



MAGNETIC STIRRERS “AGIMATIC” AND “AGIMAN”



A new generation design of stirrers at the forefront of technology

COMMON FEATURES

Unique functional design, with epoxy covered alloy case. Choice of stainless steel or ceramic top plate (model dependent). An internal case acts as a spill guard and insulator, made from AISI304 stainless steel. Tilted control panel for easy viewing with splash protection. Location hole at the back for a retort support rod, supplied as an accessory. Electronic speed control from 60 to 1600 r.p.m. and from 100 to 1600 r.p.m. for models “Agimatic Rev” with constant speed irrespective of liquid viscosity. Easy to service and to replace modular electronics. All heated models have a connection at the back to connect an electronic contact thermometer “Sensoterm II”, electronic controller “Electemp-TFT” or Pt100 temperature probe, model dependent. **Agimatic and Agiman exterior measures: Height 14,5, Width 19 and Depth 26 cm. Weight: 3,2 Kg.** All hotplates have a safety over temperature cut out, set to the maximum working temperature.

TECHNICAL SCHEMATICS OF DIFFERENT COMPONENTS

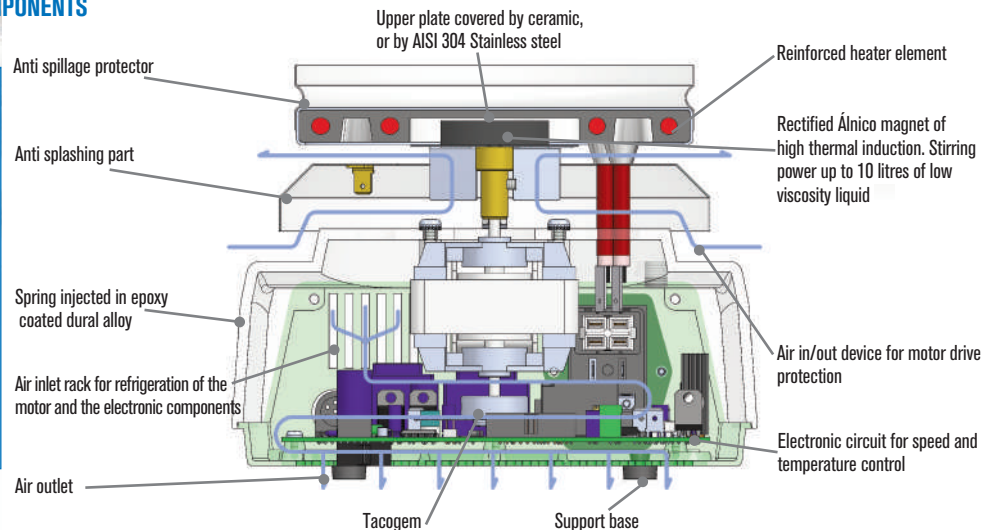
ICONS OF THE DIFFERENT TEMPERATURE REGULATION SYSTEMS AND OPTIMUM STIR CONDITIONS.



Electronic contact thermometer “Sensoterm II”



Temperature sensor Pt100



Magnetic Stirrers “Agimatic” and “Agiman” analogue control



FOR SPEEDS FROM 60 TO 1600 rpm..

MAXIMUM STIR VOLUME: 10 LITRES.

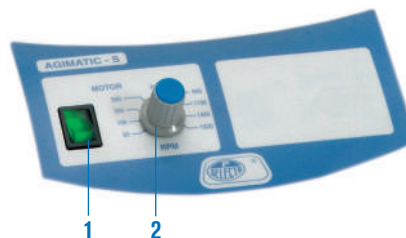
PLATE MADE FROM AISI 304 STAINLESS STEEL WITH REMOVABLE SAFETY RING. PLATE Ø 14.5 cm.



“Agimatic-S” without heating

CONTROL PANEL

1. Mains switch illuminated.
2. Electronic stir speed control.



MODEL

Part No.	Maximum stir volume litres	Height/width/Depth (exterior) cm	Power W	Weight Kg
AGIMATIC-S 7000270	up to 10	14,5 19 26	90	3,5

Supplied with a PTFE coated stir bar of Ø 8 x 40 mm long.





