









BAIN-MARIE WITH WATER CIRCULATION

TE-054-MAG

Used in various types of laboratory analysis, heating solutions and samples in general, where the use of temperatures to boiling is required.





Technical Characteristics

TE-054-MAG

- Temperature: Ambient +7°C to 100°C;
- Temperature controller: Digital microcontrolled;
- Sensor: PT-100;
- Control accuracy: ±0,3°C;
- Uniformity: ±0.3°C;
- Circulation: Internal by magnetic stirring;
- Safety: Thermal insulation between the Bowl and the cabinet;
- Tray and Bowl: In 304 stainless steel;

- Cabinet: In polystyrene and 304 stainless steel base with electrostatic painting;
- Bowl dimensions: W=300 x D=240 x H=150 mm;
- Bowl volume: 10 liter;
- Dimensions: W=390 x D=370 x H=320 mm;
- Weight: 8.5 kg;
- Power: 1000 Watts;
- Voltage: 220 Volts;
- ACCOMPANIES: 01 Resistance Protective Tray -01 Magnetic Bar (fish) coated with teflon - 01 stainless steel cover with 4 reducing rings - 02 extra fuses - Instruction Manual with Warranty Term;





Benefits and Advantages

- Lightweight, compact and easy-to-handle equipment with built-in handles
- Presence of predictive control that anticipates the control signal so that the system does not
 present high over shoot, that is, more homogeneous temperatures throughout the process
- Bowl in 304 stainless steel, providing greater durability
- Thermal insulation in mineral wool blanket, providing security
- Internal homogenization by magnetic stirring
- Controller that allows calibration of the equipment according to an external standard
- Input for external thermometer for calibration
- PT-100 sensor, the most sensitive
- Clock/Timer: time up to 9,999 minutes, allows the operator to program the time the bath should keep warming up
- REC function Recover: putting this parameter in On mode, the last configuration is saved, when the bath is turned on again it will start to heat up according to the previously configured value
- Bulb thermostat to protect against overheating or lack of water, automatic shutdown that can only be turned back on by the user, providing safety
- Presence of reducing rings on the lid, allowing adaptation according to the container to be used, providing practicality
- Option to be used with gallery and drip tray cover (acrylic or stainless steel)
- 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 client's needs, makes the equipment already of line a special equipment.

