









## TABLE WITH TIMED ORBITAL AGITATION

TE-1400

Used for orbital agitation of Erlenmeyers and other containers containing samples that need to be agitated for long periods for their complete homogenization.





## **Technical Characteristics**

## **TE-1400**

- Agitation: Orbital from 30 to 250 RPM;
- Rotation Control: Digital microprocessor via membrane keyboard for rotation and time;
- Control Accuracy: +/-2 RPM;
- Engine: 1/6 HP Induction with frequency inverter;
- Timer: Programmable up to 99:59 hours. Automatic
  IT ACCOMPANIES A PLATFORM TO CHOOSE: shutdown at the end of the programmed time;
   30 jaws for 125ml erlenmeyer flasks or - 24 Grips
- Cabinet: In Vacuum Forming and carbon steel base with anti-corrosive treatment and electrostatic painting;
- Dimensions: W=530 x D=530 x H=220 mm (without platform);
- Weight: 35 kg;
- Power: 200W;
- Voltage: 220V 50/60Hz;
- IT ACCOMPANIES A PLATFORM TO CHOOSE: -30 jaws for 125ml erlenmeyer flasks or - 24 Grips for 250ml Erlenmeyer or - 15 grips for 500ml or - 06 1000ml Erlenmeyer Claws - 02 Fuses - Instruction Manual with Warranty Term;





## Benefits and Advantages

- Lightweight aluminum tray with rubber to grip the 304 stainless steel bottles and claws
- Versatility: Various types of trays can be used (optional)
- IEC plug, international standard
- Robust rubber feet with high grip and cushioning, providing safety
- Lower fixation system for installing the machine on a solid base for high rotations, ensuring safety
- Can be used for long periods of work
- Digital rotation control with LCD display for easy viewing and programming
- Dynamic and fast tray fixing system
- Innovative design in vacuum forming, which provides an excellent smooth and shiny finish
- Time and rotation programming on a single HMI platform through easy-to-implement LCD display and membrane keypads
- Handles for easy transport of the tray
- Lockout feature for safety: prevents having to change any parameter previously programmed by another user
- Rigid Quality Control, in which checks and tests guarantee 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 clients needs makes the equipment already of line a special equipment.

