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## MAGNETIC SHAKER 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  $^{\circ}$  C: 0.891 cP.



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## **Technical Characteristics**

## TE-0853/1

- 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: ±2.2°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.

