



Steriliser - 'S' Series

STERILISER 'S' Medicine has the goal of protecting and saving lives. Therefore, disinfection of receptacles and instruments is not enough. The setpoint - dependent programme resume function Setpoint WAIT of Memmert hot air sterilisers guarantees precise sterilisation times and the complete killing off of even the most resistant microorganisms. All Memmert sterilisers are classified as class IIb medical device

Standard Equipment

Interior : Stainless steel, material 1.4301 (ASTM 304), with all-round deep-drawn ribs to integrate the large area heating with ceramic-metal sheath

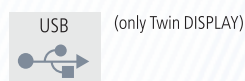
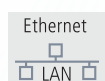
Housing : Textured stainless steel, rear zinc-plated steel, intuitively operated SingleDISPLAY or TwinDISPLAY (TFT colour display) with touchscreen, fully insulated stainless steel door (from size 450 two leaves)

Fresh air : Admixture of pre-heated fresh air by electronically adjustable air flap

Connection : Mains cable with plug (German type) CEE plug for 400 V

Installation : 4 feet; sizes 450/750 mounted on lockable castors

Interfaces:



Salient Features

- Stainless steel interior and exterior
- All-round heating on all 4 sides
- Pre-heating of fresh air
- Natural and forced air convection
- Fan speed adjustable from 0 to 100 %
- Exhaust flap adjustable from 0 to 100 %
- Set point wait function
- Internal data logger with over 10 years storage
- AtmoCONTROL Software & Standard
- Works calibration certificate at +160 °C as standard



Steriliser SN and SF (32 to 749 Litres)

Model sizes / Description			30	55	75	110	160	260	450	750
Stainless steel interior	Volume	approx. l	32	53	74	108	161	256	449	749
	Width (A)	mm		400		560		640	1040	
	Height (B)	mm	320	400	560	480	720	800	720	1200
	Depth (less max. 39 mm for fan) (C)	mm	250		330		400		500	600
	Max. number of grids/shelves	number	3	4	6	5	8	9	8	14
	Max. loading per grid/shelf	kg				20				30
	Max. loading of chamber	kg	60	80	120	175	210		300	
	Max. loading per slide-in drip tray	kg		1.5		3		4		8
	Max. loading per bottom drip tray	kg		1.5		3		4		8
Textured stainless steel exterior	Width (D)	mm		585		745		824	1224	
	Height (sizes 400, 750 with castors) (E)	mm	704	784	944	864	1104	1183	1247	1726
	Depth (without door handle), door handle + 56 mm (F)	mm	434		514		584		684	784
Standard equipment	Stainless steel grids, electropolished	number		1				2		
	Standard works calibration certificate (measuring point chamber center)	°C					+160			
Temperature	Working temperature range	°C				at least 5 (SN/SNplus) 10 (SF/SFplus) above ambient temperature to +250				
	Setting temperature ranges	°C				+20 to +250				
	Setting accuracy	°C				up to 99.9: 0.1 / from 100: 0.5				
Further data	Electrical load at 230 V, 50/60 Hz	approx. W	1600	2000	2500	2800	3200	3400		-
	Electrical load at 115V, 50/60 Hz	approx. W	1600	1700		1800				-
	Electrical load at 400 V and 3 x 230 V w/o neutral, 50/60 Hz	approx. W				-			5800	7000
Packing data	Net weight	approx. kg	46	57	66	74	96	110	161	217
	Gross weight (packed in carton)	approx. kg	62	76	85	99	122	161	227	288
	Width	approx. mm	660		730		830		930	1330
	Height	approx. mm	890	950	1130	1050	1300	1380	1440	1910
	Depth	approx. mm	650		670		800		930	1050
Order No. Steriliser			SN30	SN55	SN75	SN110	SN160	SN260	SN450	SN750
S = Steriliser			SN30plus	SN55plus	SN75plus	SN110plus	SN160plus	SN260plus	SN450plus	SN750plus
N = Natural convection			SF30	SF55	SF75	SF110	SF160	SF260	SF450	SF750
F = forced air circulation			SF30plus	SF55plus	SF75plus	SF110plus	SF160plus	SF260plus	SF450plus	SF750plus
plus = Model with TwinDISPLAY										

We reserve the right of technical modifications. Dimensions are subject to confirmation.



Accessories

1. Stainless steel grid / shelf
2. Reinforced stainless steel grid / shelf
3. Stainless steel drip tray
4. Wall bracket for wall mounting
5. Software confirming to FDA 'AtmoCONTROL'

Options

- Door with locking facility
- Full sight glass door
- Interior lighting for observing the load
- Entry port hole Ø 14,23,38 mm
- Flexible PT100 sensor
- Mobile alert notification by SMS

product range

- I Ovens
- I Vaccum Ovens
- I Constant Climate Chambers
- I Water & Oil Baths
- I Incubators
- I Peltier Cooled Incubators
- I Humidity Chambers
- I Clean Room Drying Ovens
- I Sterilisers
- I CO2 Incubators
- I Stability Test Chambers
- I Pass Through Ovens