

# Scientific

## Laboratory Equipment

### PRODUCT GUIDE



## ABOUT US

Scientific Laboratory Equipment is South Africa's largest manufacturer of a premium range of laboratory equipment. We have been producing products for use in such markets as biochemistry, research, pharmaceuticals and general industry since 1966.

The 10,000m<sup>2</sup> factory is situated west of Johannesburg, in South Africa. The most modern sheet metal processing machinery is used to consistently achieve the highest standards demanded in today's market.

The latest design software and a highly experienced team of designers and engineers ensure that our products remain a reliable, functional and cost effective solution to many laboratory applications.

Our products are now actively marketed in over 40 countries worldwide through a well established distributor network.



## Ts & Cs

### WARRANTY

- All Scientific equipment comes with a standard ONE year warranty, The 1 Year Extended Warranty is only valid for customers who have registered their warranty online at [www.scientific.co.za](http://www.scientific.co.za) within the first year after making their purchase.

### DISCLAIMER

- Output performance figures quoted are dependent on various factors. Scientific reserves the right, without notice, to make changes and revisions to product specifications, materials and design, when we believe it will provide better performance, durability, and efficiency. Unit measurements may vary depending on point of reference.

### NOTE

- When viewing the appliance from the front in its usual operating position, the width (W) of the product is the total distance from left to right; the depth (D) of the product is the total distance from the front to the back; the height (H) is the total distance from the bottom of the product to the top. Pictures may vary from actual product.

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# COUNTERTOP OVENS & INCUBATORS

## STANDARD OVEN FEATURES

Whether for use in simple drying processes, ageing, curing or general investigations, Scientific ovens provide the ideal solution for diverse thermal applications

- Choice of 5 different capacities
- S/S 430 body construction with S/S 304 interior
- Powder coated mild steel door and control panel
- Robust slam lock door handle
- Fitted with adjustable hydraulic safety thermostat
- **NOTE**
- Temperature variation figures are based on no load conditions at 100°C
- Supplied with x2 shelves



Model 275



Model 277



Model 224

## ECONOMY OVENS

### FEATURES

- A general purpose oven with a hydraulic thermostat control ideal for applications where accuracy is not critical
- Operating temperature +50°C to 250°C based on an ambient of 25°C

### SPECIFICATIONS

| MODEL                                | 220                  | 221                  | 222                  |
|--------------------------------------|----------------------|----------------------|----------------------|
| TEMP. VARIATION ACROSS CHAMBER (±°C) | 1.5                  | 1.5                  | 2.0                  |
| POWER                                | 1000W                | 1000W                | 1500W                |
| VOLTAGE                              | 230V / 50Hz          | 230V / 50Hz          | 230V / 50Hz          |
| PACKAGING (W x D x H)                | 765 x 665 x 570 (mm) | 885 x 770 x 590 (mm) | 930 x 850 x 910 (mm) |
| UNIT (W x D x H)                     | 655 x 590 x 510 (mm) | 755 x 700 x 535 (mm) | 810 x 765 x 735 (mm) |
| NET WEIGHT                           | 34kg                 | 40kg                 | 63kg                 |
| GROSS WEIGHT                         | 38kg                 | 45kg                 | 75kg                 |
| SHIPPING VOLUME                      | 0.29m <sup>3</sup>   | 0.40m <sup>3</sup>   | 0.77m <sup>3</sup>   |
| CHAMBER DIMENSIONS                   | 385 x 360 x 370 (mm) | 485 x 455 x 400 (mm) | 530 x 530 x 580 (mm) |
| CHAMBER VOLUME                       | 40ℓ                  | 80ℓ                  | 160ℓ                 |
| SHELF CAPACITY                       | 5                    | 5                    | 8                    |
| MAXIMUM SHELF LOAD                   | 26kg (per shelf)     | 26kg (per shelf)     | 26kg (per shelf)     |

### SPECIFICATIONS

| MODEL                                | 223                    | 224                     |
|--------------------------------------|------------------------|-------------------------|
| TEMP. VARIATION ACROSS CHAMBER (±°C) | 2.5                    | 2.5                     |
| POWER                                | 2000W                  | 3000W                   |
| VOLTAGE                              | 230V / 50Hz            | 230V / 50Hz             |
| PACKAGING (W x D x H)                | 1040 x 880 x 1030 (mm) | 1130 x 1060 x 1110 (mm) |
| UNIT (W x D x H)                     | 910 x 805 x 840 (mm)   | 1010 x 980 x 935 (mm)   |
| NET WEIGHT                           | 75kg                   | 116kg                   |
| GROSS WEIGHT                         | 88kg                   | 132kg                   |
| SHIPPING VOLUME                      | 0.94m <sup>3</sup>     | 1.33m <sup>3</sup>      |
| CHAMBER DIMENSIONS                   | 620 x 570 x 680 (mm)   | 725 x 755 x 775 (mm)    |
| CHAMBER VOLUME                       | 240ℓ                   | 400ℓ                    |
| SHELF CAPACITY                       | 8                      | 10                      |
| MAXIMUM SHELF LOAD                   | 20kg (per shelf)       | 20kg (per shelf)        |

## DIGITAL OVENS

### FEATURES

- Electronic P.I.D temperature control with digital indication of set and process value
- High accuracy PT 100 temperature sensor
- Solid state control relay for optimum reliability and rapid response
- Operating temperature +50°C to 250°C based on an ambient of 25°C
- Digital display of set and actual temperature to 0.1°C
- Temperature variation at a point  $\pm 0.3^\circ\text{C}$

### SPECIFICATIONS

| MODEL  | 275                  | 276                  | 277                  |
|--|----------------------|----------------------|----------------------|
| TEMP. VARIATION ACROSS CHAMBER ( $\pm^\circ\text{C}$ ) | 1.5                  | 1.5                  | 2.0                  |
| POWER  | 1000W                | 1000W                | 1500W                |
| VOLTAGE  | 230V / 50Hz          | 230V / 50Hz          | 230V / 50Hz          |
| PACKAGING (W x D x H)                                  | 765 x 665 x 570 (mm) | 885 x 770 x 590 (mm) | 930 x 850 x 910 (mm) |
| UNIT (W x D x H)                                       | 655 x 590 x 510 (mm) | 755 x 700 x 535 (mm) | 810 x 765 x 735 (mm) |
| NET WEIGHT   | 34kg                 | 40kg                 | 63kg                 |
| GROSS WEIGHT   | 38kg                 | 45kg                 | 75kg                 |
| SHIPPING VOLUME  | 0.29m <sup>3</sup>   | 0.40m <sup>3</sup>   | 0.72m <sup>3</sup>   |
| CHAMBER DIMENSIONS                                     | 385 x 360 x 370 (mm) | 485 x 455 x 400 (mm) | 530 x 530 x 580 (mm) |
| CHAMBER VOLUME   | 40ℓ                  | 80ℓ                  | 160ℓ                 |
| SHELF CAPACITY   | 5                    | 5                    | 8                    |
| MAXIMUM SHELF LOAD                                     | 26kg (per shelf)     | 26kg (per shelf)     | 26kg (per shelf)     |

### SPECIFICATIONS

| MODEL  | 278                    | 279                     |
|--|------------------------|-------------------------|
| TEMP. VARIATION ACROSS CHAMBER ( $\pm^\circ\text{C}$ ) | 2.5                    | 2.5                     |
| POWER  | 2000W                  | 3000W                   |
| VOLTAGE  | 230V / 50Hz            | 230V / 50Hz             |
| PACKAGING (W x D x H)                                  | 1040 x 880 x 1030 (mm) | 1130 x 1060 x 1110 (mm) |
| UNIT (W x D x H)                                       | 910 x 805 x 840 (mm)   | 1010 x 980 x 935 (mm)   |
| NET WEIGHT   | 75kg                   | 116kg                   |
| GROSS WEIGHT   | 88kg                   | 133kg                   |
| SHIPPING VOLUME  | 0.94m <sup>3</sup>     | 1.30m <sup>3</sup>      |
| CHAMBER DIMENSIONS                                     | 625 x 580 x 680 (mm)   | 725 x 775 x 780 (mm)    |
| CHAMBER VOLUME   | 240ℓ                   | 400ℓ                    |
| SHELF CAPACITY   | 8                      | 10                      |
| MAXIMUM SHELF LOAD                                     | 20kg (per shelf)       | 20kg (per shelf)        |

## ACCESSORIES

### NOTE

Special drying trays, racking systems, programmable controllers, process recorders and custom built stands are available on request

### Accessories for the following Models

220, 221, 222, 223, 224, 275, 276, 277, 278, 279

### ORDER CODES

By Volume

| Volume (ℓ)                       | 40   | 80   | 160  | 240  | 400  |
|----------------------------------|------|------|------|------|------|
| DESCRIPTION                      | CODE |      |      |      |      |
| Chrome plated wire shelf         | 210  | 211  | 212  | 213  | 214  |
| Perforated stainless steel shelf | 215  | 216  | 217  | 218  | 219  |
| 24hr timer                       | 252  | 252  | 252  | 252  | 252  |
| Inlet fan for rapid drying       | 253  | 253  | 253  | 253  | 253  |
| Timer run down facility          | 254  | 254  | 254  | 254  | 254  |
| Outer glass window               | 256A | 256B | 256C | 256D | 256E |

## STANDARD INCUBATOR FEATURES

Scientific general purpose incubators are ideal for use in the fields of life science, pharmacy, clinical science, chemistry and biology

- Choice of 5 different capacities
- S/S 430 body construction with S/S 304 interior
- Powder coated mild steel door and control panel
- Slam lock door handle
- Fitted with adjustable hydraulic safety thermostat

### NOTE

- Temperature variation figures are based on no load conditions at 25°C for incubators
- Supplied with x2 shelves



Model 225



Model 227



Model 299

## ECONOMY INCUBATORS

### FEATURES

- General purpose
- Ideal for applications where a lower degree of accuracy is acceptable
- Hydraulic thermostat control
- Operating temperature +37°C to 110°C based on an ambient of 25°C

### SPECIFICATIONS

| MODEL                                | 225                  | 226                  | 227                  |
|--------------------------------------|----------------------|----------------------|----------------------|
| TEMP. VARIATION ACROSS CHAMBER (±°C) | 1.0                  | 1.0                  | 1.0                  |
| POWER                                | 500W                 | 500W                 | 750W                 |
| VOLTAGE                              | 230V / 50Hz          | 230V / 50Hz          | 230V / 50Hz          |
| PACKAGING (W x D x H)                | 765 x 665 x 570 (mm) | 885 x 770 x 590 (mm) | 930 x 850 x 910 (mm) |
| UNIT (W x D x H)                     | 655 x 590 x 510 (mm) | 755 x 700 x 535 (mm) | 810 x 765 x 735 (mm) |
| NET WEIGHT                           | 34kg                 | 40kg                 | 63kg                 |
| GROSS WEIGHT                         | 38kg                 | 45kg                 | 75kg                 |
| SHIPPING VOLUME                      | 0.29m <sup>3</sup>   | 0.41m <sup>3</sup>   | 0.77m <sup>3</sup>   |
| CHAMBER DIMENSIONS                   | 385 x 360 x 370 (mm) | 485 x 455 x 400 (mm) | 530 x 530 x 580 (mm) |
| CHAMBER VOLUME                       | 40ℓ                  | 80ℓ                  | 160ℓ                 |
| SHELF CAPACITY                       | 5                    | 5                    | 8                    |
| MAXIMUM SHELF LOAD                   | 26kg (per shelf)     | 26kg (per shelf)     | 26kg (per shelf)     |

### SPECIFICATIONS

| MODEL                                | 228                    | 229                     |
|--------------------------------------|------------------------|-------------------------|
| TEMP. VARIATION ACROSS CHAMBER (±°C) | 1.5                    | 1.5                     |
| POWER                                | 1000W                  | 1500W                   |
| VOLTAGE                              | 230V / 50Hz            | 230V / 50Hz             |
| PACKAGING (W x D x H)                | 1040 x 880 x 1030 (mm) | 1130 x 1060 x 1110 (mm) |
| UNIT (W x D x H)                     | 910 x 805 x 840 (mm)   | 1010 x 980 x 935 (mm)   |
| NET WEIGHT                           | 75kg                   | 116kg                   |
| GROSS WEIGHT                         | 88kg                   | 132kg                   |
| SHIPPING VOLUME                      | 0.94m <sup>3</sup>     | 1.33m <sup>3</sup>      |
| CHAMBER DIMENSIONS                   | 620 x 570 x 680 (mm)   | 725 x 755 x 775 (mm)    |
| CHAMBER VOLUME                       | 240ℓ                   | 400ℓ                    |
| SHELF CAPACITY                       | 8                      | 10                      |
| MAXIMUM SHELF LOAD                   | 20kg (per shelf)       | 20kg (per shelf)        |

## DIGITAL INCUBATORS

### FEATURES

- Ideal for applications where a higher degree of accuracy is required
- Electronic P.I.D temperature control with digital indication of set and process value
- High accuracy PT 100 temperature sensor
- Solid state control relay for optimum reliability and rapid response
- Digital display of set and actual temperature to 0.1°C
- Operating temperature +37°C to 110°C based on an ambient of 25°C
- Temperature variation at a point ±0.3°C

### SPECIFICATIONS

| MODEL                                | 295                  | 296                  | 297                  |
|--------------------------------------|----------------------|----------------------|----------------------|
| TEMP. VARIATION ACROSS CHAMBER (±°C) | 1.0                  | 1.0                  | 1.0                  |
| POWER                                | 500W                 | 500W                 | 750W                 |
| VOLTAGE                              | 230V / 50Hz          | 230V / 50Hz          | 230V / 50Hz          |
| PACKAGING (W x D x H)                | 765 x 665 x 570 (mm) | 885 x 770 x 590 (mm) | 930 x 850 x 910 (mm) |
| UNIT (W x D x H)                     | 655 x 590 x 510 (mm) | 755 x 700 x 535 (mm) | 810 x 765 x 735 (mm) |
| NET WEIGHT                           | 34kg                 | 40kg                 | 63kg                 |
| GROSS WEIGHT                         | 38kg                 | 45kg                 | 75kg                 |
| SHIPPING VOLUME                      | 0.29m <sup>3</sup>   | 0.4m <sup>3</sup>    | 0.77m <sup>3</sup>   |
| CHAMBER DIMENSIONS                   | 385 x 360 x 370 (mm) | 485 x 455 x 400 (mm) | 530 x 530 x 580 (mm) |
| CHAMBER VOLUME                       | 40ℓ                  | 80ℓ                  | 160ℓ                 |
| SHELF CAPACITY                       | 5                    | 5                    | 8                    |
| MAXIMUM SHELF LOAD                   | 26kg (per shelf)     | 26kg (per shelf)     | 26kg (per shelf)     |

