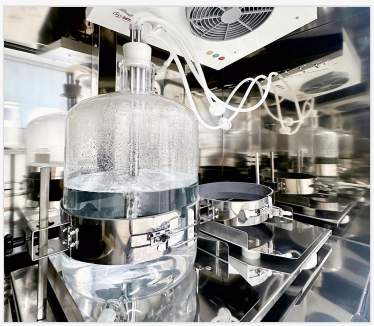
+55 (19) 2105-6161
comex@tecnal.com.br



SHAKER INCUBATOR

TE-426

Used for the growth process of microorganisms and cells that require controlled temperature and orbital shaking conditions. Applicable across various scientific fields, from microbiology to biotechnology. Suitable for the cultivation of fungi and bacteria, yeast multiplication for alcoholic fermentation, and microbiological processes in the food, pharmaceutical, and agricultural industries.

João Leonardo Fustaino, nº 325 Distrito Industrial
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Technical Characteristics

TE-426

- Temperature Range: 15°C to 60°C;
- Temperature Controller: Digital microprocessor with PID system and RBC calibration certificate;
- Temperature Sensor: PT-100;
- Control Accuracy: ±1.0°C;
- Homogeneity: +/-3°C;
- Shaking: Orbital, 30 to 250 RPM;
- Shaking Control: Analog with digital display;
- Motor/Shaking: 1/6 HP induction motor;
- Cooling Compressor: Hermetic 1/3 HP, CFC-free 134-A refrigerant;
- Cooling Capacity: 2,736 BTU/h;
- Air Circulation: Forced ventilation;
- Safety: Overheating protection system;
- Internal Chamber: Fully stainless steel;
- Cabinet: Carbon steel with anti-corrosive treatment and electrostatic painting;
- Internal Dimensions: W=900 x D=540 x H=1300;
- External Dimensions: W=1300 x D=750 x H=1800;
- Air System: 304 stainless steel aeration inlet for bottles with push-in fitting and ¼" olive tip, and an air exhaust outlet with silicone bottle cap support;
- Weight: 170 kg;
- Power: 1800W;
- Power Supply: 220VAC +/- 5% 60Hz;
- Comes with a platform: • For 2 x 20-liter Carlsberg-type bottles • Instruction Manual with Warranty Certificate • RMA-22 0-23 LPM rotameter • Midisart 2000 17805 filter for air inlet • HEPA filter cat. 6723-5000 for air outlet • PU hose ø8mm for connecting the compressor to the air inlet • Air distribution 'T' for 2 bottles with push-in ø8mm fittings ;
- Note: Carlsberg-type bottles not included.;

Benefits and Advantages

- Easy-to-operate equipment
- Microprocessor-controlled temperature system with PID system and RBC calibration certificate
- Orbital shaking enables homogeneous mixing in the culture médium
- Digital RPM reader
- Allows aeration control via rotameter
- Enables sample collection without the need to open the equipment or vessels, preserving internal temperature and simplifying the process
- Air pressure relief system in vessels
- Overheating protection system
- 304 stainless steel internal chamber, extending the equipment's lifespan and facilitating asepsis