“Agimatic-N” with heating

ELECTRONIC CONTROL OF SPEED AND POWER TO THE HEATER.

CONTROL PANEL

1. Switch on button with indicator lamp for heating and for stirring speed.
2. Electronic stir speed control.
3. Electronic heater energy control from 0-100%, synchronised with an indicator lamp that functions when the plate is hot.
4. Illuminated indicator when the heater is “on”.



MODEL

	Part No.	Maximum stir volume litres	Height/width/Depth (exterior) cm	Power W	Weight Kg
AGIMATIC-N	7000271	up to 10	14,5 19 26	550	3,5

Supplied with a PTFE coated stir bar of Ø 8 x 40 mm long.



“Agimatic-E” with heating

ELECTRONIC TEMPERATURE CONTROL OF SPEED AND POWER TO THE HEATER.
FROM 50 °C TO 350 °C PRECISION ±2 °C.

CONTROL PANEL

1. Switch on button with indicator lamp for heating and for stirring speed.
2. Electronic stir speed control.
3. Electronic temperature control of the heater plate from 50 °C to 350 °C synchronised with an indicator lamp that functions when the plate is hot.
4. Illuminated heater indicator when the heater is “on”. Precision ±2 °C.



MODEL

	Part No.	Maximum stir volume litres	Height/width/Depth (exterior) cm	Power W	Weight Kg
AGIMATIC-E	7000273	up to 10	14,5 19 26	550	3,5

Supplied with a PTFE coated stir bar of Ø 8 x 40 mm long.



Magnetic stirrer “Agiman”

ELECTRONIC CONTROL OF SPEED AND POWER TO THE HEATER.
WITH A MECHANISM FOR ATTACHING HEATING MANTLES.

CONTROL PANEL

- Switch on button with indicator lamp for heating and for stirring speed.
Electronic stir speed control.
Electronic heater energy control from 0-100%, synchronised with an indicator lamp that goes on when the mantle is hot.
Illuminated heater indicator when the mantle is “on”.

ACCESSORIES

Attachable heating mantle for the “Agiman” magnetic stirrer.

Part No.	Capacity flask ml	Power W
3000447	250	130
3000448	500	270
3000449	1000	410
3000450	2000	530

Complements for Agimatic-S-N-E and Agiman.
See accessories on page 31 and 32.

MODEL

	Part No.	Maximum stir volume litres	Height/width/Depth (exterior) cm	Weight Kg
AGIMAN	7000272	up to 2	14,5 19 26	3,5

Supplied with a PTFE coated stir bar of Ø 10 x 32 mm long.





Magnetic Stirrers “Agimatic-ED” and “Agimatic-ED-C” digital control



FOR SPEEDS FROM 60 TO 1600 RPM.
 FOR ADJUSTABLE TEMPERATURES FROM 50 °C TO 350 °C (200 °C WITH EXTERNAL PROBE). PRECISION ± 2 °C.
 MAXIMUM STIR VOLUME: 10 LITRES.
 PLATE Ø IS 14,5 cm.
 WITH RENOVBABLE SAFETY RING AGAINST SPILLAGE.



“Agimatic-ED” with heating

ELECTRONIC TEMPERATURE CONTROL OF SPEED AND POWER TO THE HEATER.

SILUMIN UPPER PLATE COVERED BY AISI 304 STAINLESS STEEL.

CONTROL PANEL

1. Digital display indicating stir speed or temperature.
 2. Push button, parameter selector, Stir speed or Temperature.
 3. Push button, increase parameter value.
 4. Push button, decrease parameter value.
 5. Indicator lamp, safety thermostat “on”
 6. Push button Stop-Start
- Precision ± 2 °C.



MODEL

Part No.	Maximum stir volume litres	Height/width/Depth (exterior) cm	Power W	Weight Kg
AGIMATIC-ED 7000280	up to 10	14,5 19 26	550	3,5

Supplied with a PTFE coated stir bar of Ø 8 x 40 mm long.



“Agimatic-ED-C” with heating

ELECTRONIC TEMPERATURE CONTROL OF SPEED AND POWER TO THE HEATER.

