







## THERMOSTATIZED BATH

TE-185

Used for heating and cooling in general turbidity test and shelf-life in beer bottles torque test in PET bottle caps (Polyethylene Terephthalate) leakage analysis of cans and dissolution of culture medium.





## **Technical Characteristics**

## **TE-185**

- Temperature: -5 ° C to 60 ° C;
- Temperature Controller: Microprocessed digital with PID system and RBC calibration certificate;
- Sensor: PT-100;
- Control accuracy: ± 0.1 ° C;
- Uniformity: ± 0.3 ° C;
- Compressor: Hermetic 1 HP, with R 22 gas;
- Cooling capacity: 7000 BTU / h at 0 ° C;
- Internal circulation: Through a 10 L / minute motor- Voltage: 220 Volts;
- Capacity: 24 bottles of 600 ml;

- · Cabinet and basin: Entirely in brushed 304 stainless steel, with casters;
- Bowl dimensions: W = 550 x D = 390 x H = 410
- Volume: 70 Liters;
- Dimensions: W = 650 x D = 480 x H = 1030 mm;
- Weight: 70 kg;
- Power: 4000 Watts;
- Accompanies: 01 Gallery of the vat 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 HP
- It has a drip tray on the lid which prevents water from draining out of the equipment providing a dry and clean environment
- It has a coil throughout the internal extension of the vat which provides homogeneity of temperature
- It has two resistances improving the temperature homogeneity and distributing heat equally in the Cuba
- Definition of gallery types according to the needs of each client
- It has a specific button to turn the cooling on and off which provides energy savings and increases the life of the compressor
- Has water collector with protection against clogging of the pump head providing longer life useful to the equipment
- 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.

