



MAGNETIC STIRRER WITH HEATING

TE-0853/1

Used for laboratory work in the homogenization of low viscosity liquid samples and to aid during titrations, providing uniformity. Reference: water viscosity at 25 ° C: 0.891 cP.

Technical Characteristics

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- Temperature range: 50 a 200°C;
- Platform temperature: 50°C to 300°C;
- Temperature in the sample: 25°C to 150°C in 1h30min (Erlenmeyer with 500 ml of glycerin);
- Temperature control: Digital microprocessor with PID system and RBC calibration certificate;
- Temperature sensor: Type J;
- Control resolution: 0.1°C;
- Control range: $\pm 2.2^{\circ}\text{C}$;
- Rotation: 100 to 2000 RPM;
- Agitation capacity: up to 20 liters of solution;
- Heating Plate: In 6351 aluminum - 200mm diameter;
- Cabinet: In carbon steel with anti-corrosive treatment and electrostatic painting;
- Dimensions: W=210 x D=300 XH=420 mm;
- Weight: 6 kg;
- Power: 400 Watts;
- Voltage: 220V+/-5% 50/60Hz;
- *** Power cable according to NBR 14136 with IEC standard three-pole adapter;
- ***Follows: - 01 Magnetic Bar (fish) coated with teflon - 02 extra fuses - Instruction manual with warranty term;

Benefits and Advantages

- Compact and easy-to-handle equipment that has heating, but can be used only as a magnetic stirrer
- Possibility of stirring up to 20 liters, using different types of containers such as: beaker, Erlenmeyer and flasks, providing agility and ease
- It comes with a teflon magnetic bar, which is inert and does not interfere with the sample
- It comes with a magnetic bar and there is the option to select the type according to the client need: a Magnetic bar is coated in chemical resistant Teflon, of great durability, without welds, mono-mold, preventing the penetration of products inside (impermeable), non-disposable, with magnet in high intensity alnico V, resistant to temperatures from -270 to +260 °C:
Smooth/Triangular Bars: use in containers with a flat/smooth surface (no imperfections), Oval Bars: use in volumetric balloons, Bars With Central/Octagonal/Angled Ring: use in containers with irregular surface (with imperfections - concavity)
- It has a display with indication of the percentage of speed and temperature used, which can be used as a process reference, providing practicality
- Solid aluminum base (plate), which provides greater distribution and temperature conservation
- It has a J-type sensor, which accurately informs the sample temperature
- Set Point for the possibility of linearly controlling the sample temperature
- It has an IEC plug, providing flexibility of use and agility, as it is universal
- It has stainless steel armored resistance, providing safety and robustness
- It has microprocessor temperature control (PID), which causes less variations in temperature and therefore avoids sample degradation
- After a while without use, the equipment at 0% speed intensity goes into stand by, which contributes to increase its useful life
- The heating plate is separated from the agitation plate, which facilitates equipment maintenance
- Rigid Quality Control, in which checks and tests ensure the perfect functioning of the equipment, providing safety and client satisfaction
- Client service, to answer questions and provide explanations about the equipment and methodologies
- Possibility of adaptations according to the client needs, makes the equipment already of line a special equipment.