

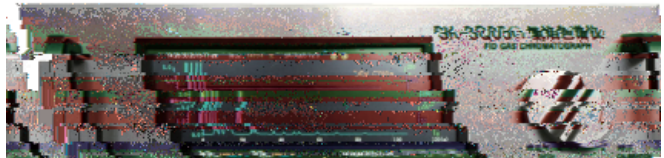
SK-3Q05G FID Gas Chromatograph

Advantages

- SSK-3Q05 FID gas chromatograph can be used to expand the hydrocarbon component analysis object of traditional logging and gas logging to nC8, and achieve online analysis of hydrocarbon components for C1 - C8 within 120seconds, which significantly improves the hydrocarbon component analysis ability of on-site chromatography, provides reliable and sufficient basis for on-site identification of oil and gas reservoirs and further solving the interpretation and evaluation problems of reservoir water immersion, water washing, and water flooding, and enriches the means of on-site interpretation and evaluation of reservoir oil, gas, and water. The instrument is characterized by intelligent design of electronic pressure control (EPC), improved control accuracy and reliability, and intelligent switching of the detection gas path.

Features

- Large screen LCD display and touch screen operation;
- The analysis object is expanded to nC8, providing on-site interpretation of more gas logging parameters, and making it easier to distinguish oil, gas, and water layers on site;
- Providing analysis of benzene, toluene, and other water related hydrocarbons to assist in on-site evaluation and analysis of water layers;
- Providing quick analysis of regular C1 - nC5 in 30seconds;
- Overall design of the entire system to ensure no condensation of nC8 in the gas path;
- The analysis object can be expanded to C10 to provide more analysis parameters;
- With all the functions of SK-3Q04.



Technical Specifications

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Power supply	220V± 10% AC 50± 1 Hz
Overall power	800 W
Working temperature	0 - 35
Relative humidity	45 - 85
Analysis cycle	180s C1 - nC8 30s C1 - nC5
Methylethane resolution	300:1 C1/C2 clearly distinguishable, with a resolution > 0.95
Minimum detection concentration	total hydrocarbon: 1 μmol/mol; Component: 1 μmol/mol;
Measurement range	total hydrocarbon: 1 - 1× 10 ⁶ μmol/mol; Component: 1 - 1× 10 ⁶ μmol/mol;
Baseline drift	1% F.S./h
Repeatability error	2.5% F.S.