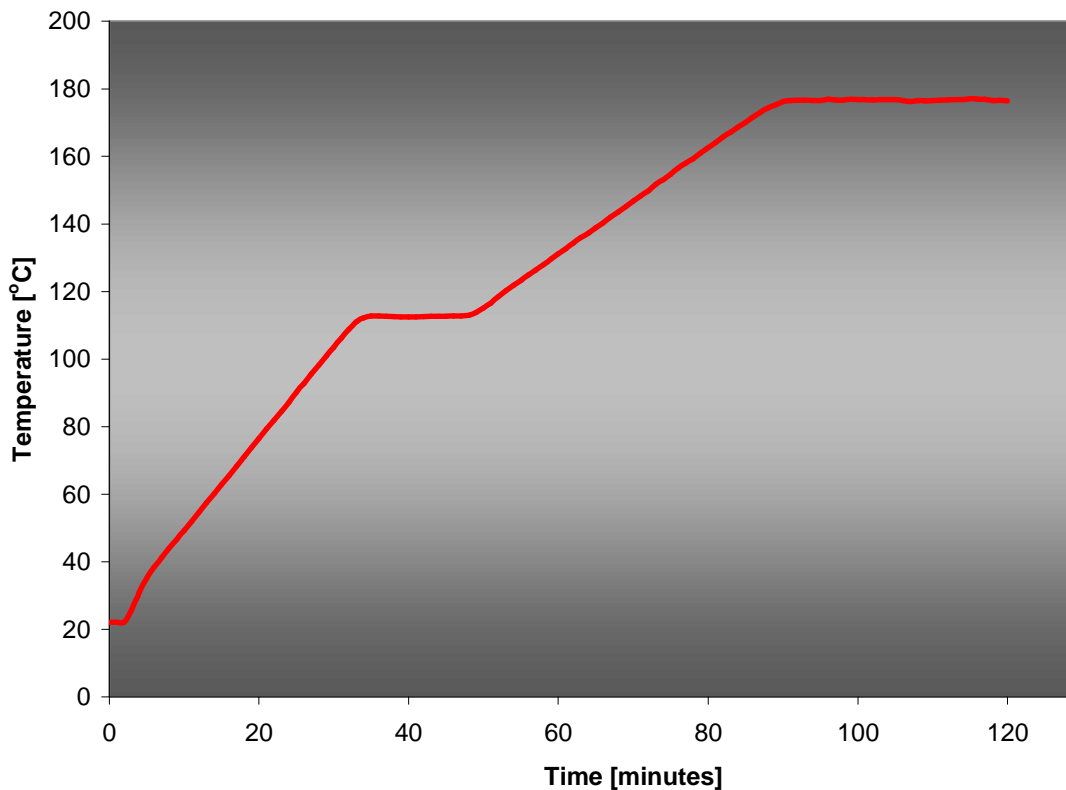
Safety features

The M/K digester employs several redundant safety features to ensure safety during use of the machine. In addition to our 49-year perfect safety record, ASME certification (North America) and International CE acceptance, M/K is always investing in new safety measures to improve above and beyond industry standards.

Repeat customers and patent claims using the M/K

We have numerous repeat customers who rely on the accuracy of the M/K Digester. Industry customers have several patents granted based on M/K cooking data.

