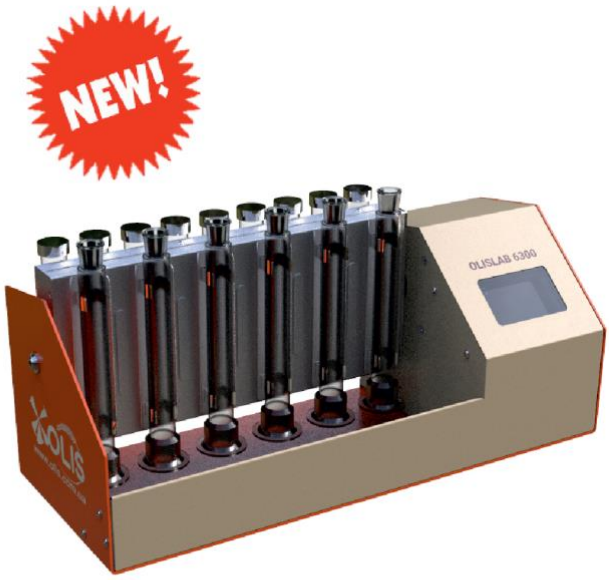
LABORATORY SHAKER OLISLAB 6300



Laboratory shaker OLISLAB 6300 is designed for uniform distribution of a solid dispersed phase (flour or crushed grain) in a liquid dispersion medium (water or organic solutions) to form a homogeneous suspension by shaking according to a specific program.
When analysing the technological characteristics of flour or milled grain, the device can be used to perform sedimentation tests (Green, SDS, SDS30) or solute retention tests (SRC, AWRC).

The device is used for mechanical mixing of suspensions in various modes by means of a path: rotation, oscillation about a given plane, and intense shaking.

It is used in grain processing, bakery enterprises, variety testing breeding stations, research laboratories and inspection companies.

Features and benefits:

ACCURACY AND PRODUCTIVITY

Mechanical shaking saves operator time and increases analysis accuracy.
Simultaneous shaking of multiple tubes and cylinders.
Individual timers for each tube.

VERSATILITY

Four modes: rotation, vibration, vigorous shaking, and settling.
A wide range of modes for user customization.
A set of platforms and fasteners for various cookware.

ERGONOMICS

Original modern technical design.
Color touchscreen.
Audible and visual alarm when the shaking time expires.
Magnetic table and easy-to-remove holders for different tubes.
Preset programs for standard analysis methods.

SAFETY AND DURABILITY

Durable steel housing.
Protection against overload and extreme conditions.

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Principle of operation:

The principle of operation of the device is based on the homogenization of a suspension of finely ground solid product in solutions with water or other solvents by mechanical shaking of the tubes. The operating modes are determined by a specific program, which is selected on the control panel of the device in the form of a touch screen. The device has four shaking modes: rotation, vibration, vigorous shaking, settling - which, together with the built-in timer, allows you to implement any sample homogenization algorithm for a wide range of grain and flour quality analysis methods, including sedimentation and solute retention capacity (SRC, AWRC).

Technical characteristics:

Model		**OLISLAB 6300**
Type of motion (shaking mode)		rotation, vibration, vigorous shaking, settling
The rotation speed of the worktable,	rpm	0...72
Oscillation frequency of the worktable,	cpm	0...72
Oscillation amplitude of the worktable,	°	±45
Fixing the worktable when it is standing up:		• in an upright position • in a horizontal position • under the installed plugin
Dimensions of the desktop (L x W),	mm	450 x 200
Number of samples to be installed on one side of the worktable: - 15 ml tube.	pcs.	12
- 50 ml tube,	pcs.	12
- cylinder ml	pcs.	6
Electric shock protection class		I
Network type		1N-
Power supply: voltage/frequency,	V/Hz	230±23/ 50
Power consumption,	kW	150
Overall dimensions L x W x H:		
- in working condition,	mm, not more than	680 x 275 x 290
- in transportable condition,	mm, not more than	840 x 380 x 400
Net / gross weight,	kg	20/ 30.5

Scope of application:

For the standardized determination of the test of greens in grain and flour according to DSTU ISO 5529:2014 “Wheat. Calculation of Sedimentation Index by the Zeleny Method”; SRC and AWRC tests in flour according to AACS 56-11 and AACS 56-10 and for use in other methods according to national and international standards. *For more information, please contact us by phone:*
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