

## Food & Nutrition Laboratory Equipments

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**Hot air oven** is a type of heat sterilization equipment used in various laboratories. This amazing testing instrument will easily destroy the microorganisms as well as bacterial spores with precise temperature control.



Hot air from the cooking creates a condition where the chimney has to suck all the hot air which consists of smoke, dirt, and oil.



An **incubator** is a device used to grow and maintain microbiological cultures or cell cultures. The incubator maintains optimal temperature, humidity and other conditions such as the CO<sub>2</sub> and oxygen content of the atmosphere inside.



A **centrifuge** is a device that uses centrifugal force to subject a specimen to a specified constant force, for example to separate various components of a fluid. This is achieved by spinning the fluid at high speed within a container, thereby separating fluids of different densities (e.g. cream from milk) or liquids from solids.



A **microscope** is an instrument that is used to magnify small objects. Some microscopes can even be used to observe an object at the cellular level, allowing scientists to see the shape of a cell, its nucleus, mitochondria, and other organelles.



A **weighing balance** is an instrument that is used to determine the weight or mass of an object.



**Autoclaves** provide a physical method for disinfection and sterilization. They work with a combination of steam, pressure and time. Autoclaves operate at high temperature and pressure in order to kill microorganisms and spores.



An **anthropometric rod** is an instrument that as its name indicates ("anthropos" suffix from the Greek and indicates "relative to human body", and "meter" that means "measure") is used to measure widths and lengths of bones of human body depending of its range.



A **whisk** is another common hand mixer attachment that can be used for a variety of recipes. The most common type of whisk is shaped like a balloon and has wire tines. A wire whisk is used for incorporating air into a light mixture quickly.



By using a kitchen scale, you can adequately measure the serving sizes of ingredients and food items. Nutrition labels include information such as how much the item weighs, portion size, the number of portions per package.



**Digital weighing scales** are devices used to measure the weight or mass of an object. They are sometimes called electronic scales and are usually composed of an LCD screen, load cell, controller and platform.



A **colorimeter** may be used to measure the concentration of a chemical in a solution if the chemical imparts a characteristic colour to the solution.



To measure blood pressure, your doctor uses an instrument call a **sphygmomanometer**, which is more often referred to as a blood pressure cuff. The cuff is wrapped around your upper arm and inflated to stop the flow of blood in your artery.



A **microwave oven** or simply **microwave** is an electric [oven](#) that heats and cooks food by exposing it to [electromagnetic radiation](#) in the [microwave frequency](#) range.



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