



MAGNETIC STIRRERS “AGIMATIC” AND “AGIMAN”



A new generation design of stirrers at the forefront of technology

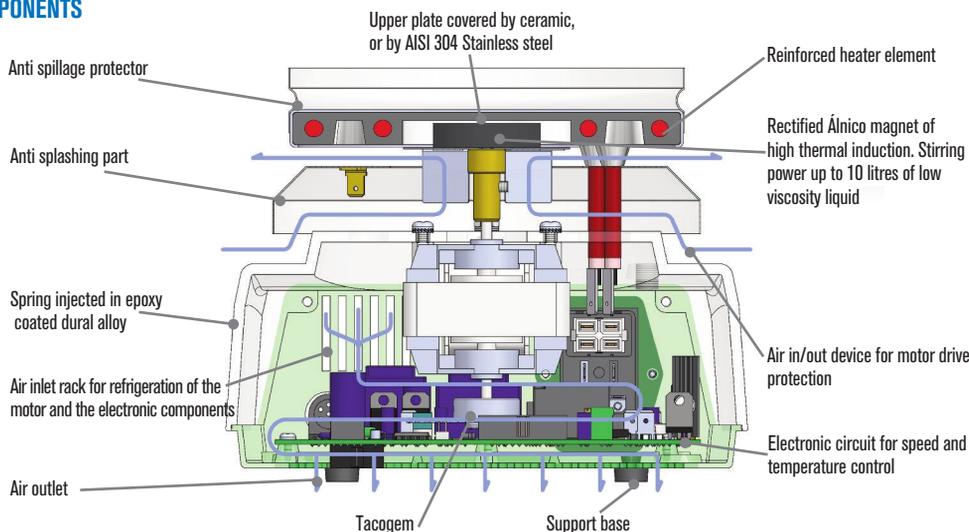
COMMON FEATURES

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



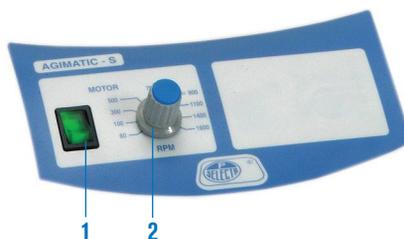
FOR SPEEDS FROM 60 TO 1600 rpm..
MAXIMUM STIR VOLUME: 10 LITRES.
PLATE MADE FROM AISI 304 STAINLESS STEEL WITH REMOVABLE SAFETY RING. PLATE Ø 14.5 cm.



“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.

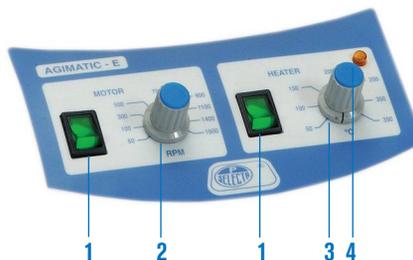


“Agimatic-E” with heating

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.

