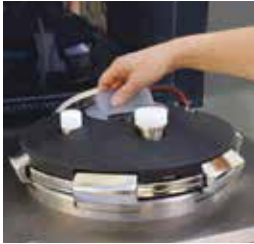


ProfiClave Media Preparator

複合多功能培養基滅菌器

ProfiClave 20



Mechanical and Electronic Security Features

A complete safety program monitors all pressure and heating functions.

- Auto-lock of outer safety lid with bolt catch prevents the lid from opening during operation.
- Pressure chamber with central safety lock closing system.
- Pressure sensors and valves prevent over-pressuring the unit during operation.
- 4 level safety system.

Version / Electrical Data

Version	Region	Voltage	Configuration	Version	Code
ProfiClave PC20B	Europe	1x230 VAC	L, N, PE (EU)	complete version	620 001
ProfiClave PC20B	Europe	3x400 VAC	3L, N, PE (EU)	complete version	620 002
ProfiClave PC20B	USA	2x240 VAC	2L, PE (USA)	complete version	620 003
ProfiClave PC20B	Japan	1x200 VAC	LNE (JAP)	complete version	620 004

Each ProfiClave complete version consists of

1 Stainless steel vessel 18l with handle	620 242
1 Magnetic stirrer for PC 10B / PC20B	600 208
1 Sterile filter, pore size 0.45 µm	600 202
1 Lid seal pressure vessel, silicone	620 240
1 Paper roll for thermo printer	700 150
1 Decanting tube, with silicone tube and screw nut	600 204
1 Water tube set (cooling in, cooling out, waste)	620 212
1 Pt100 sensor, flexible for PC20B	620 161
1 User manual CD version	620 800
1 27/28 mm fork spanner	620 219
1 Vitamin-port pressure cap	600 245

Mechanical data and environment

Dimensions W x H x D	530 / 580 / 565mm (900 open hood)	750 / 700 / 840mm packed
Weight	54,3 kg	73,3 kg packed on mini palette
Water connection	3/4 inches (waste, cooling, DI water)	4 bar, max consumption 1.8l/min
Capacity	total pressure vessel 23L	16L net Agar stirred in inner vessel
Accuracy of temperature	0.1°C resolution, + 0.5°C	
Water quality (convection medium)	deionised water	requires minimal electrical conductivity
Required cooling water quality	< 12° (German) or < 20° (French)	10 - 25°C temperature

Process Data

Process Data	Value I / small volume	Value II / Large volume
Heat up cycle time, start temp 40°C	3L in 25 Min from 40°C at 121°C	16L in 50 Min at 121°C
Cool down cycle, target temp 55°C	3L in 10 Min from 121°C to 55°C	16L in 20 Min from 121°C to 55°C
Process (40° -> 121°/15Min -> 55°)	3L in 50 Min	16L in 85 Min