



INSTRUCTION MANUAL



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Operation Manual for
MUS-5/10
MAGNETIC STIRRERS



PLEASE READ THIS MANUAL CAREFULLY BEFORE OPERATION

CHARACTERISTICS

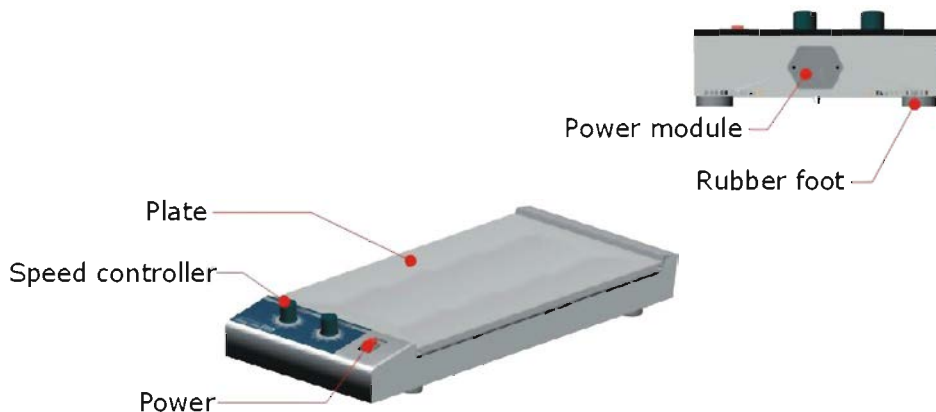
- multi-position magnetic stirrers, without heating
- high quality permanent DC brushless motor for quiet and powerful stirring
- variable speed control between 1,300rpm
- stainless steel top plate for the protection against the penetration of liquids
- stable low profile body for convenient and safe experiment

SPECIFICATION

MODEL	MUS-5	MUS-10
Speed range	1,300 rpm	
Distance between stirring point	90 mm	
Capacity	One point maximum: 2ℓ - 250ml (5ea)flask	One point maximum: 2ℓ - 250ml(10ea) flask
Dimensions	W114 x D564 x H63	W197 x D564 x H63
Weight	3 kg	5 kg
Wattage	15 W	30 W
Power	AC 110V/ 220V/ 230V(CE), 50/60Hz, 0.5A	

* Speed can be flexible up to 10% by local voltage.

MAIN PART



USER CONSIDERATION

- Magnetism! Magnetic or metallic parts (e.g. Data carriers, pacemakers...) can be effected by magnetic fields.
- Check whether the voltage specified on the appliance matches the local mains voltage before plug the cord into the electrical outlet.
- Place the unit on a stable, flat and clean surface and check if the four rubber legs are touched firmly on the surface.
- Avoid spilling chemical solutions on the unit to prolong the unit's performance and prevent injury due to electric shock.
- When filling vessels,make sure the vessels are not filled to more than three quarters. Otherwise, some samples splashing might occur.
- Make sure turn the speed controller all the way to the left before pressing the POWER switch to the ON or OFF position. The will set the stirring frequency to 0.
- The stirring intensity is dependent on the motor speed and one the size of the magnetic bar.
- Please note that mains fluctuations within the permissible tolerance also effect minor fluctuations of the speed.

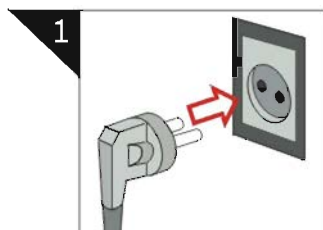


ENVIRONMENTAL CONDITIONS

- indoor use
- operating ambient temperature range 5°C to 40°C
- max. relative humidity 85% for temperature up to 35°C
- mains supply voltage fluctuations not to exceed 10% of the nominal voltage
- other supply voltage fluctuations as stated by the manufacturer
- installation category : CAT II
- pollution degree 2
- IPXO (ordinary)

USER OPERATION

This section summarizes operation procedures for controlling Micromixer



1 Plug the cord securely into the electrical outlet of the appropriate voltage.



2 Correct position of the vessels and stirrer bars.



3 Adjust the speed controller to 0 position and keep the stirrer bar on the center of each vessel then pressing the POWER switch to the ON position.



4 Adjust the speed control knob to an appropriate mixing Level..



5 To stop the mixing, Turn the speed control knob counter-clockwise to 0 position. Press the POWER switch to OFF position.

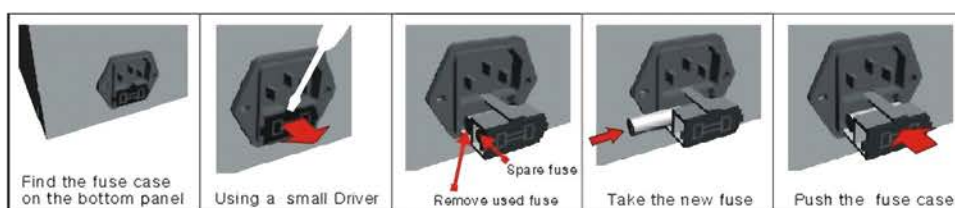
MAINTENANCE AND CLEANING

- ⚠ Always unplug the instrument before you start to clean the unit.
- ⚠ Never immerse the appliance in water or in other liquids.
- ⚠ Never use the instrument if the plug, the cord or the instrument itself is damaged.

To prolong the life of the instrument, clean the surface of the ST series periodically. Clean the surfaces with a soft cloth soaked in water containing a surfactant detergent additive or isopropyl alcohol.

FAULTY RUNNING

1. During mixing, the mixer is moving around on the bench
 - Check whether the unit is placed on stable, flat and clean surface so the shock absorber feet could work properly.
2. The mixing speed dose not meet a requirement.
 - units can be simply adjusted in max. and min. Speed.
Refer to the max/min speed control section of technical specification.
3. The electronic fuse blows out.
 - You can find the fuse box for spare one in the power module as the below drawings.



If the equipment have other defects, It should be informed to an authorized servicing agent.