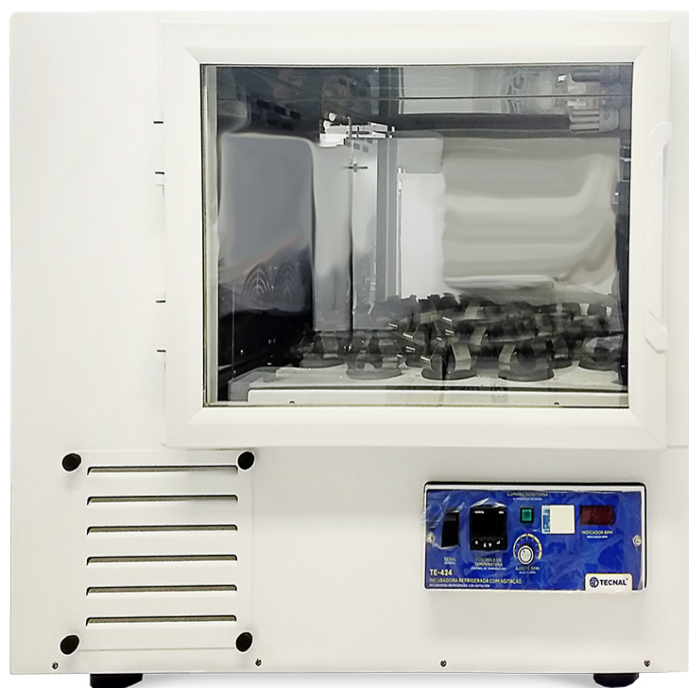




SHAKER INCUBATOR

TE-424

Used for incubation of samples that require orbital agitation and controlled temperature; as Culture Media for growth of microorganisms, and analysis in the area of Biochemistry.

Technical Characteristics

TE-424

- Temperature: 10°C to 60°C;
- Cooling capacity: 480 BTU / h at 0°C;
- Temperature controller: Digital microprocessed with PID system and RBC calibration certificate;
- Sensor: PT-100;
- Control accuracy: $\pm 0.1^{\circ}\text{C}$;
- Homogeneity: $\pm 3^{\circ}\text{C}$;
- Shaking: Orbital from 30 to 250 RPM;
- Shake control: analog with digital display;
- Motor: induction 1/6 HP;
- Compressor: airtight 1 / 6HP, with CFC-free 134-A gas;
- Circulation: forced ventilation;
- Safety: automatic shake shutdown when opening the door;
- Internal chamber: fully stainless steel with lighting;
- Cabinet: in carbon steel with anti-corrosion treatment and electrostatic painting;
- Internal dimensions: L = 600 x d=460 x H=440mm;
- External dimensions: Width: 910mm X depth: 620mm x Height: 810mm;
- Weight: 85kg;
- Power: 750 Watts;
- Voltage: 220 Volts;
- Door: double glass and gas for thermal insulation;
- FOLLOW A PLATFORM TO CHOOSE: - 31 claws for erlenmeyer flask of 125 ml or - 20 claws for erlenmeyer flask of 250 ml or - 13 claws for erlenmeyer flask of 500 ml or - 06 claws for erlenmeyer 1000 ml or - 04 claws for erlenmeyer 2000 ml - 02 Extra fuses - Instruction Manual with Warranty Term ;
- Optional: Special platforms for different types of containers and timer Temperature below 10°C (5-10) the equipment must have a blind door with a seal and thermal insulation;

Benefits and Advantages

- Microprocessed controller with RBC certified PID control system, which makes for lower temperature variations and lower interference in the process, providing higher efficiency
- Flexibility of proofing capacity and volumes (different trays)
- Double glazed door (insulated) for internal temperature maintenance and sample display
- PT-100 temperature Sensor, the most sensitive
- Permanent memory of the configuration state to restore the working state if power failure occurs, as well as recover programmable and calibration parameters
- Internal lighting for easy viewing
- 304 stainless steel vat dyes for longer life
- Benchtop equipment, compact and easy to handle
- Hatch for access to evaporator cleaning (ensures that the evaporator always has heat exchange area with air circulation), for longer compressor life as well as proper cooling operation
- Detachable electrical panel for easy maintenance
- Strict quality control, in which checks and tests ensure the perfect operation of the equipment, providing safety and customer satisfaction
- Customer service, to answer questions and provide explanations about the equipment and methodologies.