

# heaters and stirrers

With a durable and chemically resistant ceramic surface, Cleaver Scientific's digital hotplate, stirrer and hotplate stirrer are the ideal solution for demanding users in all laboratory environments. The minimal footprint (18 x 26 cm) allows for use in crowded spaces such as fume hoods while the 16.5 cm square plate makes these units compatible with a wide range of commonly used vessels such as beakers, bottles and conical flasks. Fast and precise adjustment of speed and temperature is achieved with advanced microprocessor technology, and a large backlit LCD display offers easy viewing of current parameters. A safety LED indicates temperatures over 50°C. An optional external thermometer and support rod allows temperature control of the sample by direct feedback to the microprocessor, maintaining temperature to within  $\pm 0.5^\circ\text{C}$ .



## KEY FEATURES

- Large, backlit LCD display
- Ceramic work surface, 6.5 x 6.5 in.
- Safety LED indicates hot surface
- Control actual temperature (with optional probe)
- Three models: heat-stir, heat only or stir only

### TECHNICAL SPECIFICATIONS

Speed Range:	200-1500 rpm (stirring units only)
Temp. Range:	ambient +5° to 380°C (heating units only)
Platform:	16.6 x 16.5cm
Control:	quick adjustment knobs
Dimensions:	18(W) x 26(D) x 10.1(H) cm
Electrical Data:	120V, 60 HZ / 230V, 50/60 HZ

# magnetic induction stirrer

The Magnetic Induction Stirrer, ISTIR2, uses modern magnetic coil technology that has no moving parts resulting in a motor-less wear-free drive and maintenance free unit. High-quality rare-earth magnets are used in the stirrer design to ensure a strong magnetic coupling with consistent accurate alignment which significantly reduces the chance of spin-outs. Rapid acceleration and braking - less than 10 seconds, saves time and enables quick mixing of samples.



## ministir

## KEY FEATURES

- Speed remains constant, even when load changes
- Quiet operation and low vibration
- An easy to read digital display precisely controls time and speed
- Time and speed can be adjusted while the unit is running
- Reverse rotation option for better mixing

### TECHNICAL SPECIFICATIONS

Speed Range:	10 to 2,000 rpm variable
Time Ranges:	30 seconds to 60 minutes
Stirrer Mode:	Single clockwise, Auto reverse rotation
Capacity:	3 litres plus
Mixing Surface:	165 mm diameter
Weight:	1.13 kg (2.50 lb)
Electrical:	Input: 100-240 VAC 50/60 Hz 1.0A

# MagFuge®

MagFuge® is the first high-speed centrifuge (12,500 rpm) and magnetic stirrer (3L), combined into one unit. Programmable digital control for speed, time, reverse or oscillating direction enables protocols to be controlled precisely with settings easy to read on the back lit display. Safety features include imbalance and tilt safety cut-out, as well as a safety interlock lid to prevent opening while rotor is turning. Rotor sensing technology prevents the Magnetic Stirrer Rotor from being used above 2,500 rpm for user safety. Its housing is of durable, chemically resistant ABS and polycarbonate plastic, making the unit easy to clean and maintenance free.



## KEY FEATURES

- Cost saving - two instruments in one
- Small footprint - ideal for labs with limited bench space and height
- Low noise level
- Long-life, maintenance free brushless motor and drive
- See web site for full technical details

### ORDERING INFORMATION

CSL-DHOTPLATE\* Digital Hotplate, 16.5 x 16.5 cm - 230V

CSL-DSTIR\* Digital Magnetic Stirrer, 16.5 x 16.5 cm - 230V

CSL-DHOTSTIR\* Digital Hotplate Magnetic Stirrer 16.5 x 16.5 cm. - 230V

TEMPROBE Optional Temperature probe

ISTIR2 Magnetic Induction Stirrer

MINISTIR Mini Magnetic Stirrer

CSL-HOTPLATE\* Hotplate, 19 x 19 cm

CSL-HOTSTIR\* Hotplate Magnetic Stirrer, 19 x 19 cm

CSL-STIR\* Magnetic Stirrer, 19 x 19 cm

SUPPROD Optional Support Rod

MAGFUGE Magnetic Stirrer and High Speed Centrifuge All-In-One

\* For 110V units, add \$ to order code



# WolfLabs

**Pricing on any accessories shown can be found by keying the part number into the search box on our website.**

The specifications listed in this brochure are subject to change by the manufacturer and therefore cannot be guaranteed to be correct. If there are aspects of the specification that must be guaranteed, please provide these to our sales team so that details can be confirmed.

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Please contact us if this literature doesn't answer all your questions.