

Remi Magnetic Stirrers plus Hot Plate



A magnetic stirrer is a device widely used in laboratories and consists of a rotating magnet or a stationary electromagnet that creates a rotating magnetic field. This device is used to make a stir bar, immerse in a liquid, quickly spin, or stirring or mixing a solution.

These are specially designed to meet laboratory requirement of convenient stirring in flask with simultaneous uniform heating by heating mantles. These have two tier constructions with the upper compartment consisting of heating element. Accurate step-less speed control allows smooth variation up to 1200 rpm. Heating energy is controlled by energy regulator.

Operating procedure

- Ensure that instrument is clean and clear from dust.
- Connect main supply of instrument.
- Switch 'on' the instrument.

- Adjust the temperature with the knob according to need
- Same can be followed with the RPM regulator after placing magnetic bead inside the beaker and on the instrument.

Salient Features

- PMDC motor for higher torque even at low speeds
- Better speed regulation even with small volume & low speeds
- Accurate step-less speed control maintains excellent speed stability
- Digital Speed Indicator for display of stirring speed
- Totally enclosed unit
- Designed for use even in corrosive atmosphere

Precaution

- Never keep the heater 'on', when instrument is not in use.
- Not to spoil any chemicals or liquid on the plate of the instrument.