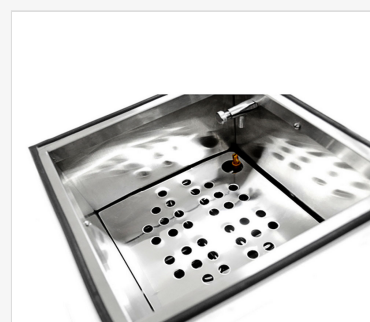




THERMOSTATIC BATH

TE-184

Used to promote controlled refrigeration in liquids with constant agitation, ensuring precision in temperatures, in addition to optimizing condensation in some equipment, cooling condensers of the Soxhlet, Goldfish types, rotary evaporators, reactors and refractometers and promoting closed water circulation systems.

Technical Characteristics

TE-184

- Temperature: -10 ° C to 60° C;
- Temperature controller: Microprocessed digital with PID system and RBC calibration certificate;
- Sensor: PT-100;
- Control accuracy: ± 3 ° C;
- Uniformity: ± 0.5 ° C;
- Compressor: Hermetic 1 HP, with CFC-free R-134-A gas;
- Cooling capacity: 8000 BTU / h at 0 ° C;
- Circulation pump: Internal and external;
- Pumping capacity: 10 L / minute (flow rate), 6 mca (pressure);
- Tray and Bowl: In 304 stainless steel;
- Cabinet: In 304 stainless steel and electrostatic painting;
- Bowl dimensions: W = 240 x D = 240 x H = 200 mm;
- Useful volume: 8 Liters;
- Dimensions: W = 715 x D = 600 x H = 320 mm;
- Weight: 35 Kg;
- Power: 1350 Watts;
- Voltage: 220 Volts;
- Accompanies: - 01 Resistance protective tray - 01 Bowl cover - 02 extra fuses - Instruction manual with warranty term;

Benefits and Advantages

- Microprocessed digital control with PID system and RBC calibration certificate, which provides control more precise, the final temperature being reached more quickly and homogeneously
- PT-100 sensor, the most accurate, increasing sensitivity
- It has a Transoni circulation pump
- Internal and external cabinet in 304 stainless steel, providing greater durability
- It has a hermetic compressor 1/3 HP, with R-134-A gas, free of CFC
- Possibility of internal thermostatzation in the gallery or external of other equipment, that is, the samples can be placed in the gallery inside the vat, or the equipment can be used together with other equipment such as condensers, providing practicality
- Definition of gallery types according to the needs of each client
- Provides less water expense in processes where they are used as closed systems for condenser cooling, generating savings and greater process efficiency
- Strict Quality Control, in which checks and tests guarantee the perfect functioning of the equipment, providing security and customer satisfaction
- Customer service, to answer questions and provide explanations about the equipment and methodologies
- Possibility of adaptations according to the customer's needs, makes the equipment already in line a special equipment.

Related Products



FAT EXTRACTOR
TE-044-5/50



FAT EXTRACTOR
TE-044-8/50



NITROGEN DISTILLER
TE-0364