### SPECIFICATIONS

| MODEL                                | 298                    | 299                     |
|--------------------------------------|------------------------|-------------------------|
| TEMP. VARIATION ACROSS CHAMBER (±°C) | 1.5                    | 1.5                     |
| POWER                                | 1000W                  | 1500W                   |
| VOLTAGE                              | 230V / 50Hz            | 230V / 50Hz             |
| PACKAGING (W x D x H)                | 1040 x 880 x 1030 (mm) | 1130 x 1060 x 1110 (mm) |
| UNIT (W x D x H)                     | 910 x 805 x 840 (mm)   | 1010 x 980 x 935 (mm)   |
| NET WEIGHT                           | 75kg                   | 116kg                   |
| GROSS WEIGHT                         | 88kg                   | 132kg                   |
| SHIPPING VOLUME                      | 0.94m <sup>3</sup>     | 1.30m <sup>3</sup>      |
| CHAMBER DIMENSIONS                   | 620 x 570 x 680 (mm)   | 725 x 755 x 775 (mm)    |
| CHAMBER VOLUME                       | 240ℓ                   | 400ℓ                    |
| SHELF CAPACITY                       | 8                      | 10                      |
| MAXIMUM SHELF LOAD                   | 20kg (per shelf)       | 20kg (per shelf)        |

## ACCESSORIES

### NOTE

Special drying trays, racking systems, programmable controllers, process recorders and custom built stands are available on request

### Accessories for the following Models

225, 226, 227, 228, 229, 295, 296, 297, 298, 299

### ORDER CODES

By Volume

| Volume (ℓ)                       | 40   | 80   | 160  | 240  | 400  |
|----------------------------------|------|------|------|------|------|
| DESCRIPTION                      | CODE |      |      |      |      |
| Chrome plated wire shelf         | 210  | 211  | 212  | 213  | 214  |
| Perforated stainless steel shelf | 215  | 216  | 217  | 218  | 219  |
| Inner glass door                 | 240  | 241  | 242  | 243  | 244  |
| 24hr timer                       | 252  | 252  | 252  | 252  | 252  |
| Inlet fan for rapid drying       | 253  | 253  | 253  | 253  | 253  |
| Timer run down facility          | 254  | 254  | 254  | 254  | 254  |
| Fan speed reducer                | 255  | 255  | 255  | 255  | 255  |
| Outer glass window               | 256A | 256B | 256C | 256D | 256E |

# DOUBLE DOOR OVENS & INCUBATORS

## STANDARD OVEN FEATURES

Whether for use in simple drying processes, ageing, curing or general investigations, Scientific ovens provide the ideal solution for diverse thermal applications

- The Scientific range of double door ovens have been designed to complement the single door range
- They are particularly suited to applications where laboratory space and access is limited and a larger unit is required
- Available in 2 sizes
- Two point locking system for effective door sealing
- Available in 4 model types
- All other specifications identical to the comparable single door model
- Full range of accessories available
- Grade 304 S/S interior
- Bodies are constructed from corrosion protected mild steel with an epoxy powder coated finish
- Fitted with adjustable hydraulic safety thermostat

### NOTE

- Temperature variation figures are based on no load conditions at 100°C for ovens
- Supplied with 2 shelves

## ECONOMY OVENS

### FEATURES

- A general purpose oven with a hydraulic thermostat control ideal for applications where accuracy is not critical
- Operating temperature +50°C to 250°C based on an ambient of 25°C
- Temperature variation across chamber ±2.5°C

### MODEL: 223D

240L DOUBLE DOOR - ECONOMY OVEN

#### SPECIFICATIONS

|                       |                       |
|-----------------------|-----------------------|
| POWER                 | 2000W                 |
| VOLTAGE               | 230V / 50Hz           |
| PACKAGING (W x D x H) | 875 x 975 x 1095 (mm) |
| UNIT (W x D x H)      | 735 x 800 x 915 (mm)  |
| NET WEIGHT            | 75kg                  |
| GROSS WEIGHT          | 88kg                  |
| SHIPPING VOLUME       | 0.93m <sup>3</sup>    |
| CHAMBER DIMENSIONS    | 620 x 565 x 680 (mm)  |
| CHAMBER VOLUME        | 240ℓ                  |
| SHELF CAPACITY        | 8                     |
| MAXIMUM SHELF LOAD    | 20kg (per shelf)      |

### MODEL: 224D

400L DOUBLE DOOR - ECONOMY OVEN

#### SPECIFICATIONS

|                       |                        |
|-----------------------|------------------------|
| POWER                 | 3000W                  |
| VOLTAGE               | 230V / 50Hz            |
| PACKAGING (W x D x H) | 1055 x 980 x 1215 (mm) |
| UNIT (W x D x H)      | 835 x 975 x 1020 (mm)  |
| NET WEIGHT            | 116kg                  |
| GROSS WEIGHT          | 125kg                  |
| SHIPPING VOLUME       | 1.26m <sup>3</sup>     |
| CHAMBER DIMENSIONS    | 715 x 740 x 780 (mm)   |
| CHAMBER VOLUME        | 400ℓ                   |
| SHELF CAPACITY        | 10                     |
| MAXIMUM SHELF LOAD    | 20kg (per shelf)       |

## DIGITAL OVENS

### FEATURES

- Electronic P.I.D temperature control with digital indication of set and process value
- High accuracy PT 100 temperature sensor
- Solid state control relay for optimum reliability and rapid response
- Operating temperature +50°C to 250°C based on an ambient of 25°C
- Temperature variation across chamber ±2.5°C
- Temperature variation at a point ±0.3°C

### MODEL: 278D

240L DOUBLE DOOR - DIGITAL OVEN

#### SPECIFICATIONS

|                       |                       |
|-----------------------|-----------------------|
| POWER                 | 2000W                 |
| VOLTAGE               | 230V / 50Hz           |
| PACKAGING (W x D x H) | 875 x 975 x 1095 (mm) |
| UNIT (W x D x H)      | 735 x 800 x 915 (mm)  |
| NET WEIGHT            | 75kg                  |
| GROSS WEIGHT          | 88kg                  |
| SHIPPING VOLUME       | 0.93m <sup>3</sup>    |
| CHAMBER DIMENSIONS    | 620 x 565 x 680 (mm)  |
| CHAMBER VOLUME        | 240ℓ                  |
| SHELF CAPACITY        | 8                     |
| MAXIMUM SHELF LOAD    | 20kg (per shelf)      |

### MODEL: 279D

400L DOUBLE DOOR - DIGITAL OVEN

#### SPECIFICATIONS

|                       |                        |
|-----------------------|------------------------|
| POWER                 | 3000W                  |
| VOLTAGE               | 230V / 50Hz            |
| PACKAGING (W x D x H) | 1055 x 980 x 1215 (mm) |
| UNIT (W x D x H)      | 835 x 975 x 1020 (mm)  |
| NET WEIGHT            | 116kg                  |
| GROSS WEIGHT          | 125kg                  |
| SHIPPING VOLUME       | 1.26m <sup>3</sup>     |
| CHAMBER DIMENSIONS    | 715 x 740 x 780 (mm)   |
| CHAMBER VOLUME        | 400ℓ                   |
| SHELF CAPACITY        | 10                     |
| MAXIMUM SHELF LOAD    | 20kg (per shelf)       |



Model 223D



Model 278D

## ACCESSORIES

### NOTE

Special drying trays, racking systems, programmable controllers, process recorders and custom built stands are available on request

### Accessories for the following Models

223D, 224D, 278D, 279D

### ORDER CODES

By Volume

**Volume (ℓ)**                      **240**    **400**

**DESCRIPTION**                      **CODE**

|                                  |     |     |
|----------------------------------|-----|-----|
| Chrome plated wire shelf         | 213 | 214 |
| Perforated stainless steel shelf | 218 | 219 |
| 24hr timer                       | 252 | 252 |
| Inlet fan for rapid drying       | 253 | 253 |
| Timer run down facility          | 254 | 254 |



## STANDARD INCUBATOR FEATURES

Scientific general purpose incubators are ideal for use in the fields of life science, pharmacy, clinical science, chemistry and biology

- The Scientific range of double door incubators have been designed to complement the single door range
- They are particularly suited to applications where laboratory space and access is limited and a larger unit is required
- Available in 2 sizes
- Two point locking system for effective door sealing
- Available in 4 model types
- All other specifications identical to the comparable single door model
- Full range of accessories available
- Grade 304 S/S interior
- Bodies are constructed from corrosion protected mild steel with an epoxy powder coated finish
- Fitted with adjustable hydraulic safety thermostat

### NOTE

- Temperature variation figures are based on no load conditions at 25°C
- Supplied with 2 shelves

## ECONOMY INCUBATORS

### FEATURES

- General purpose
- Ideal for applications where a lower degree of accuracy is acceptable
- Hydraulic thermostat control
- Operating temperature +37°C to 110°C based on an ambient of 25°C
- Temperature variation across chamber ±1.5°C

### MODEL: 228D

240L DOUBLE DOOR - ECONOMY INCUBATOR

#### SPECIFICATIONS

|                       |                       |
|-----------------------|-----------------------|
| POWER                 | 1000W                 |
| VOLTAGE               | 230V / 50Hz           |
| PACKAGING (W x D x H) | 875 x 975 x 1095 (mm) |
| UNIT (W x D x H)      | 735 x 800 x 915 (mm)  |
| NET WEIGHT            | 75kg                  |
| GROSS WEIGHT          | 88kg                  |
| SHIPPING VOLUME       | 0.93m <sup>3</sup>    |
| CHAMBER DIMENSIONS    | 620 x 565 x 680 (mm)  |
| CHAMBER VOLUME        | 240ℓ                  |
| SHELF CAPACITY        | 8                     |
| MAXIMUM SHELF LOAD    | 20kg (per shelf)      |

### MODEL: 229D

400L DOUBLE DOOR - ECONOMY INCUBATOR

#### SPECIFICATIONS

|                       |                        |
|-----------------------|------------------------|
| POWER                 | 1500W                  |
| VOLTAGE               | 230V / 50Hz            |
| PACKAGING (W x D x H) | 1055 x 980 x 1215 (mm) |
| UNIT (W x D x H)      | 835 x 975 x 1020 (mm)  |
| NET WEIGHT            | 116kg                  |
| GROSS WEIGHT          | 125kg                  |
| SHIPPING VOLUME       | 1.26m <sup>3</sup>     |
| CHAMBER DIMENSIONS    | 715 x 740 x 780 (mm)   |
| CHAMBER VOLUME        | 400ℓ                   |
| SHELF CAPACITY        | 10                     |
| MAXIMUM SHELF LOAD    | 20kg (per shelf)       |

## DIGITAL INCUBATORS

### FEATURES

- Ideal for applications where a higher degree of accuracy is required
- Electronic P.I.D temperature control with digital indication of set and process value
- High accuracy PT 100 temperature sensor
- Solid state control relay for optimum reliability and rapid response
- Digital display of set and actual temperature to 0.1°C
- Operating temperature +37°C to 110°C based on an ambient of 25°C
- Temperature variation across chamber ±1.5°C
- Temperature variation at a point ±0.3°C

### MODEL: 298D

240L DOUBLE DOOR - DIGITAL INCUBATOR

#### SPECIFICATIONS

|                       |                       |
|-----------------------|-----------------------|
| POWER                 | 1000W                 |
| VOLTAGE               | 230V / 50Hz           |
| PACKAGING (W x D x H) | 875 x 975 x 1095 (mm) |
| UNIT (W x D x H)      | 735 x 800 x 915 (mm)  |
| NET WEIGHT            | 75kg                  |
| GROSS WEIGHT          | 88kg                  |
| SHIPPING VOLUME       | 0.93m <sup>3</sup>    |
| CHAMBER DIMENSIONS    | 620 x 565 x 680 (mm)  |
| CHAMBER VOLUME        | 240ℓ                  |
| SHELF CAPACITY        | 8                     |
| MAXIMUM SHELF LOAD    | 20kg (per shelf)      |

### MODEL: 299D

400L DOUBLE DOOR - DIGITAL INCUBATOR

#### SPECIFICATIONS

|                       |                        |
|-----------------------|------------------------|
| POWER                 | 1500W                  |
| VOLTAGE               | 230V / 50Hz            |
| PACKAGING (W x D x H) | 1055 x 980 x 1215 (mm) |
| UNIT (W x D x H)      | 835 x 975 x 1020 (mm)  |
| NET WEIGHT            | 116kg                  |
| GROSS WEIGHT          | 125kg                  |
| SHIPPING VOLUME       | 1.26m <sup>3</sup>     |
| CHAMBER DIMENSIONS    | 715 x 740 x 780 (mm)   |
| CHAMBER VOLUME        | 400ℓ                   |
| SHELF CAPACITY        | 10                     |
| MAXIMUM SHELF LOAD    | 20kg (per shelf)       |



# VERTICAL OVENS AND INCUBATORS

Vertical Ovens and Incubators that can be used for simple drying processes, ageing, curing or general investigations. Scientific units provide the ideal solution for diverse thermal applications.

