LAMPIRAN

1. Tabel Hasil Pengamatan

Tabel 7. Hasil Pengamatan

Run	Variabel		Pengamatan		Keterangan
	Tekanan(kg/cm^2)	Lama Waktu (Menit)	Massa Air(gr)	Kadar Air(%)	
1	80	5	30172	0,00609%	80 kg/cm^2
2	85	5	30380	0,00583%	
3	90	5	30512	0,00568%	
4	95	5	30660	0,00549%	
5	100	5	30776	0,00524%	
6	80	5	31028	0,00539%	25 menit
7	80	10	30904	0,00553%	
8	80	15	30764	0,00573%	
9	80	20	30556	0,00598%	
10	80	25	30172	0,00609%	
11	80kg/cm^2	25	30172	0,00609%	

2. Perhitungan Konsentrasi $CaCO_3$

N = $\frac{gr}{vol}$ x 100%

$N = \frac{1500}{30000}$ x 100% = 5%

3. Perhitungan Massa Air

$\rho = \frac{(berat\ piknometer\ isi - berat\ piknometer\ kosong)gr}{volume\ piknometer\ (ml)}$

$m = \rho \,.\, v$

Dimana: Berat Piknometer Kosong = 27,58 gram

Volume piknometer = 25 ml

$\rho = \frac{(52{,}723 - 27{,}58)gr}{25\ ml}$ = 1,00572 gr/ml

m = ρ x 30.000 ml = 1,00572 gr/ml x 30.000ml = 30172 ml = 30,172 L = 30,172 gr

Tabel 8. Perhitungan Massa Air

Run	Piknometer Isi (gr)	Piknometer Kosong (gr)	Piknometer Isi – Piknometer Kosong (gr)	Volume Piknometer (ml)	ρ (gr/ml)	m (gr)
1	52,723	27,58	25,143	25	1,006	30172
2	52,897	27,58	25,317	25	1,013	30380
3	53,007	27,58	25,427	25	1,017	30512
4	53,130	27,58	25,550	25	1,022	30660
5	53,227	27,58	25,647	25	1,026	30776
6	53,437	27,58	25,857	25	1,034	31028
7	53,333	27,58	25,753	25	1,030	30904
8	53,217	27,58	25,637	25	1,025	30764
9	53,043	27,58	25,463	25	1,019	30556
10	52,723	27,58	25,143	25	1,006	30172
11	52,723	27,58	25,143	25	1,006	30172

4. Perhitungan Kadar Air dalam Cake

Berat cake basah ={ (berat cake basah + cawan) – berat cawan }gr

={ (58,203) –47,53 }gr

= 10,673 gr

Berat cake kering = {(berat cake kering + cawan) – berat cawan } gr

= {(56,500) – 47,53 } gr

= 8,970 gr

Kadar air = (berat cake basah – berat cake kering) gr

= 10,673 gr - 8,970 gr

= 4,697 gr

% kadar Air $= \frac{(\ berat\ cake\ basah - berat\ cake\ kering\ )\ gr}{30000 gr}$ x 100%

$= \frac{(\ 10{,}673 - 8{,}970)\ gr}{30000 gr}$ x 100%

= 0,00609 %

Tabel 9. Perhitungan Kadar Air Dalam Cake

Run	Tekanan (kg/cm^2)	Waktu Filtrasi (menit)	Berat cake Basah (gr)	Berat Cake Kering (gr)	Kadar Air (gr)	Kadar Air (%)
1	80	5	10,673	8,847	1,827	0,00609
2	85	5	10,460	8,710	1,750	0,00583
3	90	5	10,673	8,970	1,703	0,00568
4	95	5	10,360	8,713	1,647	0,00549
5	100	5	9,970	8,397	1,573	0,00524
6	80	5	11,063	9,447	1,617	0,00539
7	80	10	11,780	10,120	1,660	0,00553
8	80	15	11,193	9,473	1,720	0,00573
9	80	20	11,547	9,753	1,793	0,00598
10	80	25	11,673	9,847	1,827	0,00609
11	80	25	13,793	9,097	4,697	0,00609

5. Foto

Praktikan

Penimbangan Bahan $CaCO_3$

Pembuatan Larutan $CaCO_3$

Hasil Cake dalam Plate

Hasil Cake Basah

Hasil Cake Kering

Hasil Filtrat

Uji Densitas Untuk Mencari Massa Air

Pengoperasian Alat

Plate And Frame Filter