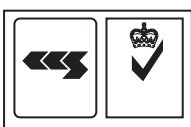


DIXONS



Variable Cycle Temperature
Variable Cycle Time
Four Preset Cycles
Variable Cycle Stored In Permanent
Memory For Instant Recall
Soft Touch Control Pad
Wipe Clean Surface
Temperature Range 100°C - 121°C
Time Range 0 - 99 minutes
LED System Status Indicators
Compact And Fully Portable
Simple And Safe Use
Domestic Electricity Supply
No Plumbing Needed
Minimal Maintenance Required
Electrically Safe To BS3456
Lid Locking Safety To H&SE PM73
Produced Under ISO 9001
Suitable For Culture Media
316 Stainless Steel Construction
15 Litre Capacity
280mm Internal Diameter
19.0Kg Net Weight
CE Marked



The VARIO 1528 Portable Autoclave

The VARIO 1528 is heated by a single internal element. This is available for use with 230V or 110V electrical supplies. Please indicate the required voltage when ordering. The temperature is controlled by the VARIO time and temperature control and PT100 probe. The VARIO 1528 is fitted with an automatic cut-out to prevent it boiling dry. Every autoclave is electrically tested in compliance with BS3456 Part 101 1987.

The VARIO time and temperature control features four preset and one variable cycle. The variable cycle is stored in permanent memory so that it can be instantly recalled for the next use. The control shows a countdown of sterilisation time and current temperature at all times.

Operation is very simple. The cycle temperature and time are selected by pressing either one of the four preset cycle buttons or the variable cycle button. If the variable cycle is chosen the temperature and time are then set to the values required. The Start button is then pressed and the unit automatically runs through the sterilisation cycle unattended. At the end of sterilisation an audible sound is given to allow the user to drain off the water, if the drying vacuum cycle is required. The unit then cools until it reaches a safe temperature for the contents to be removed, at which point another audible sound is given.

The VARIO 1528 is made from stainless steel with a polished exterior for easier cleaning. The lid is removable for full width access. Items to be sterilised can be placed in the inner liner provided with the machine. Alternately, Dressing Drums and Wire Mesh Baskets are available.

The lid locking device is comprised of six wing nuts and six locking lugs. This ensures that the lid cannot be opened while the vessel is under pressure. After the sterilising period, a condensing vacuum is drawn to aid drying. This is particularly useful for dressings and drapes.

The VARIO 1528 is particularly suitable for destructive sterilisation. The operator is not restricted to a set sterilising period. This can be adjusted to suit the application.

The VARIO 1528 comes complete with:

- Inner Liner with Handles
- Easy to follow Users Manual
- Manufacturers Safety Test Certificate
- Manufacturers One Year Guarantee (this does not affect your statutory rights)

Technical Specification

Model	:	VARIO 1528
Capacity	:	15 Litres
Dimensions	:	Internal Diameter : 280 mm Internal Height (useable) : 245 mm Internal Height (total) : 280 mm
Material	:	Stainless Steel 316
Heat Source	:	Internal Electric Element 230V / 110V - AC 50Hz - 2.0kW Electronic Thermostatic Control
Design Pressure	:	1.3 bar (18 psi)
Design Temperature	:	0 - 125°C
H T Pressure	:	2.0 bar (30 psi)
S W Pressure	:	1.3 bar (18 psi)
Maximum Working Temperature	:	121°C
Variable Temperature	:	100°C - 121°C
Variable Time	:	1 minute - 99 minutes
Preset Cycles	:	30 minutes @ 115°C 15 minutes @ 121°C 30 minutes @ 121°C 60 minutes @ 115°C
VARIO Control Dimesions	:	Width : 195 mm Depth : 120 mm Height : 65 mm
VARIO Control Weight	:	0.75Kg
Complies With	:	H&SE PM73 (Lid Locking Devices) BS3456 Part 101 1987 (Electrical Safety) CE Marked in compliance with EMC regulations 1992
Overall Dimensions	:	Width : 370 mm Depth : 390 mm Height : 485 mm
Net Weight	:	19.0 Kg