## ECONOMY VERTICAL OVEN & INCUBATOR

### FEATURES

- General purpose
- Grade 304 S/S interior
- Bodies are constructed from corrosion protected mild steel with an epoxy powder coated finish
- Sized to fit through a standard width door frame
- Ideal for applications where a lower degree of accuracy is acceptable
- Fitted with adjustable hydraulic safety thermostat
- Temperature variation & figures are based on load conditions at 25°C for incubators and 100°C for ovens

### OVEN

- Operating temperature +50°C to 250°C based on an ambient of 25°C
- Temperature variation across chamber ±2.5°C

### INCUBATOR

- Operating temperature +37°C to 110°C based on an ambient of 25°C
- Temperature variation across chamber ±1.5°C



Model 224V

### MODEL: 224V

400L VERTICAL - ECONOMY OVEN

#### SPECIFICATIONS

|                       |                       |
|-----------------------|-----------------------|
| POWER                 | 3000W                 |
| VOLTAGE               | 230V / 50Hz           |
| PACKAGING (W x D x H) | 940 x 850 x 1520 (mm) |
| UNIT (W x D x H)      | 735 x 795 x 1325 (mm) |
| NET WEIGHT            | 116kg                 |
| GROSS WEIGHT          | 120kg                 |
| SHIPPING VOLUME       | 1.21m <sup>3</sup>    |
| CHAMBER DIMENSIONS    | 620 x 70 x 985 (mm)   |
| CHAMBER VOLUME        | 400ℓ                  |
| SHELF CAPACITY        | 10                    |
| MAXIMUM SHELF LOAD    | 20kg (per shelf)      |

### MODEL: 229V

400L VERTICAL - ECONOMY INCUBATOR

#### SPECIFICATIONS

|                       |                       |
|-----------------------|-----------------------|
| POWER                 | 1500W                 |
| VOLTAGE               | 230V / 50Hz           |
| PACKAGING (W x D x H) | 940 x 850 x 1520 (mm) |
| UNIT (W x D x H)      | 735 x 795 x 1325 (mm) |
| NET WEIGHT            | 116kg                 |
| GROSS WEIGHT          | 120kg                 |
| SHIPPING VOLUME       | 1.21m <sup>3</sup>    |
| CHAMBER DIMENSIONS    | 620 x 570 x 985 (mm)  |
| CHAMBER VOLUME        | 400ℓ                  |
| SHELF CAPACITY        | 10                    |
| MAXIMUM SHELF LOAD    | 20kg (per shelf)      |



## DIGITAL VERTICAL OVEN & INCUBATOR

### FEATURES

- Ideal for applications where a higher degree of accuracy is required
- Electronic P.I.D temperature control with digital indication of set and process value
- High accuracy PT 100 temperature sensor
- Solid state control relay for optimum reliability and rapid response

### OVEN

- Operating temperature +50°C to 250°C based on an ambient of 25°C
- Temperature variation across chamber ±1.5°C
- Temperature variation at a point ±0.3°C

### INCUBATOR

- Operating temperature +37°C to 110°C based on an ambient of 25°C
- Temperature variation across chamber ±1.5°C
- Temperature variation at a point ±0.3°C



Model 279V

### MODEL: 279V

400L VERTICAL - DIGITAL OVEN

#### SPECIFICATIONS

|                       |                       |
|-----------------------|-----------------------|
| POWER                 | 3000W                 |
| VOLTAGE               | 230V / 50Hz           |
| PACKAGING (W x D x H) | 940 x 850 x 1520 (mm) |
| UNIT (W x D x H)      | 735 x 795 x 1325 (mm) |
| NET WEIGHT            | 116kg                 |
| GROSS WEIGHT          | 120kg                 |
| SHIPPING VOLUME       | 1.21m <sup>3</sup>    |
| CHAMBER DIMENSIONS    | 620 x 570 x 985 (mm)  |
| CHAMBER VOLUME        | 400ℓ                  |
| SHELF CAPACITY        | 10                    |
| MAXIMUM SHELF LOAD    | 20kg (per shelf)      |

### MODEL: 299V

400L VERTICAL - DIGITAL INCUBATOR

#### SPECIFICATIONS

|                       |                       |
|-----------------------|-----------------------|
| POWER                 | 1500W                 |
| VOLTAGE               | 230V / 50Hz           |
| PACKAGING (W x D x H) | 940 x 850 x 1520 (mm) |
| UNIT (W x D x H)      | 735 x 795 x 1325 (mm) |
| NET WEIGHT            | 116kg                 |
| GROSS WEIGHT          | 120kg                 |
| SHIPPING VOLUME       | 1.21m <sup>3</sup>    |
| CHAMBER DIMENSIONS    | 620 x 570 x 985 (mm)  |
| CHAMBER VOLUME        | 400ℓ                  |
| SHELF CAPACITY        | 10                    |
| MAXIMUM SHELF LOAD    | 20kg (per shelf)      |

## ACCESSORIES

### NOTE

Special drying trays, racking systems, programmable controllers and process recorders are available on request

### Accessories for the following Models

OVENS: 224V, 279V

INCUBATORS: 229V, 299V

### ORDER CODES

By Volume

**Volume (ℓ)** **400**

**DESCRIPTION** **CODE**

|                                    |      |
|------------------------------------|------|
| Chrome plated wire shelf           | 213  |
| Perforated stainless steel shelf   | 218  |
| Inner glass door (Incubator only)  | 244V |
| 24hr timer                         | 252  |
| Inlet fan for rapid drying         | 253  |
| Timer run down facility            | 254  |
| Fan speed reducer (Incubator only) | 255  |

# INDUSTRIAL OVENS

These robust and reliable industrial ovens are intended for a variety of drying and curing operations. They can be found in the mining, pharmaceutical and general industry sectors. Two model sizes are available. The 700 litre units operate on a forced draught air circulating system whilst the 1400 litre models incorporate a 3 wall system to ensure uniform temperature throughout the heated space. Each unit can be supplied in either digital or economy versions.

## FEATURES

- Grade 304 stainless steel interior
- Fully adjustable shelf height
- Doors mounted on robust hinges for effective sealing
- Long lasting silicon door seal
- All bodies are constructed from corrosion protected mild steel with an epoxy powder coated finish
- Special purpose shelves or drying trays manufactured to customer specifications if required
- Hydraulic safety thermostat and control circuit breakers fitted to all models

## NOTE

- Temperature variation figures are based on no load conditions at 100°C

## ECONOMY OVENS

### FEATURES

- Ideal for applications where a lower degree of accuracy is acceptable
- Hydraulic thermostat control
- Operating temperature +50°C to 250°C based on an ambient of 25°C
- Temperature variation across chamber ±2.5°C

### NOTE

- Models 386 and 388 come standard with 2 shelves
- Model 363 comes standard with 8 shelves

### MODEL: 386

700L ECONOMY OVEN

#### SPECIFICATIONS

|                       |                          |
|-----------------------|--------------------------|
| POWER                 | 6kW                      |
| VOLTAGE               | 380V / 50Hz / 2P / N / E |
| PACKAGING (W x D x H) | 1090 x 1105 x 1630 (mm)  |
| UNIT (W x D x H)      | 1090 x 1070 x 1630 (mm)  |
| NET WEIGHT            | 180kg                    |
| GROSS WEIGHT          | 181kg                    |
| SHIPPING VOLUME       | 1.96m <sup>3</sup>       |
| CHAMBER DIMENSIONS    | 750 x 815 x 1220 (mm)    |
| CHAMBER VOLUME        | 700ℓ                     |
| SHELF CAPACITY        | 15                       |
| MAXIMUM SHELF LOAD    | 20kg                     |

### MODEL: 388

700L ECONOMY OVEN

#### SPECIFICATIONS

|                       |                         |
|-----------------------|-------------------------|
| POWER                 | 3kW                     |
| VOLTAGE               | 230V / 50Hz             |
| PACKAGING (W x D x H) | 1090 x 1105 x 1630 (mm) |
| UNIT (W x D x H)      | 1090 x 1070 x 1630 (mm) |
| NET WEIGHT            | 180kg                   |
| GROSS WEIGHT          | 181kg                   |
| SHIPPING VOLUME       | 1.96m <sup>3</sup>      |
| CHAMBER DIMENSIONS    | 750 x 815 x 1220 (mm)   |
| CHAMBER VOLUME        | 700ℓ                    |
| SHELF CAPACITY        | 15                      |
| MAXIMUM SHELF LOAD    | 20kg                    |

Model 386



Model 363



### MODEL: 363

1400L ECONOMY OVEN

#### SPECIFICATIONS

|                       |  |
|-----------------------|--|
| POWER                 | 12kW   |
| VOLTAGE               | 380V / 50Hz / 3P / N / E                                 |
| PACKAGING (W x D x H) | 1755 x 1210 x 2010 (mm)                                  |
| UNIT (W x D x H)      | 1755 x 1175 x 2010 (mm)                                  |
| NET WEIGHT            | 480kg  |
| GROSS WEIGHT          | 481kg  |
| SHIPPING VOLUME       | 5.58m <sup>3</sup>                                       |
| CHAMBER DIMENSIONS    | 1215 x 910 x 1215 (mm)<br>(Two Openings 550 x 1215 (mm)) |
| CHAMBER VOLUME        | 1400ℓ  |
| SHELF CAPACITY        | 26   |
| MAXIMUM SHELF LOAD    | 23kg   |

## DIGITAL OVENS

### FEATURES

- Electronic P.I.D temperature control with digital indication of set and process value
- High accuracy PT 100 temperature sensor
- Ideal for applications where a higher degree of accuracy is required
- Multi stage heating
- Solid state control relays for optimum reliability and rapid response
- Weekly programmable timer
- Operating temperature +50°C to 250°C based on an ambient of 25°C

- Temperature variation across chamber  $\pm 2.5^{\circ}\text{C}$
- Temperature variation at a point  $\pm 0.3^{\circ}\text{C}$

### NOTE

- Models 385 and 387 come standard with 5 shelves
- Models 362 comes standard with 16 shelves

### MODEL: 385

700L DIGITAL OVEN

#### SPECIFICATIONS

|                       |                          |
|-----------------------|--------------------------|
| POWER                 | 6kW                      |
| VOLTAGE               | 380V / 50Hz / 2P / N / E |
| PACKAGING (W x D x H) | 1090 x 1105 x 1630 (mm)  |
| UNIT (W x D x H)      | 1090 x 1070 x 1630 (mm)  |
| NET WEIGHT            | 180kg                    |
| GROSS WEIGHT          | 181kg                    |
| SHIPPING VOLUME       | 1.96m <sup>3</sup>       |
| CHAMBER DIMENSIONS    | 750 x 815 x 1220 (mm)    |
| CHAMBER VOLUME        | 700ℓ                     |
| SHELF CAPACITY        | 15                       |
| MAXIMUM SHELF LOAD    | 20kg                     |

### MODEL: 387

700L DIGITAL OVEN

#### SPECIFICATIONS

|                       |                         |
|-----------------------|-------------------------|
| POWER                 | 3kW                     |
| VOLTAGE               | 230V / 50Hz             |
| PACKAGING (W x D x H) | 1090 x 1105 x 1630 (mm) |
| UNIT (W x D x H)      | 1090 x 1070 x 1630 (mm) |
| NET WEIGHT            | 180kg                   |
| GROSS WEIGHT          | 181kg                   |
| SHIPPING VOLUME       | 1.96m <sup>3</sup>      |
| CHAMBER DIMENSIONS    | 750 x 815 x 1220 (mm)   |
| CHAMBER VOLUME        | 700ℓ                    |
| SHELF CAPACITY        | 15                      |
| MAXIMUM SHELF LOAD    | 20kg                    |

### MODEL: 362

1400L DIGITAL OVEN

#### SPECIFICATIONS

|                       |   |
|-----------------------|---|
| POWER                 | 12kW  |
| VOLTAGE               | 380V / 50Hz / 3P / N / E                              |
| PACKAGING (W x D x H) | 1755 x 1210 x 2010 (mm)                               |
| UNIT (W x D x H)      | 1755 x 1175 x 2010 (mm)                               |
| NET WEIGHT            | 480kg   |
| GROSS WEIGHT          | 481kg   |
| SHIPPING VOLUME       | 4.27m <sup>3</sup>                                    |
| CHAMBER DIMENSIONS    | 1215 x 910 x 1215 (mm) - Two Openings 550 x 1215 (mm) |
| CHAMBER VOLUME        | 1400ℓ   |
| SHELF CAPACITY        | 26  |
| MAXIMUM SHELF LOAD    | 23kg  |

## ACCESSORIES

### NOTE

Special drying trays, racking systems, programmable controllers, process recorders and custom built stands are available on request

All models are available with Stainless steel outer bodies on request

All units being exported or transported out of Gauteng should be crated  
Crating prices available on request

### Accessories for the following Models

OVENS: 386, 388, 363, 385, 362, 387

### ORDER CODES

By Volume

| Volume (ℓ)                    | 700  | 1400 |
|-------------------------------|------|------|
| DESCRIPTION                   | CODE |      |
| Extra chrome plate wire shelf | 311A | 312  |
| Extraction Fan                | 313  | 313  |

Model 385





# INDUSTRIAL INCUBATOR

The industrial incubator is ideally suited for applications where a larger volume incubator is required, in fields of life science, pharmacy, clinical science, chemistry and biology.

## DIGITAL INCUBATOR

### FEATURES

- Grade 304 stainless steel interior
- Fully adjustable shelf height
- Doors mounted on robust hinges for effective sealing
- Long lasting silicon door seal
- The body is constructed from corrosion protected mild steel with an epoxy powder coated finish
- Hydraulic safety thermostat and control circuit breakers fitted
- Electronic P.I.D temperature control with digital indication of set and process value
- Solid state switching for improved reliability and rapid response
- High accuracy PT 100 temperature sensor
- Ideal for applications where a higher degree of accuracy is required
- Weekly programmable timer
- Fitted with adjustable hydraulic safety thermostat
- Temperature variation across chamber  $\pm 2.5^{\circ}\text{C}$
- Temperature variation at a point  $\pm 0.3^{\circ}\text{C}$

- This unit does not require 3 phase power and is a 230V single phase unit
- Operating temperature  $+37^{\circ}\text{C}$  to  $110^{\circ}\text{C}$  based on an ambient of  $25^{\circ}\text{C}$

### NOTE

- Temperature variation figures are based on no load conditions at  $25^{\circ}\text{C}$
- Model 389 comes standard with 5 shelves

### MODEL: 389

700L DIGITAL INCUBATOR

### SPECIFICATIONS

|                       |                         |
|-----------------------|-------------------------|
| POWER                 | 1.5kW                   |
| VOLTAGE               | 230V / 50Hz             |
| PACKAGING (W x D x H) | 1090 x 1105 x 1630 (mm) |
| UNIT (W x D x H)      | 1090 x 1070 x 1630 (mm) |
| NET WEIGHT            | 180kg                   |
| GROSS WEIGHT          | 181kg                   |
| SHIPPING VOLUME       | 1.96m <sup>3</sup>      |
| CHAMBER DIMENSIONS    | 750 x 815 x 1220 (mm)   |
| CHAMBER VOLUME        | 700ℓ                    |
| SHELF CAPACITY        | 15                      |
| MAXIMUM SHELF LOAD    | 20kg                    |



Model 389

## ACCESSORIES

### NOTE

Special drying trays, racking systems, programmable controllers, process recorders and custom built stands are available on request  
 Available with Stainless steel outer body on request  
 All units being exported or transported out of Gauteng should be crated  
 Crating prices available on request

### Accessories for the following Model

INCUBATOR: 389

### ORDER CODES

By Volume

**Volume (ℓ)** **700**

**DESCRIPTION** **CODE**

|                               |      |
|-------------------------------|------|
| Extra chrome plate wire shelf | 311A |
| Extraction fan                | 313  |
| Inner glass door              | 364  |

# MUFFLE FURNACES

The Scientific general purpose laboratory furnaces are ideal for a wide range of applications. The units are robustly constructed and fitted with high quality components for reliable operation. For special applications please contact our technical department for advice.