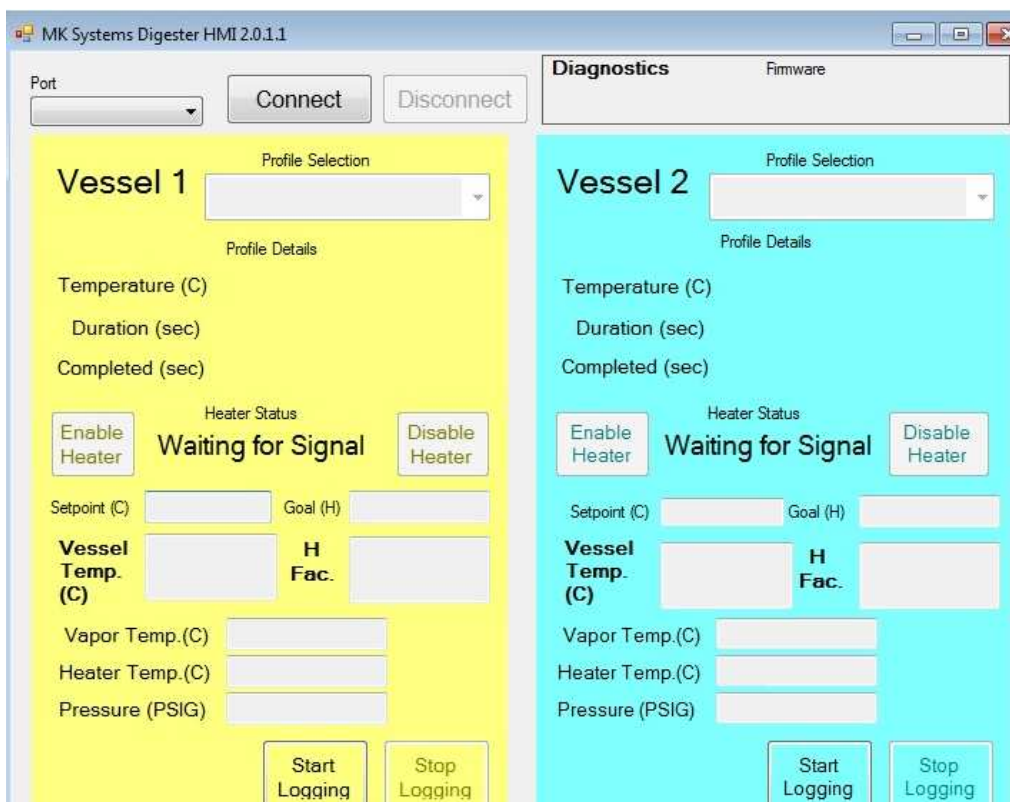
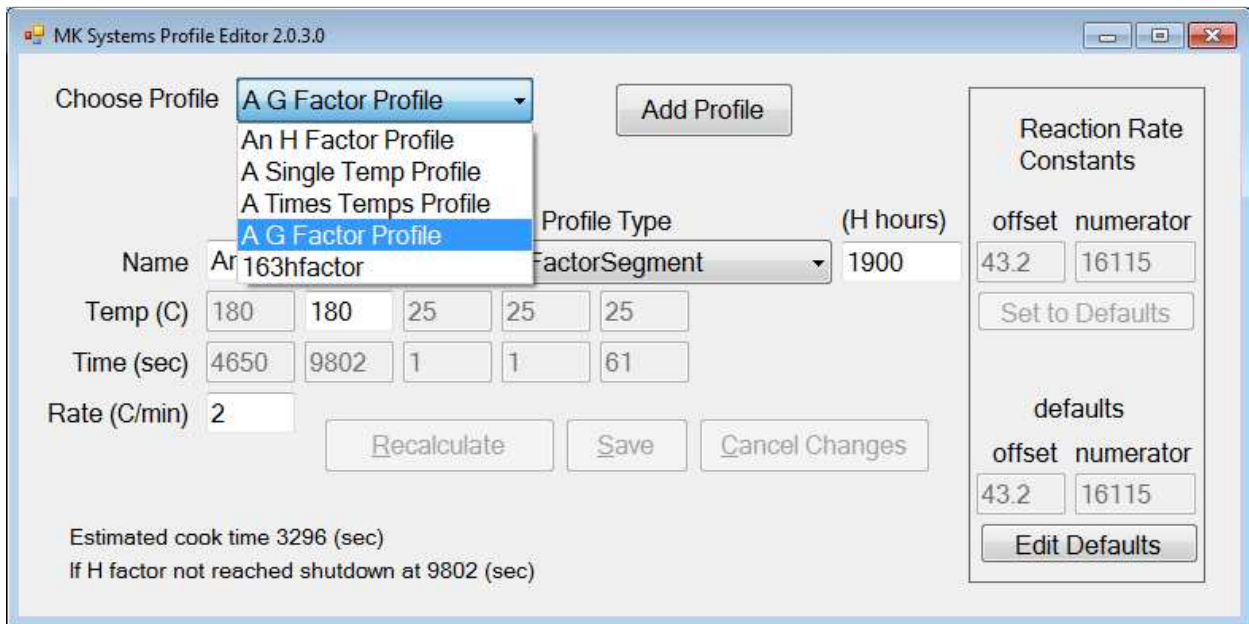
The M/K Systems Digester





300 Andover Street unit 213 • Peabody, Massachusetts • 01960
Tel • (978) 774 1880 • Fax (240) 595 6196 • Email: Info@Mksystems.com

M/K Digester Cooking Editor



The M/K digester system is a software driven cooking system. The software is easy to use, allows you to easily monitor all cooking aspects, and has numerous safety features embedded into the system.

All temperature controls are run through a Windows interface.



300 Andover Street unit 213 • Peabody, Massachusetts • 01960
Tel • (978) 774 1880 • Fax (240) 595 6196 • Email: Info@Mksystems.com

Power requirements, shipping dimensions, and recommendations

Freight dimensions and weight: 168cm x 189cm x 91cm x 350kg

Power: 30 amps (Single vessel), 60 amps (Dual vessel), 240V.

Recommendations:

Ventilation hood is recommended, as well as a floor drain