SILUMIN UPPER PLATE WITH CERAMIC SURFACE.

CONTROL PANEL

1. Digital display indicating stir speed or temperature.
 2. Push button, parameter selector, Stir speed or Temperature.
 3. Push button, increase parameter value.
 4. Push button, decrease parameter value.
 5. Indicator lamp, safety thermostat “on”
 6. Push button Stop-Start
- Precision ± 2 °C.



MODEL

Part No.	Maximum stir volume litres	Height/width/Depth (exterior) cm	Power W	Weight Kg
AGIMATIC-ED-C 7000281	up to 10	14,5 19 26	550	3,5

Supplied with a PTFE coated stir bar of Ø 8 x 40 mm long.

Ceramic surface:

- Excelent conductivity and heat distribution.
- Unalterable surface.
- Higher acceleration to reach temperature.
- Extreme resistance against chemical agents and scratches.



Complements for Agimatic-ED and Agimatic ED-C.
 See accessories on pages 31 and 32.



Multiple position magnetic stirrers "Multimatic"



COMMON FEATURES

External plate made from AISI 304 stainless steel with engraved stirrer positions.
Independent stirring speed control for each position.
Front panel protected against splashes.

Models 5-S and 5-N: Suitable for 5 flasks, 600 ml max. (max. Ø 90 mm).
9-S and 9-N: Suitable for 9 flasks, 300 ml max. (max. Ø 75 mm).
Epoxy coated external case.

APPLICATIONS

Specially recommended for bio-pharmaceutical diagnostic assays.



Stirrers "Multimatic" 5-S and 9-S without heating

FOR 5 AND 9 POSITIONS.



CONTROL PANEL

Illuminated mains switch.
Individual position stir speed control.

MODELS

	Part No.	Height / Width / Depth (exterior) cm	Width / Depth (plate) cm	Speed control r.p.m.	Maximum stir volume ml	Power W	Weight Kg
MULTIMATIC 5-S	7000951	11 28 35	28 33	Up to 1600	5 x 600	16	7
MULTIMATIC 9-S	7000952	11 28 35	28 33	Up to 1600	9 x 300	27	9

Comes complete with a 5 or 9 mm stir bar, model dependent covered in PTFE of 8 Ø x 32 mm long.

ACCESSORIES

Transparent methacrylate bath.
Fits onto the non heating stir plate of the "Multimatic" 5-S y 9-S
The bath can withstand temperatures up to 60 °C.
See section immersion Thermostats (page 94).

Part No.	Capacity litres	Height / Width / Depth (exterior) cm	Weight Kg
1001007	14	16 30 55	4



Hotplate stirrers "Multimatic" 5-N y 9-N with heating

FOR 5 AND 9 POSITIONS, OVER TEMPERATURE SAFETY THERMOSTAT FITTED.



MODELS

	Part No.	Height / Width / Depth (exterior) cm	Width / Depth (plate) cm	Maximum temperature °C	Speed control r.p.m.	Maximum stir volume ml	Heater Power W	Total Power W	Weight Kg
MULTIMATIC 5-N	7000953	16 28 35	25 25	200	Up to 1600	5 x 600	680	700	12
MULTIMATIC 9-N	7000954	16 28 35	25 25	200	Up to 1600	9 x 300	680	700	14

Comes complete with a 5 or 9 mm stir bar, model dependent covered in PTFE of 8 Ø x 32 mm long.

CONTROL PANEL

Mains illuminated power switch.
Individual speed control for each position.
Electronic heater energy control from 0-100% synchronised with an indicator lamp when the heater is on.



Overhead stirrer "SE-100"

FOR BLENDS, HOMOGENIZATIONS, SUSPENSIONS, SOLUTIONS GASIFICATION AND SUBSTANCES RECIRCULATION. DESIGNED FOR CONTINUOUS WORK.

BRUSHLESS MOTORS FREE OF MAINTENANCE AND SPARKS.

PARTIALLY SEALED ENCAPSULATED CASES AGAINST SUBSTANCES AND AGGRESSIVE VAPOURS.