## FEATURES

- Electronic P.I.D temperature control with digital indication of set and process value
- Solid state switching for improved reliability and rapid response
- Independent over temperature safety system
- Independent sensors for control and safety using type n duplex thermocouple
- Maximum continuous operating temperature 1150°C
- Easily replaceable side wall mounted slab elements
- Automatic cut out switch on door opening deactivates element
- Door mounted temperature sampling port for easy validation, thus retaining heat inside the chamber
- Robust construction with slide out control panel for ease of service
- Available in 9 litre and 30 litre capacity
- Optional programmable controllers
- High thermal efficiency ceramic insulation coupled to double skin construction ensures cool to touch exterior panels
- Out and up door with vertically counterbalanced action protects operator from potential burns
- Ashing option available

## NOTE

- Prior to ordering please advise on application



Model 909



## MODEL: 909

9L MUFFLE FURNACE - SLAB ELEMENT

### SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| POWER                 | 3300W                |
| VOLTAGE               | 230V / 50Hz          |
| PACKAGING (W x D x H) | 850 x 950 x 910 (mm) |
| UNIT (W x D x H)      | 570 x 660 x 695 (mm) |
| NET WEIGHT            | 50kg                 |
| GROSS WEIGHT          | 60kg                 |
| SHIPPING VOLUME       | 0.7m <sup>3</sup>    |
| CHAMBER DIMENSIONS    | 195 x 300 x 155 (mm) |
| CHAMBER VOLUME        | 9ℓ                   |
| MAX CONTINUOUS TEMP.  | 1150°C               |
| MAX TEMPERATURE       | 1200°C               |

## MODEL: 930

30L MUFFLE FURNACE - SLAB ELEMENT

### SPECIFICATIONS

|                       |                                  |
|-----------------------|----------------------------------|
| POWER                 | 5000W                            |
| VOLTAGE               | 380V / 50Hz / 2Phase / N / Earth |
| PACKAGING (W x D x H) | 850 x 950 x 939 (mm)             |
| UNIT (W x D x H)      | 690 x 820 x 730 (mm)             |
| NET WEIGHT            | 68kg                             |
| GROSS WEIGHT          | 78kg                             |
| SHIPPING VOLUME       | 0.76m <sup>3</sup>               |
| CHAMBER DIMENSIONS    | 300 x 450 x 205 (mm)             |
| CHAMBER VOLUME        | 30ℓ                              |
| MAX CONTINUOUS TEMP.  | 1150°C                           |
| MAX TEMPERATURE       | 1200°C                           |

# HIGH TEMPERATURE FURNACES

The Scientific high temperature furnaces are designed for use with aggressive fluxes in bead preparation for XRF analysis. The units are robustly constructed and fitted with high quality components for reliable operation. For special applications please contact our technical department for advice.

## FEATURES

- Electronic P.I.D temperature control with digital indication of set and process value
- Solid state switching for improved reliability and rapid response
- Independent over temperature safety system
- Independent sensors for control and safety using type R duplex thermocouple
- Automatic cut out switch on door opening deactivates element
- Door mounted temperature sampling port for easy validation thus, retaining heat inside the chamber
- Robust construction with slide out control panel for ease of service
- 15 litre capacity
- Optional programmable controllers
- High thermal efficiency ceramic insulation coupled to double skin construction ensures cool to touch exterior panels
- Out and up door with vertically counterbalanced action protects operator from potential burns
- Ashing option available
- Silicone Carbide heating elements mounted across the top of the chamber

## NOTE

- Prior to ordering please advise on application.
- Elements are packed separately and require installation and connection on site by qualified technician
- Model 931 maximum temperature 1400°C
- Model 932 maximum temperature 1500°C



Model 931

## MODEL: 931

15L HIGH TEMPERATURE FURNACE

### SPECIFICATIONS

|                       |                                  |
|-----------------------|----------------------------------|
| POWER                 | 5500W                            |
| VOLTAGE               | 380V / 50Hz / 2Phase / N / Earth |
| PACKAGING (W x D x H) | 850 x 950 x 939 (mm)             |
| UNIT (W x D x H)      | 690 x 820 x 730 (mm)             |
| NET WEIGHT            | 68kg                             |
| GROSS WEIGHT          | 78kg                             |
| SHIPPING VOLUME       | 0.76m <sup>3</sup>               |
| CHAMBER DIMENSIONS    | 210 x 400 x 180 (mm)             |
| CHAMBER VOLUME        | 15ℓ                              |
| MAX TEMPERATURE       | 1400°C                           |

## MODEL: 932

15L HIGH TEMPERATURE FURNACE

### SPECIFICATIONS

|                       |                                  |
|-----------------------|----------------------------------|
| POWER                 | 6500W                            |
| VOLTAGE               | 380V / 50Hz / 2Phase / N / Earth |
| PACKAGING (W x D x H) | 850 x 950 x 939 (mm)             |
| UNIT (W x D x H)      | 690 x 820 x 730 (mm)             |
| NET WEIGHT            | 68kg                             |
| GROSS WEIGHT          | 78kg                             |
| SHIPPING VOLUME       | 0.76m <sup>3</sup>               |
| CHAMBER DIMENSIONS    | 210 x 400 x 180 (mm)             |
| CHAMBER VOLUME        | 15ℓ                              |
| MAX TEMPERATURE       | 1500°C                           |

# VOLATILE & ASHING FURNACES

The Scientific volatile test furnaces are for testing contamination levels of coal due to amount of volatiles produced before oxidation. Design allows for fast heating as specified by test methods. The Scientific coal ash furnaces are for determination of coal ash in preheated airflow for improved uniformity as required by relevant test methods.

## FEATURES

- Digital setpoint control with digital indication of set value
- Solid state switching for improved reliability and rapid response
- Control using K type thermocouple
- Maximum continuous operating temperature 1000°C
- Easily replaceable side wall mounted slab elements
- Door mounted temperature sampling port for easy validation, thus retaining heat inside the chamber

- High thermal efficiency ceramic insulation coupled to double skin construction ensures cool to touch exterior panels

## NOTE

- Prior to ordering please advise on application.



Model 905

### MODEL: 905

5L VOLATILE FURNACE

#### SPECIFICATIONS

|                            |                      |
|----------------------------|----------------------|
| POWER                      | 3500W                |
| VOLTAGE                    | 230V / 50Hz          |
| PACKAGING (W x D x H)      | On Application       |
| UNIT (W x D x H)           | 480 x 495 x 515 (mm) |
| NET WEIGHT                 | 50kg                 |
| GROSS WEIGHT               | 60kg                 |
| SHIPPING VOLUME            | 0.12m <sup>3</sup>   |
| CHAMBER DIMENSIONS         | 200 x 240 x 100 (mm) |
| CHAMBER VOLUME             | 5ℓ                   |
| MAX CONTINUOUS TEMPERATURE | 1000°C               |

### MODEL: 908

7.6L ASHING FURNACE

#### SPECIFICATIONS

|                            |                      |
|----------------------------|----------------------|
| POWER                      | 3500W                |
| VOLTAGE                    | 230V / 50Hz          |
| PACKAGING (W x D x H)      | On Application       |
| UNIT (W x D x H)           | 680 x 495 x 515 (mm) |
| NET WEIGHT                 | 50kg                 |
| GROSS WEIGHT               | 60kg                 |
| SHIPPING VOLUME            | 0.17m <sup>3</sup>   |
| CHAMBER DIMENSIONS         | 170 x 450 x 100 (mm) |
| CHAMBER VOLUME             | 7.6ℓ                 |
| MAX CONTINUOUS TEMPERATURE | 1000°C               |

## ECONOMY FURNACE

The Scientific economy furnace is used for the following applications annealing, ashing, calcination, curing, drying, loss on ignition, sintering and fusion.

## FEATURES

- Electronic P.I.D temperature control with digital indication of set and process value
- Solid state switching for improved reliability and rapid response
- Control using type K thermocouple
- Maximum continuous operating temperature 1000°C
- Easily replaceable side wall mounted slab elements
- Door mounted temperature sampling port for easy validation, thus retaining heat inside the chamber
- High thermal efficiency ceramic insulation coupled to double skin construction ensures cool to touch exterior panels

### MODEL: 916

16L ECONOMY FURNACE

#### SPECIFICATIONS

|                            |                      |
|----------------------------|----------------------|
| POWER                      | 3300W                |
| VOLTAGE                    | 230V / 50Hz          |
| PACKAGING (W x D x H)      | On Application       |
| UNIT (W x D x H)           | 490 x 580 x 520 (mm) |
| NET WEIGHT                 | 50kg                 |
| GROSS WEIGHT               | 60kg                 |
| SHIPPING VOLUME            | 0.15m <sup>3</sup>   |
| CHAMBER DIMENSIONS         | 300 x 300 x 185 (mm) |
| CHAMBER VOLUME             | 16ℓ                  |
| MAX CONTINUOUS TEMPERATURE | 1000°C               |

# COOLED INCUBATORS

The Scientific range of robust cooled incubators are available in two sizes. The units are ideal for use in cultivating low temperature microbes and plant cells, general pharmacy, clinical science and biology.

## FEATURES

- Electronic P.I.D temperature control with digital indication of set and process value
- High accuracy PT 100 temperature sensor
- Solid state control relay for optimum reliability and rapid response
- Reliable refrigeration system with high quality compressor and components
- Grade 304 stainless steel interior
- Fully adjustable shelf heights
- Forced air circulation for excellent temperature uniformity
- High quality silicon door seal to minimise heat loss
- Automatic defrost function

## NOTE

- Model 354 is supplied with 2 chrome plated wire shelves
- Model 356 is supplied with 4 chrome plated wire shelves
- Optional inner glass viewing door for sample inspection without affecting chamber temperature
- Operating temperatures based on an ambient of 25°C



## MODEL: 354

150L COOLED INCUBATOR

### SPECIFICATIONS

|                       |                       |
|-----------------------|-----------------------|
| POWER                 | 1100W                 |
| VOLTAGE               | 230V / 50Hz           |
| PACKAGING (W x D x H) | 800 x 810 x 1090 (mm) |
| UNIT (W x D x H)      | 685 x 755 x 890 (mm)  |
| NET WEIGHT            | 82kg                  |
| GROSS WEIGHT          | 90kg                  |
| SHIPPING VOLUME       | 0.71m <sup>3</sup>    |
| CHAMBER DIMENSIONS    | 595 x 495 x 495 (mm)  |
| CHAMBER VOLUME        | 150ℓ                  |
| SHELF CAPACITY        | 7 with 50mm Spaces    |
| REFRIGERANT           | 134a                  |
| TEMPERATURE RANGE     | -10°C to +60°C        |

## MODEL: 356

400L COOLED INCUBATOR

### SPECIFICATIONS

|                       |                       |
|-----------------------|-----------------------|
| POWER                 | 1200W                 |
| VOLTAGE               | 230V / 50Hz           |
| PACKAGING (W x D x H) | 760 x 880 x 1960 (mm) |
| UNIT (W x D x H)      | 685 x 810 x 1820 (mm) |
| NET WEIGHT            | 100kg                 |
| GROSS WEIGHT          | 104kg                 |
| SHIPPING VOLUME       | 1.31m <sup>3</sup>    |
| CHAMBER DIMENSIONS    | 595 x 495 x 1305 (mm) |
| CHAMBER VOLUME        | 400ℓ                  |
| SHELF CAPACITY        | 21 with 50mm spacing  |
| REFRIGERANT           | 404                   |
| TEMPERATURE RANGE     | 0°C to +60°C          |

## ACCESSORIES

### NOTE

Perforated trays available on request

### Accessories for the following Models

354, 356

## ORDER CODES

By Volume

|                   |            |            |
|-------------------|------------|------------|
| <b>Volume (ℓ)</b> | <b>150</b> | <b>400</b> |
|-------------------|------------|------------|

| DESCRIPTION                    | CODE |      |
|--------------------------------|------|------|
| Extra chrome plated wire shelf | 361  | 361A |
| Inner glass door               | 359  | 360  |

# GROWTH CHAMBERS

This range of growth chambers have been designed for experimentation in the growth of plants, animals and insects. The controls are easy to set for all desired parameters of light and temperature.

## FEATURES

- Electronic P.I.D temperature control with digital indication of set and process value
- Fully adjustable day/night and temperature - time settings
- High accuracy PT 100 temperature sensor
- Solid state control relay for optimum reliability and rapid response
- Reliable refrigeration system with high quality compressor and components
- Grade 304 stainless steel interior
- Temperature range 0°C to +60°C
- Fully adjustable shelf heights
- Forced air circulation for excellent temperature uniformity
- Inner glass viewing door for sample inspection without affecting chamber temperature
- High quality silicon door seal to minimize heat loss
- Independently controlled Grolux lighting allowing the selection of different lux levels via a rocker switch
- Automatic defrost function
- Weekly programmable timer

## NOTE

- Model 357 is supplied with 2 chrome plated wire shelves and model 358 with 4 shelves
- Refrigerant 134a on model 357 and 358 with 404 refrigerant
- Operating temperatures based on an ambient of 25°C

## MODEL: 357

150L GROWTH CHAMBER

### SPECIFICATIONS

|                       |                       |
|-----------------------|-----------------------|
| POWER                 | 1220W                 |
| VOLTAGE               | 230V / 50Hz           |
| PACKAGING (W x D x H) | 800 x 810 x 1090 (mm) |
| UNIT (W x D x H)      | 685 x 755 x 890 (mm)  |
| NET WEIGHT            | 82kg                  |
| GROSS WEIGHT          | 90kg                  |
| SHIPPING VOLUME       | 0.71m <sup>3</sup>    |
| CCHAMBER DIMENSIONS   | 595 x 495 x 495 (mm)  |
| CHAMBER VOLUME        | 150ℓ                  |
| SHELF CAPACITY        | 7 with 50mm Spaces    |
| TOTAL LIGHTING        | 1000 Lux              |
| TEMPERATURE RANGE     | 0°C to +60°C          |



Model 357

Model 358

## MODEL: 358

400L GROWTH CHAMBER

### SPECIFICATIONS

|                       |                       |
|-----------------------|-----------------------|
| POWER                 | 1530W                 |
| VOLTAGE               | 230V / 50Hz           |
| PACKAGING (W x D x H) | 760 x 880 x 1960 (mm) |
| UNIT (W x D x H)      | 685 x 810 x 1820 (mm) |
| NET WEIGHT            | 100kg                 |
| GROSS WEIGHT          | 104kg                 |
| SHIPPING VOLUME       | 1.31m <sup>3</sup>    |
| CHAMBER DIMENSIONS    | 595 x 495 x 1305 (mm) |
| CHAMBER VOLUME        | 400ℓ                  |
| SHELF CAPACITY        | 21 with 50mm spacing  |
| TOTAL LIGHTING        | 1000 Lux              |
| TEMPERATURE RANGE     | 0°C to +60°C          |

# ACCESSORIES

## NOTE

Perforated trays available on request

**Accessories for the following Models**  
357, 358

## ORDER CODES

By Volume

**Volume (ℓ)**                      **150**      **400**

**DESCRIPTION**                      **CODE**

Extra chrome plated wire shelf                      361      361A

# SHAKING INCUBATORS

This range of orbital shaking incubators comprises of two models depending on the required temperature range. The units are ideal for a wide variety of laboratory experimentation in fields such as molecular biology, plant and animal cell culture and microbiology.

## FEATURES

- Electronic P.I.D temperature control with digital indication of set and process value
- High accuracy PT 100 temperature sensor
- Solid state control relay for optimum reliability and rapid response
- Micro processor based speed control for high stability with digital indication of RPM
- 120 minute timer with infinity override position for continuous operation if required
- Forced air circulation for excellent temperature uniformity
- Grade 304 stainless steel interior
- Loose rubber mat fitted to platform
- Safety cut out on the shaking platform when door is opened
- Counterbalanced drive system ensures smooth running under all loads

### Specific features model 353

- Supplied with one chrome plated shelf and a shaking platform (size 480mm x 380mm) with four adjustable clamping bars
- 30kg load capacity
- Temperature range 37°C to 60°C

### Specific features model 355

- Supplied with one chrome plated shelf and a shaking platform (size 480mm x 380mm) with four adjustable clamping bars
- 30kg load capacity
- Temperature range 0°C to 60°C
- Reliable refrigeration system with high quality compressor and components
- Automatic defrost function

### Specific features model 260

- Standard unit supplied with platform (size 395mm x 295mm) and 4 adjustable clamping bars
- 8kg load capacity
- Viewing window mounted in lift up cover
- Safety cut out switch stops the platform when the lid is opened
- Temperature range 37°C to 60 °C

## NOTE

- Flask holding clamps available as accessories
- Operating temperatures based on an ambient of 25°C

## MODEL: 353

150L SHAKING INCUBATOR

### SPECIFICATIONS

|                       |                       |
|-----------------------|-----------------------|
| POWER                 | 1100W                 |
| VOLTAGE               | 230V / 50Hz           |
| PACKAGING (W x D x H) | 800 x 800 x 1080 (mm) |
| UNIT (W x D x H)      | 685 x 760 x 890 (mm)  |
| NET WEIGHT            | 98kg                  |
| GROSS WEIGHT          | 108kg                 |
| SHIPPING VOLUME       | 0.69m <sup>3</sup>    |
| CHAMBER DIMENSIONS    | 595 x 495 x 495 (mm)  |
| CHAMBER VOLUME        | 150ℓ                  |
| SHELF CAPACITY        | 5 with 50mm spaces    |
| RPM                   | 10-250                |
| PLATFORM SIZE         | 480 x 380 (mm)        |



Model 353

## MODEL: 355

150L SHAKING INCUBATOR

### SPECIFICATIONS

|                       |                       |
|-----------------------|-----------------------|
| POWER                 | 1100W                 |
| VOLTAGE               | 230V / 50Hz           |
| PACKAGING (W x D x H) | 800 x 800 x 1080 (mm) |
| UNIT (W x D x H)      | 685 x 760 x 890 (mm)  |
| NET WEIGHT            | 98kg                  |
| GROSS WEIGHT          | 108kg                 |
| SHIPPING VOLUME       | 0.69m <sup>3</sup>    |
| CHAMBER DIMENSIONS    | 595 x 495 x 495 (mm)  |
| CHAMBER VOLUME        | 150ℓ                  |
| SHELF CAPACITY        | 5 with 50mm spaces    |
| RPM                   | 10-250                |
| PLATFORM SIZE         | 480 x 380 (mm)        |

## MODEL: 260

14L ORBITAL SHAKING INCUBATOR

### SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| POWER                 | 900W                 |
| VOLTAGE               | 230V / 50Hz          |
| PACKAGING (W x D x H) | 635 x 560 x 720 (mm) |
| UNIT (W x D x H)      | 460 x 530 x 555 (mm) |
| NET WEIGHT            | 27kg                 |
| GROSS WEIGHT          | 30kg                 |
| SHIPPING VOLUME       | 0.26m <sup>3</sup>   |
| CHAMBER DIMENSIONS    | 455 x 455 x 345 (mm) |
| CHAMBER VOLUME        | 14ℓ                  |
| RPM                   | 10 - 250             |
| PLATFORM SIZE         | 395 x 295 (mm)       |



Model 260

## ACCESSORIES

### NOTE

Double platform available on request

### Accessories for the following Models

260, 353, 355

### ORDER CODES

By Volume

|                   |            |           |
|-------------------|------------|-----------|
| <b>Volume (ℓ)</b> | <b>150</b> | <b>14</b> |
|-------------------|------------|-----------|

|                    |             |
|--------------------|-------------|
| <b>DESCRIPTION</b> | <b>CODE</b> |
|--------------------|-------------|

|                                 |      |      |
|---------------------------------|------|------|
| Extra chrome plated wire shelf  | 358  |      |
| Inner glass door                | 359  |      |
| 50ml Flask Clamp (Capacity 30)  | 269A | 269A |
| 125ml Flask Clamp (Capacity 30) | 269B | 269B |
| 250ml Flask Clamp (Capacity 20) | 269C | 269C |
| 500ml Flask Clamp (Capacity 10) | 269D | 269D |
| 1000ml Flask Clamp (Capacity 4) | 269E | 269E |
| 2000ml Flask Clamp (Capacity 2) | 269F | 269F |



# LABORATORY CIRCULATOR

The Scientific laboratory circulator is designed to complement the range of waterbaths and accessories requiring a high degree of temperature control accuracy.

## FEATURES

- Powerful circulation pump to ensure uniform temperature distribution within the bath
- Suitable for pumping low viscosity media such as water
- Rear panel mounted safety fuse
- High quality, incoloy immersion heating element
- All body parts and pump manufactured from grade 304 stainless steel
- Separate main switch, control pilot light and heat switch
- External gravity pump port capable of pumping 6 litres p/min @ 1M head
- Ideal for applications where a high degree of accuracy is required
- Electronic P.I.D temperature control with digital indication of set and process value
- High accuracy PT 100 temperature sensor
- Solid state control relay for optimum reliability and rapid response
- Float switch safety prevents damage to the heating element
- Operating temperatures based on an ambient of 25°C
- Temperature range 37°C to 100°C

## MODEL: 103

DIGITAL CIRCULATOR

### SPECIFICATIONS

|                         |                      |
|-------------------------|----------------------|
| POWER                   | 1200W                |
| VOLTAGE                 | 230V / 50Hz          |
| PACKAGING (W x D x H)   | 425 x 415 x 180 (mm) |
| UNIT (W x D x H)        | 120 x 390 x 325 (mm) |
| NET WEIGHT              | 4.5kg                |
| GROSS WEIGHT            | 5.5kg                |
| SHIPPING VOLUME         | 0.03m <sup>3</sup>   |
| MAX TEMPERATURE         | 100°C                |
| PUMP CAPACITY @ 1m HEAD | 6 l/min              |



Model 103

# COOLING BATHS

The Scientific cooling bath units offer a versatile solution where a low temperature medium is required. The insulated bath can be used for experimentation or the medium can be externally pumped to other equipment. The latter process is often used in digestion research or testing.

## FEATURES

- Electronic P.I.D temperature control with digital indication of set and process value
- High accuracy PT 100 temperature sensor
- Powerful internal pump for circulation in the bath or externally. Capacity 6 l/min @ 1M head
- Temperature range ambient -20°C to +100°C
- Removable lid
- Reliable refrigeration system with high quality compressor and components
- Grade 304 stainless steel tank
- Solid state control relay for optimum reliability and rapid response

## NOTE

- Model 175 fitted with castors
- Operating temperatures based on an ambient of 25°C

## MODEL: 170

10L COOLING BATH

### SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| POWER                 | 1000W                |
| VOLTAGE               | 230V / 50Hz          |
| PACKAGING (W x D x H) | 380 x 575 x 740 (mm) |
| UNIT (W x D x H)      | 300 x 445 x 675 (mm) |
| NET WEIGHT            | 27kg                 |
| GROSS WEIGHT          | 30kg                 |
| SHIPPING VOLUME       | 0.17m <sup>3</sup>   |
| TANK DIMENSIONS       | 200 x 300 x 150 (mm) |
| OPENING DIMENSIONS    | 200 x 150 (mm)       |
| TANK VOLUME           | 10l                  |



Model 170



Model 175

## MODEL: 175

20L COOLING BATH

### SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| POWER                 | 1500W                |
| VOLTAGE               | 230V / 50Hz          |
| PACKAGING (W x D x H) | 570 x 600 x 870 (mm) |
| UNIT (W x D x H)      | 420 x 520 x 850 (mm) |
| NET WEIGHT            | 37kg                 |
| GROSS WEIGHT          | 40kg                 |
| SHIPPING VOLUME       | 0.25m <sup>3</sup>   |
| TANK DIMENSIONS       | 300 x 360 x 180 (mm) |
| OPENING DIMENSIONS    | 300 x 210 (mm)       |
| TANK VOLUME           | 20l                  |

# LABORATORY WATER BATHS

These water baths and accessories are ideally suited to all general laboratory applications. All baths together with the optional accessories are designed to be used with the Model 103 circulators.

## FEATURES

- All bodies are constructed from corrosion protected mild steel with an epoxy powder coated finish
- Inner tanks are manufactured from grade 304 stainless steel for exceptional corrosion resistance
- Optional gabled lids and height reducers manufactured from grade 304 stainless steel
- All height reducers easily adjustable
- Specially designed gabled lid to ensure no direct dripping of condensate into samples
- Cool to touch lid handle

### MODEL: 130

14L WATER BATH

#### SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| PACKAGING (W x D x H) | 415 x 335 x 330 (mm) |
| UNIT (W x D x H)      | 350 x 350 x 250 (mm) |
| NET WEIGHT            | 7.5kg                |
| GROSS WEIGHT          | 8kg                  |
| SHIPPING VOLUME       | 0.05m <sup>3</sup>   |
| TANK DIMENSIONS       | 225 x 305 x 200 (mm) |
| TANK VOLUME           | 14ℓ                  |

### MODEL: 132

34L WATER BATH

#### SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| PACKAGING (W x D x H) | 700 x 420 x 320 (mm) |
| UNIT (W x D x H)      | 685 x 350 x 245 (mm) |
| NET WEIGHT            | 14.5kg               |
| GROSS WEIGHT          | 15.5kg               |
| SHIPPING VOLUME       | 0.09m <sup>3</sup>   |
| TANK DIMENSIONS       | 555 x 305 x 200 (mm) |
| TANK VOLUME           | 34ℓ                  |

### MODEL: 132A

40L WATER BATH

#### SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| PACKAGING (W x D x H) | 930 x 415 x 315 (mm) |
| UNIT (W x D x H)      | 835 x 350 x 245 (mm) |
| NET WEIGHT            | 15kg                 |
| GROSS WEIGHT          | 16kg                 |
| SHIPPING VOLUME       | 0.12m <sup>3</sup>   |
| TANK DIMENSIONS       | 705 x 305 x 200 (mm) |
| TANK VOLUME           | 40ℓ                  |



Model 130



Model 132



Model 132A

## ACCESSORIES

### Accessories for the following Models

130, 132, 132A

### ORDER CODES

By Volume

**Volume (ℓ)**      **14**      **34**      **40**

| DESCRIPTION                         | CODE |     |      |
|-------------------------------------|------|-----|------|
| Height Reducer Adjustable 50 - 90mm | 136C | 136 | 136A |
| Stainless steel Gabled lid          | 139C | 139 | 139A |



Model 139C



Model 139



Model 139A



Model 136C



Model 136



Model 136A

# HEATABLE BATHS

This proven range of heatable baths are ideally suited for water or oil applications. The units are available in two model options depending on the control accuracy required.