THERMAL PROTECTION FOR OVERHEATING WITH AUTO POWER OFF AND LED INDICATOR.

FEATURES

Excellent blending results in an accurate and repeatable control.

Stirring by electronic control of speed, **from 60 to 2000 rpm.**

Specially designed for those samples in which its viscosity changes during the process.

Max stirring volume: **Up to 40 L** (in H₂O)

Max stirring viscosity: **Up to 1.000.000 mPas.**

Speed digital reading and pre-selection (rpm).

Adaptable spindle to stirring rods up to 9.5 mmØ.

MODEL

Part No.	Height/Width/Depth (external) cm	Power W	Weight Kg
7000385	17,5 7,5 13,5	100	2,8

Base and shaft not included.

COMPLEMENT

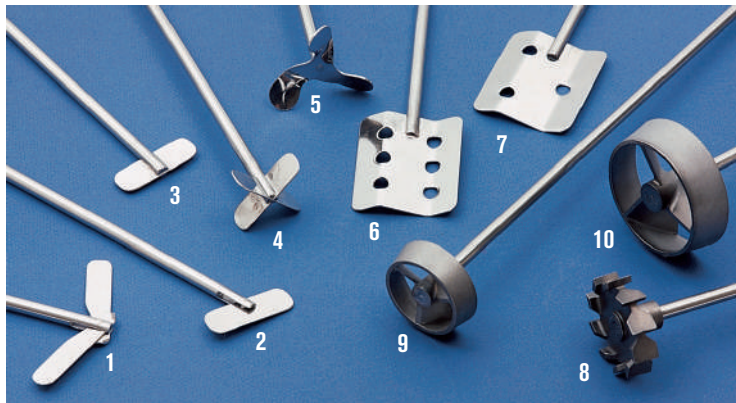
Automatic elevator for rod stirrers.

Specially designed to ease the use of the overhead stirrer, rising and descending to the height required by the user.

Part No.	Height / Width / Depth (exterior) cm	Lift max. cm	Weight Kg
6000412	74 41 42	25,5	8



OVERHEAD STIRRER ACCESSORIES



STIRRING SHAFTS WITH ROTORS

Shaft with AISI 304 stainless steel rotor. Shaft: 7mm Ø.

Part No.	Rotor type	Ø shaft mm	Total length mm	Features
6002891	1	90	400	Double fly vane
6002892	2	60	400	Fly vane
6002893	3	50	400	Fixed blade
6002894	4	50	400	Double cross vane
6002895	5	58	400	Helix
6002896	6	70	450	Six hole paddle
6002897	7	70	450	Three hole paddle
5050921	8	46	400	Radial turbine
5050932	9	45	400	Turbo helix 45 mm Ø
5050933	10	66	400	Turbo helix 66 mm Ø



Bosshead "MAXIM"

For large diameters. Chrome plated with one opening to hold rods up to 30 mm Ø. Second opening up to 20 mm Ø.

Part No. **7000408**



Double base support T "MAXI"

Rod of AISI 304 stainless steel of 20 Ø x 800 mm high. Designed to support weights up to 20 Kg at 300 mm height from the base. Useful for stirrers. Weight: 7 Kg.

Part No. **6000410**



SHAFTS WITH PTFE PADDLES

Shaft of 8 mm Ø.

Part No.	Rotor type	Ø shaft mm	Total Length mm	Features	Speed range r.p.m.
5050934	11	50	500	Helix PTFE	500
5050935	12	80	500	Anchor PTFE	500



ADJUSTABLE HEIGHT SHAFT STIRRERS

Shafts made of AISI 304 stainless steel coated in PTFE and PTFE stirrer paddles. Shaft: 7 mm Ø. Adjustable height paddles using a locking thread.

Can be used with differing paddles on the same shaft to create a multiple mixing action.

Part No.	Rotor type	Ø shaft mm	Total Length mm	Features
5050936	13	70	400	Shaft PTFE
5050937	14	40	400	Helix PTFE
5050938	Shaft PTFE Spare or additional paddle for multiple stir effect			
5050939	Helix PTFE Spare or additional paddle for multiple stir effect			