## FEATURES

- Inner tanks are manufactured from grade 304 stainless steel for exceptional corrosion resistance
- Reliable, high quality incoloy heating elements
- Heaters and sensors protected by a perforated removable diffuser to ensure even temperature distribution
- Auxiliary heating element to assist in rapid heat up of bath if required
- High density mineral wool insulation for minimum heat loss
- Unit designed for operation at ambient +10°C to 199°C

### Specific features model 415

- Ideal for applications where a lower degree of accuracy is acceptable
- Hydraulic thermostat control

### Specific features model 416

- Ideal for applications where a higher degree of accuracy is required
- Electronic P.I.D temperature control with digital indication of set and process value
- High accuracy PT 100 temperature sensor
- Solid state control relay for optimum reliability and rapid response

### Specific features model 415/416

- Grade 304 stainless steel lid optional

### NOTE

- Operating temperatures based on an ambient of 25°C



Model 415



Model 416

## MODEL: 415

25L ECONOMY HEATABLE WATERBATH

### SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| POWER                 | 2000W                |
| VOLTAGE               | 230V / 50Hz          |
| PACKAGING (W x D x H) | 925 x 425 x 330 (mm) |
| UNIT (W x D x H)      | 790 x 350 x 250 (mm) |
| NET WEIGHT            | 15kg                 |
| GROSS WEIGHT          | 16kg                 |
| SHIPPING VOLUME       | 0.13m <sup>3</sup>   |
| TANK DIMENSIONS       | 460 x 305 x 200 (mm) |
| TANK VOLUME           | 25ℓ                  |

## MODEL: 416

25L DIGITAL HEATABLE WATERBATH

### SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| POWER                 | 2000W                |
| VOLTAGE               | 230V / 50Hz          |
| PACKAGING (W x D x H) | 925 x 425 x 330 (mm) |
| UNIT (W x D x H)      | 790 x 350 x 250 (mm) |
| NET WEIGHT            | 15kg                 |
| GROSS WEIGHT          | 16kg                 |
| SHIPPING VOLUME       | 0.13m <sup>3</sup>   |
| TANK DIMENSIONS       | 460 x 305 x 200 (mm) |
| TANK VOLUME           | 25ℓ                  |

## ACCESSORIES

**Accessories for the following Models**  
415, 416



133

## ORDER CODES

By Volume

**Volume (ℓ)** **25**

**DESCRIPTION** **CODE**

Stainless steel Gabled lid 133

# METABOLIC SHAKING WATER BATH

The metabolic shaking water bath is ideal for general material and corrosion testing, biochemical research, enzyme and tissue studies, fermentation, incubation and thawing of blood samples.

## FEATURES

- Electronic P.I.D temperature control with digital indication of set and process value
- High accuracy PT 100 temperature sensor
- Solid state control relay for optimum reliability and rapid response
- Micro processor based speed control for high stability with digital indication of RPM
- 120 minute timer with infinity override position for continuous operation
- Grade 304 stainless steel tank interior and lid
- Suitable for water or low viscosity medium
- Powerful internal circulation pump ensures uniform temperature distribution
- Temperature range ambient +7°C to 100°C
- Flask holding clamps available as accessories
- Easily removable shaking carriage for cleaning and maintenance
- Platform size 450 x 300 x 160 mm
- Shaking stroke 38 mm
- Supplied with gabled lid specially designed to ensure no direct dripping of condensate onto samples
- Fitted with drainage tap for easy cleaning and maintenance

## NOTE

- Operating temperatures based on an ambient of 25°C

## MODEL: 207

40L METABOLIC SHAKING WATER BATH

## SPECIFICATIONS

|                              |                      |
|------------------------------|----------------------|
| POWER                        | 1600W                |
| VOLTAGE                      | 230V / 50Hz          |
| PACKAGING (W x D x H)        | 950 x 520 x 420 (mm) |
| UNIT (W x D x H)             | 840 x 410 x 355 (mm) |
| NET WEIGHT                   | 40kg                 |
| GROSS WEIGHT                 | 43kg                 |
| SHIPPING VOLUME              | 0.21m <sup>3</sup>   |
| TANK DIMENSIONS              | 640 x 350 x 170 (mm) |
| TANK VOLUME                  | 40ℓ                  |
| SHAKING PLATFORM (W x D x H) | 450 x 295 x 160 (mm) |
| RPM                          | 10 - 250             |



Model 207

# ACCESSORIES

Accessories for the following Model  
207

## ORDER CODES

| DESCRIPTION                     | CODE |
|---------------------------------|------|
| 50ml Flask Clamp (Capacity 40)  | 269A |
| 125ml Flask Clamp (Capacity 15) | 269B |
| 250ml Flask Clamp (Capacity 10) | 269C |
| 500ml Flask Clamp (Capacity 6)  | 269D |
| 1000ml Flask Clamp (Capacity 3) | 269E |

# ORBITAL SHAKERS

The Scientific orbital shakers create a shaking motion ideal for mixing liquids in flasks and conducive to culturing cells. A full range of accessories are available for all clamping requirements. The robust, functional design ensures reliable trouble free operation.

## FEATURES

- Micro processor based speed control for high stability with digital indication of RPM
- 120 minute timer with infinity override position for continuous operation
- Loose rubber mat fitted to platform
- Counterbalanced drive system ensures smooth running under all loads

## NOTE

- Available in 8kg or 30 kg load capacity
- Flask holding clamps available as accessories
- Standard unit supplied with platform and 4 adjustable clamping bars



Model 261



Model 262

## MODEL: 261

ORBITAL SHAKER

### SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| POWER                 | 100W                 |
| VOLTAGE               | 230V / 50Hz          |
| PACKAGING (W x D x H) | 475 x 395 x 250 (mm) |
| UNIT (W x D x H)      | 440 x 370 x 290 (mm) |
| NET WEIGHT            | 14kg                 |
| GROSS WEIGHT          | 16kg                 |
| SHIPPING VOLUME       | 0.05m <sup>3</sup>   |
| PLATFORM DIMENSIONS   | 400 x 300 (mm)       |
| STROKE                | 25mm                 |
| RPM                   | 10 - 250             |
| LOAD CAPACITY         | 8kg                  |

## MODEL: 262

ORBITAL SHAKER

### SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| POWER                 | 100W                 |
| VOLTAGE               | 230V / 50Hz          |
| PACKAGING (W x D x H) | 680 x 600 x 280 (mm) |
| UNIT (W x D x H)      | 640 x 540 x 340 (mm) |
| NET WEIGHT            | 32kg                 |
| GROSS WEIGHT          | 34kg                 |
| SHIPPING VOLUME       | 0.11m <sup>3</sup>   |
| PLATFORM DIMENSIONS   | 595 x 480 (mm)       |
| STROKE                | 25mm                 |
| RPM                   | 10 - 250             |
| LOAD CAPACITY         | 30kg                 |

# ACCESSORIES

## Accessories for the following Models

261, 262

## ORDER CODES

By Model

| Model                           | 261  |
|---------------------------------|------|
| DESCRIPTION                     | CODE |
| Shaker Bar                      | 261A |
| Double Platform                 | 267A |
| 50ml Flask Clamp (Capacity 30)  | 269A |
| 125ml Flask Clamp (Capacity 30) | 269B |
| 250ml Flask Clamp (Capacity 20) | 269C |
| 500ml Flask Clamp (Capacity 10) | 269D |
| 1000ml Flask Clamp (Capacity 4) | 269E |
| 2000ml Flask Clamp (Capacity 2) | 269F |

| Model                            | 262  |
|----------------------------------|------|
| DESCRIPTION                      | CODE |
| Shaker Bar                       | 262A |
| Double Platform                  | 267B |
| 50ml Flask Clamp (Capacity 50)   | 269A |
| 125ml Flask Clamp (Capacity 50)  | 269B |
| 250ml Flask Clamp (Capacity 40)  | 269C |
| 500ml Flask Clamp (Capacity 10)  | 269D |
| 1000ml Flask Clamp (Capacity 10) | 269E |
| 2000ml Flask Clamp (Capacity 6)  | 269F |

# SIEVE SHAKER

The Scientific laboratory sieve shaker and analytical test sieves are universally used for particle size analysis in QA laboratories, the method is simple, economical and interpretation of results is easy.

## FEATURES

- Manual 0 - 30 minute timer, cuts off power. Reset via on/off switch
- Catchment tray and lid included
- Compatible with Ø100 and Ø200 sieves
- RPM range from 0 to 1420

## MODEL: 266

SIEVE SHAKER

## SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| POWER                 | 1250W                |
| VOLTAGE               | 230V / 50Hz          |
| PACKAGING (W x D x H) | 450 x 530 x 500 (mm) |
| UNIT (W x D x H)      | 380 x 400 x 690 (mm) |
| NET WEIGHT            | 31 kg                |
| GROSS WEIGHT          | 45 kg                |
| SHIPPING VOLUME       | 0.12 m <sup>3</sup>  |
| NOISE LEVEL           | <50dB                |
| STROKE                | 5mm                  |
| RPM                   | 1420                 |
| STANDARD SIEVE LAYERS | 8                    |
| OUTPUT SIZE           | 0.025-3 mm           |
| DIAMETER OF SIEVE     | Ø100 and Ø200 (mm)   |



# LINEAR SHAKER

The Scientific linear shakers create a shaking motion ideal for mixing liquids in flasks and conducive to culturing cells. A full range of accessories are available for all clamping requirements. The robust, functional design ensures reliable trouble free operation.

## FEATURES

- Microprocessor based speed control with easy to use RPM setting and digital indication of speed
- Unit supplied complete with platform and 4 clamping bars with rubber mat insertion on platform
- Platform size 600mm x 480mm
- Stroke length 40mm
- Digital timer setting with the option of run-down or continuous operation

## NOTE

- Optional beverage platform available

## MODEL: 264

LINEAR SHAKER

## SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| POWER                 | 230W                 |
| VOLTAGE               | 230V / 50Hz          |
| PACKAGING (W x D x H) | 675 x 600 x 265 (mm) |
| UNIT (W x D x H)      | 650 x 570 x 250 (mm) |
| NET WEIGHT            | 20kg                 |
| GROSS WEIGHT          | 23kg                 |
| SHIPPING VOLUME       | 0.11m <sup>3</sup>   |
| PLATFORM DIMENSIONS   | 570 x 460 (mm)       |
| STROKE                | 40mm                 |
| RPM                   | 50 - 400             |
| LOAD CAPACITY         | 20kg                 |



## GLASSWARE DRIER

This simple, robust unit is ideally suited for the rapid and efficient drying of laboratory glassware.

### FEATURES

- Grade 304 stainless steel body construction
- Reliable incoloy heating elements
- Unit provided with 2 chrome plated wire shelves
- Toughened glass sliding doors on both sides for ease of access
- Variable heat control via energy regulator

### MODEL: 310

GLASSWARE DRIER

### SPECIFICATIONS

|                       |                       |
|-----------------------|-----------------------|
| POWER                 | 1000W                 |
| VOLTAGE               | 230V / 50Hz           |
| PACKAGING (W x D x H) | 1120 x 620 x 585 (mm) |
| UNIT (W x D x H)      | 1040 x 555 x 530 (mm) |
| NET WEIGHT            | 27kg                  |
| GROSS WEIGHT          | 30kg                  |
| SHIPPING VOLUME       | 0.41m <sup>3</sup>    |
| CHAMBER DIMENSIONS    | 965 x 495 x 415 (mm)  |
| CHAMBER VOLUME        | 180ℓ                  |



Model 310

## MAGNETIC STIRRER

Magnetic Stirrers are suitable for most types of laboratory applications where controlled stirring and heating is required.

### FEATURES

- For controlled heating and stirring
- Reliable heating elements
- Temperature range 50°C - 350°C
- Reliable solid state electronic speed control
- Stirring bar 40 x 8mm
- RPM: 100 - 1800

### MODEL: 105

MAGNETIC STIRRER

### SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| POWER                 | 500W                 |
| VOLTAGE               | 230V / 50Hz          |
| PACKAGING (W x D x H) | 230 x 310 x 215 (mm) |
| UNIT (W x D x H)      | 180 x 270 x 330 (mm) |
| NET WEIGHT            | 4.6kg                |
| GROSS WEIGHT          | 5kg                  |
| SHIPPING VOLUME       | 0.02m <sup>3</sup>   |
| LOAD CAPACITY         | 5ℓ                   |
| RPM                   | 100 - 1800           |
| PLATE SIZE            | 170 x 170 (mm)       |



Model 105

# LAMINAR FLOW CLEAN BENCHES

Scientific laminar flow clean benches can be found in all manner of research and manufacturing facilities. They are typically used in the electronic, medical and pharmaceutical fields. The primary function of a laminar flow unit is to protect products from contamination during laboratory procedures. The clean bench provides a high quality environment within the work area for manipulating nonhazardous materials. These units are not capable of aerosol containment and are not suitable for handling toxic, infectious or sensitizing materials.

## FEATURES

- Robust mild steel construction with epoxy powder coated finish
- Toughened glass 10mm thick side windows
- Easily replaceable prefilter grade G4
- HEPA filter EN1822 standard H14 quality
- Units comply to U.S. standard 209 E class 100
- Lighting to 1000 lux
- Control panel with fan speed control, and 10 amp plug socket
- Differential pressure gauge to continually monitor filter condition

## NOTE

- Available with panelyte or stainless steel work tops to suit the application
- Available in 4ft and 6ft

## SPECIFICATIONS

| MODEL                 | 804                    | 805                    | 806                    | 807                    |
|-----------------------|------------------------|------------------------|------------------------|------------------------|
| POWER                 | 600W                   | 600W                   | 600W                   | 600W                   |
| VOLTAGE               | 230V / 50Hz            | 230V / 50Hz            | 230V / 50Hz            | 230V / 50Hz            |
| PACKAGING (W x D x H) | 1350 x 830 x 1400 (mm) | 1350 x 830 x 1400 (mm) | 1960 x 830 x 1400 (mm) | 1960 x 830 x 1400 (mm) |
| UNIT (W x D x H)      | 1270 x 730 x 1265 (mm) | 1270 x 730 x 1265 (mm) | 1860 x 730 x 1300 (mm) | 1860 x 730 x 1300 (mm) |
| NET WEIGHT            | 150kg                  | 150kg                  | 220kg                  | 220kg                  |
| GROSS WEIGHT          | 170kg                  | 170kg                  | 235kg                  | 235kg                  |
| SHIPPING VOLUME       | 1.57m <sup>3</sup>     | 1.57m <sup>3</sup>     | 2.28m <sup>3</sup>     | 2.28m <sup>3</sup>     |
| CHAMBER DIMENSIONS    | 1200 x 520 x 575 (mm)  | 1200 x 520 x 575 (mm)  | 1800 x 525 x 650 (mm)  | 1800 x 525 x 650 (mm)  |
| WORK SURFACE          | Panelyte               | Stainless              | Panelyte               | Stainless              |

## ACCESSORIES

### NOTE

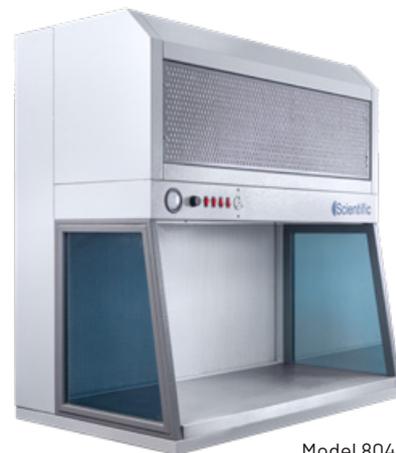
All units being exported or transported out of Gauteng should be crated. Crating prices available on request

### Accessories for the following Models

804, 805, 806, 807

### ORDER CODES

By Code



Model 804

| Model  | 804/805 | 806/807 |
|--|---------|---------|
| DESCRIPTION                                      | CODE    |         |
| Set of Castors to Convert Stands to Mobile Units | 817     | 817     |
| Tubular Stand for 1200mm Wide Laminar Flow Unit  | 834     |         |
| Tubular Stand for 1800mm Wide Laminar Flow Unit  |         | 836     |
| Double Gas Tap Fitted                            | 845     | 845     |
| Single Gas Tap Fitted                            | 846     | 846     |
| Plug Point Fitted (only on to stand)             | 878     | 878     |
| UV Germicidal Lamp Fitted                        | 880     | 880     |
| Hour Meter Fitted                                | 882     | 882     |
| Audible Filter Service Alarm Fitted              | 884     | 884     |

# LABORATORY TROLLEYS

This proven range of laboratory and general purpose trolleys are characterized by their robust construction and hygienic, easy to clean design. Large castor wheels, with vibration absorbing tyres, ensure ease of manoeuvrability and no snagging on floor joints or lift entrances. The top trays are at a convenient working height to allow for easy transfer of items to and from any standard bench.

## FEATURES

- Supplied in knock down form
- Units are easy to assemble, instructions provided
- 100mm easy glide, silent running, heavy duty castors
- Non marking tyres to ensure floors remain clean
- Carrying capacity 50 kg per shelf
- Stainless steel trays
- Sturdy stainless steel framework

## SPECIFICATIONS

| MODEL                  | 552                   | 554                   |
|------------------------|-----------------------|-----------------------|
| PACKAGING (W x D x H)  | 1000 x 205 x 600 (mm) | 1000 x 205 x 600 (mm) |
| UNIT (W x D x H)       | 930 x 550 x 930 (mm)  | 930 x 550 x 930 (mm)  |
| NET WEIGHT             | 20kg                  | 25kg                  |
| GROSS WEIGHT           | 21kg                  | 26kg                  |
| SHIPPING VOLUME        | 0.12m <sup>3</sup>    | 0.12m <sup>3</sup>    |
| NUMBER OF TRAYS        | 2                     | 3                     |
| DISTANCE BETWEEN TRAYS | 450mm                 | 200mm                 |



## ACCESSORIES

**Accessories for the following Models**  
552, 554

## ORDER CODES

| DESCRIPTION                | CODE |
|----------------------------|------|
| Extra stainless steel tray | 561  |
| Spare Wheel                | 562  |

## SPECIAL LABORATORY TROLLEY

### MODEL: 551

SPECIAL LABORATORY TROLLEY

### SPECIFICATIONS

|                                 |                          |
|---------------------------------|--------------------------|
| PACKAGING (W x D x H)(TROLLEY)  | 1000 x 205 x 600 (mm)    |
| PACKAGING (W x D x H)(BASKETS)  | 460 x 620 x 320 (mm)(x2) |
| UNIT (W x D x H)                | 930 x 545 x 930 (mm)     |
| NET WEIGHT                      | 20kg                     |
| GROSS WEIGHT                    | 23kg                     |
| SHIPPING VOLUME                 | 0.12m <sup>3</sup>       |
| NUMBER OF TRAYS                 | 1                        |
| NUMBER OF BASKETS               | 2                        |
| DISTANCE BETWEEN BASKETS & TRAY | 200mm                    |



# DESICCATOR CABINET

Scientific laboratory desiccators are sealable enclosures containing desiccants used for preserving moisture-sensitive items.

## FEATURES

- For indoor use only
- Stainless steel 304 interior
- Epoxy powder coated exterior
- Magnetic door closure with toughened glass window

## MODEL: 710

40L DESICCATOR CABINET

### SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| PACKAGING (W x D x H) | 590 x 575 x 550 (mm) |
| UNIT (W x D x H)      | 480 x 480 x 465 (mm) |
| NET WEIGHT            | 8kg                  |
| GROSS WEIGHT          | 9kg                  |
| SHIPPING VOLUME       | 0.19m <sup>3</sup>   |
| CHAMBER DIMENSIONS    | 350 x 330 x 350 (mm) |
| CHAMBER VOLUME        | 40ℓ                  |

## MODEL: 711

80L DESICCATOR CABINET

### SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| PACKAGING (W x D x H) | 645 x 670 x 680 (mm) |
| UNIT (W x D x H)      | 560 x 550 x 590 (mm) |
| NET WEIGHT            | 14kg                 |
| GROSS WEIGHT          | 15kg                 |
| SHIPPING VOLUME       | 0.29m <sup>3</sup>   |
| CHAMBER DIMENSIONS    | 430 x 380 x 465 (mm) |
| CHAMBER VOLUME        | 80ℓ                  |

## NOTE

- Supplied with two perforated trays and one tray for desiccant
- Desiccant not supplied



Model 710



Model 711



# HOTPLATES

This proven range of reliable Scientific laboratory hotplates are ideally suited for applications where high temperature stability is not critical.

## FEATURES

- Heavy duty mild steel heating top with special Teflon finish
- Mild steel body treated for long term resistance to corrosion with an epoxy powder coated finish
- Unique body design to ensure maximum cooling airflow to the controls and wiring
- Suitable for continuous operation
- Variable energy regulator for optimum heat control

- Pilot light for power indication

## NOTE

- Sandbath attachments available
- 3 models to choose from
- Maximum operating temperature: 250°C



Model 500



Model 501



Model 502

### MODEL: 500

HOTPLATE

#### SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| POWER                 | 1500W                |
| VOLTAGE               | 230V / 50Hz          |
| PACKAGING (W x D x H) | 370 x 345 x 230 (mm) |
| UNIT (W x D x H)      | 305 x 330 x 165 (mm) |
| NET WEIGHT            | 16kg                 |
| GROSS WEIGHT          | 17kg                 |
| SHIPPING VOLUME       | 0.03m <sup>3</sup>   |
| SURFACE DIMENSIONS    | 300 x 300 (mm)       |
| MAX TEMPERATURE       | 250°C                |

### MODEL: 501

HOTPLATES

#### SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| POWER                 | 2000W                |
| VOLTAGE               | 230V / 50Hz          |
| PACKAGING (W x D x H) | 550 x 400 x 255 (mm) |
| UNIT (W x D x H)      | 455 x 340 x 165 (mm) |
| NET WEIGHT            | 22kg                 |
| GROSS WEIGHT          | 23kg                 |
| SHIPPING VOLUME       | 0.06m <sup>3</sup>   |
| SURFACE DIMENSIONS    | 450 x 300 (mm)       |
| MAX TEMPERATURE       | 250°C                |

### MODEL: 502

HOTPLATE

#### SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| POWER                 | 3000W                |
| VOLTAGE               | 230V / 50Hz          |
| PACKAGING (W x D x H) | 700 x 555 x 240 (mm) |
| UNIT (W x D x H)      | 605 x 485 x 165 (mm) |
| NET WEIGHT            | 31kg                 |
| GROSS WEIGHT          | 32kg                 |
| SHIPPING VOLUME       | 0.09m <sup>3</sup>   |
| SURFACE DIMENSIONS    | 600 x 450 (mm)       |
| MAX TEMPERATURE       | 250°C                |

## ACCESSORIES

Accessories for the following Models  
500, 501, 502

### ORDER CODES

By Model

| Model               | 500  | 501  | 502  |
|---------------------|------|------|------|
| DESCRIPTION         | CODE |      |      |
| Sandbath Attachment | 509  | 510  | 513  |
| Remote control      | 500E | 501E | 502E |



Model 509



Model 500E

# STEAM BATHS

The Scientific range of laboratory steambaths or hot water baths are suited for many types of digestion experiments.

## FEATURES

- Easily replaceable high quality incoloy heating element for long and reliable use
- Manual reset safety thermostat protects the element should the bath run dry
- Simple device for automatic control of water level
- Flask openings 31mm, 50mm, 70mm and 80mm diameter
- Heat resistant, safe to touch lid knobs
- The self locating removable lids can readily accommodate a variety of round bottom kjeldahl flasks.
- All models are manufactured from high grade 304 stainless steel.
- The unique design of the lid and tank rim ensure that all water vapor returns back to the bath.



Model 401



Model 402

### MODEL: 401

STEAM BATH - 6 STATION

#### SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| POWER                 | 2000W                |
| VOLTAGE               | 230V / 50Hz          |
| PACKAGING (W x D x H) | 550 x 400 x 245 (mm) |
| UNIT (W x D x H)      | 545 x 280 x 160 (mm) |
| NET WEIGHT            | 5kg                  |
| GROSS WEIGHT          | 6kg                  |
| SHIPPING VOLUME       | 0.05m <sup>3</sup>   |
| NUMBER OF STATIONS    | 6                    |

### MODEL: 402

STEAM BATH - 12 STATION

#### SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| POWER                 | 2000W                |
| VOLTAGE               | 230V / 50Hz          |
| PACKAGING (W x D x H) | 710 x 545 x 230 (mm) |
| UNIT (W x D x H)      | 660 x 405 x 160 (mm) |
| NET WEIGHT            | 7kg                  |
| GROSS WEIGHT          | 8kg                  |
| SHIPPING VOLUME       | 0.09m <sup>3</sup>   |
| NUMBER OF STATIONS    | 12                   |

# BLENDER

Scientific blenders are durable and robust for use in agricultural, microbiological and cement laboratories

## FEATURES

- Multi-function
- Two-in-one stainless steel cutting blade
- Industrial high speed motor
- Premium quality 1.5L polycarbonate jug with mixing rod
- Precision technology

### MODEL: 722

1.5L BLENDER

#### SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| POWER                 | 1200W                |
| VOLTAGE               | 230V / 50Hz          |
| PACKAGING (W x D x H) | 410 x 215 x 240 (mm) |
| UNIT (W x D x H)      | 200 x 225 x 420 (mm) |
| NET WEIGHT            | 4.5kg                |
| GROSS WEIGHT          | 5.5kg                |
| SHIPPING VOLUME       | 0.04m <sup>3</sup>   |
| JUG CAPACITY          | 1.5ℓ                 |



Model 722

# MIXER

Scientific mixers are durable and robust for use in agricultural, microbiological and cement laboratories

## FEATURES

- Rugged construction
- Supplied with stainless steel mixing cup (800ml)
- Small footprint

## MODEL: 723

800ml MIXER

## SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| POWER                 | 230V / 50Hz          |
| VOLTAGE               | 350W                 |
| PACKAGING (W x D x H) | 190 x 180 x 570 (mm) |
| UNIT (W x D x H)      | 180 x 260 x 470 (mm) |
| NET WEIGHT            | 4.5kg                |
| GROSS WEIGHT          | 5.5kg                |
| SHIPPING VOLUME       | 0.02m <sup>3</sup>   |
| CUP CAPACITY          | 800ml                |



Model 723

# WATER STILLS

Water distillers are used to produce high quality water through the process of distillation. This is an effective method of producing high quality water from a raw source and eliminating contaminants, minerals and trace elements.

## FEATURES

- For indoor use only
- Ambient temperature range +5°C to +40°C
- Relative humidity conditions: 80%RH for temperatures up to 31°C decreasing linearly to 50% RH at 40°C
- Safety cut out in the event of low water
- Easy access for cleaning and de-scaling
- 3 models to choose from

## MODEL: 405

5L WATER STILLS

## SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| POWER                 | 4500W                |
| VOLTAGE               | 230V / 50Hz          |
| PACKAGING (W x D x H) | 370 x 360 x 830 (mm) |
| UNIT (W x D x H)      | 330 x 240 x 730 (mm) |
| NET WEIGHT            | 10kg                 |
| GROSS WEIGHT          | 11kg                 |
| SHIPPING VOLUME       | 0.11m <sup>3</sup>   |
| CAPACITY              | 5ℓ                   |
| WATER YIELD           | 5ℓ/h                 |

## MODEL: 406

10L WATER STILLS

## SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| POWER                 | 7500W                |
| VOLTAGE               | 230V / 380V / 50Hz   |
| PACKAGING (W x D x H) | 385 x 385 x 925 (mm) |
| UNIT (W x D x H)      | 350 x 270 x 830 (mm) |
| NET WEIGHT            | 11kg                 |
| GROSS WEIGHT          | 12kg                 |
| SHIPPING VOLUME       | 0.14m <sup>3</sup>   |
| CAPACITY              | 10ℓ                  |
| WATER YIELD           | 10ℓ/h                |

## NOTE

- Water yield: **405:** 5ℓ/h  
**406:** 10ℓ/h  
**407:** 20ℓ/h



Model 405

## MODEL: 407

20L WATER STILLS

## SPECIFICATIONS

|                       |                       |
|-----------------------|-----------------------|
| POWER                 | 15000W                |
| VOLTAGE               | 380V / 50Hz           |
| PACKAGING (W x D x H) | 410 x 410 x 1090 (mm) |
| UNIT (W x D x H)      | 380 x 380 x 1010 (mm) |
| NET WEIGHT            | 14kg                  |
| GROSS WEIGHT          | 15kg                  |
| SHIPPING VOLUME       | 0.18m <sup>3</sup>    |
| CAPACITY              | 20ℓ                   |
| WATER YIELD           | 20ℓ/h                 |

# RIFFLE SPLITTERS

## FEATURES

- Battery of fourteen and twenty open chambers
- Sample is equally divided into two subsamples
- The chamber width is available in various sizes depending on size of opening
- Powder coated steel construction
- 7 variants to choose from
- Supplied with three bins



Model 600



Model 601



Model 602



Model 603

## SPECIFICATIONS

| MODEL                 | 600                  | 601                  | 602                  | 603                  |
|-----------------------|----------------------|----------------------|----------------------|----------------------|
| PACKAGING (W x D x H) | 425 x 450 x 500 (mm) | 545 x 450 x 500 (mm) | 670 x 450 x 500 (mm) | 925 x 450 x 500 (mm) |
| UNIT (W x D x H)      | 425 x 450 x 450 (mm) | 545 x 450 x 450 (mm) | 670 x 450 x 450 (mm) | 925 x 450 x 450 (mm) |
| NET WEIGHT            | 8kg                  | 9kg                  | 10kg                 | 14kg                 |
| GROSS WEIGHT          | 9kg                  | 10kg                 | 11kg                 | 14kg                 |
| SHIPPING VOLUME       | 0.10m <sup>3</sup>   | 0.12m <sup>3</sup>   | 0.15m <sup>3</sup>   | 0.21m <sup>3</sup>   |
| CHAMBER SIZE          | 12.5 (mm)            | 19.0 (mm)            | 25.0 (mm)            | 37.5 (mm)            |
| NUMBER OF SLOTS       | 20                   | 20                   | 20                   | 20                   |



Model 604



Model 605



Model 606

## SPECIFICATIONS

| MODEL                 | 604                  | 605                   | 606                  |
|-----------------------|----------------------|-----------------------|----------------------|
| PACKAGING (W x D x H) | 680 x 450 x 500 (mm) | 1210 x 450 x 500 (mm) | 860 x 450 x 500 (mm) |
| UNIT (W x D x H)      | 680 x 450 x 450 (mm) | 1210 x 450 x 450 (mm) | 860 x 450 x 450 (mm) |
| NET WEIGHT            | 10kg                 | 16kg                  | 12kg                 |
| GROSS WEIGHT          | 10kg                 | 16kg                  | 12kg                 |
| SHIPPING VOLUME       | 0.15m <sup>3</sup>   | 0.27m <sup>3</sup>    | 0.19m <sup>3</sup>   |
| CHAMBER SIZE          | 37.5 (mm)            | 75.0 (mm)             | 50.0 (mm)            |
| NUMBER OF SLOTS       | 14                   | 14                    | 14                   |

# FILTER PRESSES

The Scientific range of filter presses are used for de-watering slurry for the general investigation of the remnants.

## FEATURES

- 3 sizes to choose from
- 304 stainless steel barrel prevents rust
- 2 toggle clamps, clamping the drum down
- Barrel rotates 360°
- Easy lifting mechanisms on lid and rotates 360°
- Easy to lift barrel with heavy duty handle
- 5.5 bar safety valve

## MODEL: 661

10L FILTER PRESS

### SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| PACKAGING (W x D x H) | 670 x 660 x 900 (mm) |
| UNIT (W x D x H)      | 560 x 560 x 710 (mm) |
| NET WEIGHT            | 53kg                 |
| GROSS WEIGHT          | 70kg                 |
| SHIPPING VOLUME       | 0.40m <sup>3</sup>   |
| BARREL DIMENSIONS     | 300 x 210 (mm)       |
| APPROX. VOLUME        | 10ℓ                  |

## MODEL: 662

15L FILTER PRESS

### SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| PACKAGING (W x D x H) | 670 x 660 x 900 (mm) |
| UNIT (W x D x H)      | 600 x 600 x 710 (mm) |
| NET WEIGHT            | 63kg                 |
| GROSS WEIGHT          | 80kg                 |
| SHIPPING VOLUME       | 0.40m <sup>3</sup>   |
| BARREL DIMENSIONS     | 300 x 265 (mm)       |
| APPROX. VOLUME        | 15ℓ                  |

## MODEL: 663

20L FILTER PRESS

### SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| PACKAGING (W x D x H) | 670 x 660 x 900 (mm) |
| UNIT (W x D x H)      | 610 x 645 x 710 (mm) |
| NET WEIGHT            | 72kg                 |
| GROSS WEIGHT          | 90kg                 |
| SHIPPING VOLUME       | 0.40m <sup>3</sup>   |
| BARREL DIMENSIONS     | 300 x 315 (mm)       |
| APPROX. VOLUME        | 20ℓ                  |



Model 661



# SCIENTECH



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## Ts & Cs

**NOTE:** Pictures may vary from actual product. | **DISCLAIMER:** Output performance figures quoted are dependent on various factors. Scientific reserves the right, without notice, to make changes and revisions to product specifications, materials and design, when we believe it will provide better performance, durability, and efficiency. Unit measurements may vary depending on point of reference. | **WARRANTY:** All Scientech equipment comes with a standard ONE year warranty. REMEMBER TO COMPLETE THE ONLINE WARRANTY REGISTRATION

# OVERHEAD STIRRER

Overhead Stirrers are suitable for most types of laboratory applications where controlled stirring is required.

## FEATURES

- Easy to set digital control with rotating knob
- Plate size 200mm x 300mm
- Solid state electronic speed control
- Removable stirrer bar for easy cleaning
- RPM 100 - 2500
- Adjustable height and angle via clamping bar
- Maximum volume 20 litres

## Note

- Glass flask not included
- Stand and clamping bar included

## MODEL: 720

OVERHEAD STIRRER

## SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| POWER                 | 60W                  |
| VOLTAGE               | 230V / 50Hz          |
| PACKAGING (W x D x H) | 270 x 400 x 200 (mm) |
| UNIT (W x D x H)      | 200 x 380 x 860 (mm) |
| NET WEIGHT            | 8kg                  |
| GROSS WEIGHT          | 8.5kg                |
| SHIPPING VOLUME       | 0.02m <sup>3</sup>   |
| PLATE SIZE            | 200 x 300 (mm)       |
| RPM                   | 100 - 2500           |



Model 720

# CERAMIC MAGNETIC STIRRER

Magnetic Stirrers are suitable for most types of laboratory applications where controlled stirring and heating is required.

## FEATURES

- Corrosion resistant ceramic heating plate
- Reliable heating elements
- Temperature range 50°C - 350°C
- Reliable solid state electronic speed control
- Stirring bar 40 x 8mm
- RPM: 100 - 2000
- Control of temperature via hotplate control or by external PT 100 inserted into the beaker

## MODEL: 725

CERAMIC MAGNETIC STIRRER

## SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| POWER                 | 600W                 |
| VOLTAGE               | 230V / 50Hz          |
| PACKAGING (W x D x H) | 240 x 400 x 220 (mm) |
| UNIT (W x D x H)      | 190 x 350 x 400 (mm) |
| NET WEIGHT            | 8kg                  |
| GROSS WEIGHT          | 8.5kg                |
| SHIPPING VOLUME       | 0.02m <sup>3</sup>   |
| PLATE SIZE            | 190 x 190 (mm)       |
| RPM                   | 100 - 2000           |
| LOAD CAPACITY         | 5kg                  |



Model 725

# ULTRASONIC BATHS

Wide scope of uses in many fields for effective cleaning for example, precision instruments, jewellery and dentistry items. Can be used for emulsification, mixing and removal of oxidation from surfaces

## FEATURES

- Long lasting stainless steel 304 tanks
- Supplied with baskets and lids as standard
- Units above 4 Litre capacity are fitted with drain taps for easy maintenance
- All models fitted with a 60 minute timer and with bypass function
- All models are fitted with a heating element with a maximum temperature capacity of 80°C
- Variable frequency and power settings on all models

## Note

- Not for use with heat sensitive materials, ie. perfumes etc. due to heat transfer from transducers
- Operating temperatures based on an ambient of 25°C
- Units can only operate for 8 hours continuously



## SPECIFICATIONS

| MODEL                 | 701                  | 702                  | 703                  |
|-----------------------|----------------------|----------------------|----------------------|
| POWER                 | 50W                  | 100W                 | 150W                 |
| VOLTAGE               | 230V / 50Hz          | 230V / 50Hz          | 230V / 50Hz          |
| PACKAGING (W x D x H) | 230 x 200 x 305 (mm) | 320 x 195 x 335 (mm) | 440 x 310 x 435 (mm) |
| UNIT (W x D x H)      | 200 x 155 x 250 (mm) | 305 x 165 x 295 (mm) | 370 x 175 x 300 (mm) |
| NET WEIGHT            | 2.8kg                | 4.2kg                | 5.8kg                |
| GROSS WEIGHT          | 3kg                  | 4.5kg                | 6kg                  |
| SHIPPING VOLUME       | 0.01m <sup>3</sup>   | 0.02m <sup>3</sup>   | 0.06m <sup>3</sup>   |
| TANK VOLUME           | 2.5ℓ                 | 4ℓ                   | 5.7ℓ                 |
| TANK DIMENSIONS       | 150 x 135 x 150 (mm) | 235 x 135 x 150 (mm) | 300 x 150 x 145 (mm) |
| TEMPERATURE RANGE     | Ambient +7°C to 80°C | Ambient +7°C to 80°C | Ambient +7°C to 80°C |

## SPECIFICATIONS

| MODEL                 | 704                  | 705                  |
|-----------------------|----------------------|----------------------|
| POWER                 | 300W                 | 600W                 |
| VOLTAGE               | 230V / 50Hz          | 230V / 50Hz          |
| PACKAGING (W x D x H) | 480 x 440 x 470 (mm) | 640 x 445 x 530 (mm) |
| UNIT (W x D x H)      | 415 x 325 x 355 (mm) | 590 x 320 x 425 (mm) |
| NET WEIGHT            | 8.8kg                | 12.5kg               |
| GROSS WEIGHT          | 9kg                  | 13kg                 |
| SHIPPING VOLUME       | 0.10m <sup>3</sup>   | 0.15m <sup>3</sup>   |
| TANK VOLUME           | 12ℓ                  | 25ℓ                  |
| TANK DIMENSIONS       | 325 x 295 x 145 (mm) | 500 x 300 x 200 (mm) |
| TEMPERATURE RANGE     | Ambient +7°C to 80°C | Ambient +7°C to 80°C |

# DIGITAL CIRCULATOR

The Scientech laboratory circulator and bath is designed to complement the range of waterbaths and accessories requiring a high degree of temperature control accuracy.

## FEATURES

- Submersible parts made from Stainless Steel for durability and ease of cleaning
- Powerful circulation pump with removable filter to ensure uniform temperature distribution
- Electronic temperature control with large easy to read digital display showing time, set temperature and current temperature
- Versatile clamp for attaching directly to baths
- Stainless steel immersion heating elements
- Float switch safety cut out
- High accuracy electronic controller
- Over temperature safety with reset button
- Operating temperature 37°C to 99°C

## Note

- Polycarbonate bath included
- Bath volume 25ℓ
- Operating temperatures based on an ambient of 25°C

## MODEL: 104

DIGITAL CIRCULATOR

## SPECIFICATIONS

|                            |                      |
|----------------------------|----------------------|
| POWER                      | 1500W                |
| VOLTAGE                    | 230V / 50Hz          |
| PACKAGING (W x D x H)      | 345 x 555 x 245 (mm) |
| UNIT (W x D x H)           | 325 x 590 x 325 (mm) |
| NET WEIGHT                 | 2kg                  |
| GROSS WEIGHT               | 2.4kg                |
| SHIPPING VOLUME            | 0.05m <sup>3</sup>   |
| MAX TEMPERATURE            | 99°C                 |
| BATH DIMENSIONS            | 525 x 325 x 195 (mm) |
| TEMP. VARIATION AT A POINT | 0.3°C                |



Model 104



# LABORATORY HOTPLATES

Scientech laboratory hotplates are ideally suited for applications where even temperature distribution is required.

## FEATURES

- Heavy duty aluminium top
- Excellent heat distribution
- Digital heat control for accurate temperature setting
- Maximum temperature setting of 400°C

### MODEL: 730

300mm LABORATORY HOTPLATE

#### SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| POWER                 | 1200W                |
| VOLTAGE               | 230V / 50Hz          |
| PACKAGING (W x D x H) | 530 x 375 x 245 (mm) |
| UNIT (W x D x H)      | 300 x 430 x 150 (mm) |
| NET WEIGHT            | 16kg                 |
| GROSS WEIGHT          | 17kg                 |
| SHIPPING VOLUME       | 0.05m <sup>3</sup>   |
| MAX TEMPERATURE       | 400°C                |
| PLATE SIZE            | 300 x 300 (mm)       |



Model 730

### MODEL: 731

450mm LABORATORY HOTPLATE

#### SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| POWER                 | 1800W                |
| VOLTAGE               | 230V / 50Hz          |
| PACKAGING (W x D x H) | 575 x 525 x 245 (mm) |
| UNIT (W x D x H)      | 450 x 490 x 150 (mm) |
| NET WEIGHT            | 22kg                 |
| GROSS WEIGHT          | 23kg                 |
| SHIPPING VOLUME       | 0.07m <sup>3</sup>   |
| MAX TEMPERATURE       | 400°C                |
| PLATE SIZE            | 450 x 300 (mm)       |



Model 731

### MODEL: 732

600mm LABORATORY HOTPLATE

#### SPECIFICATIONS

|                       |                      |
|-----------------------|----------------------|
| POWER                 | 3000W                |
| VOLTAGE               | 230V / 50Hz          |
| PACKAGING (W x D x H) | 675 x 620 x 245 (mm) |
| UNIT (W x D x H)      | 600 x 550 x 150 (mm) |
| NET WEIGHT            | 31kg                 |
| GROSS WEIGHT          | 34kg                 |
| SHIPPING VOLUME       | 0.1m <sup>3</sup>    |
| MAX TEMPERATURE       | 400°C                |
| PLATE SIZE            | 600 x 450 (mm)       |



Model 732



ALL SCIENTIFIC EQUIPMENT COMES WITH A TWO  
YEAR WARRANTY ON COMPONENTS AND  
DEFECTIVE WORKMANSHIP - Ts & Cs APPLY.



#### **DISCLAIMER**

The products may differ slightly from the pictures shown in this catalogue. Output and capacities given are the maximum possible, and these figures do vary according to circumstances. Product information is subject to change.