



Special applications: Centrifuges industry

LACTER 21

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Centrifuges industry: Lacter 21

Max. capacity: 12 Butyrometers

Max. speed: 398 xg / 1.600 RPM

The centrifuge **Lacter** has been designed for handling of dairy products as milk, cheese, cream, yogurt and its derivate easily and rely on.

Its design allows it to process Gerber or solubility tubes. It has 16 programs that allow to store the parameters to analyse samples of different types of animals reducing the processing time.

Smoothness operation prolongs the tubes life and prevents its breakage. Simultaneous and automatic conversion of RPM/FCR values eliminates additional calculations and the heating system ensures temperature traceability throughout the process.

Features

LCD screen:

- Shows RPM and RCF, time, temperature and acceleration/deceleration (PCBS).
- Speed programming in 10 RPM/ 10 xg steps.
- Timer countdown/up from "0" or at "set RPM/ RCF" for reproducible tests.
- Timer from 5 sec. to 99 min. programmable in 5 sec. steps and hold position.
- PCBS: Progressive controlled acceleration and braking system up to 175 selectable ramps that prevents sample homogenization after separation.
- 16 programmable memories.
- Several acoustic and visual messages warning the user the device situation.

Easy to use

- Microprocessor controlled.
- Induction motor maintenance free (brushless).
- Rotors list on memory.
- Noise level: below 60 dB.
- Start, stop, open lid and short spin with adjustable speed buttons.
- Option of free/locked adjustment of RPM/ RCF along the run.
- Last values remain in memory.
- Automatic rotor recognition. Over-speed protection.

Safety

- Lid provided with security systems:
 - Automatic lid lock system, motorized with double lock.
 - Emergency lid-lock release.
 - Locking and protection against opening along the run.
 - Lid dropping protection.
 - Port in the lid for calibration and operation checking.

- Unbalance detection and switch off.
- Protection safety ring between the centrifugation chamber and the housing.
- Chamber of centrifugation in stainless steel (easy cleaning).
- Rotors and adapters autoclavable, easy to install by the user.
- Automatic disconnection for energy saving up to 8 h.

Heating

- Preheating program with rotor spinning and temperature selectable. Allows keep the chamber at working temperature before starting the process.
- Regulation of the room temperature +5°C (41°F) to 80°C (176°F) in 1°C/1°F steps. Programmable in °C o °F.
- Temperature sensor inside the chamber. Overheating protection.
- Internal isolated avoiding heat lost.

EU Directives: 2011/65/EU, 2012/19/EU, 2014/30/EU, 2014/35/EU.

Standards: EN 61010-1, EN 61010-2-020, EN 61010-2-101, EN 61326-2-6, EN 61326-1, EN 61010-2-010.

Versions	Dimensions (mm)(w x d x h)			Net weight (Kg)	Voltage (V)	Frecuency (Hz)	Consumption (W)
CE 158	410	520	380	41	220-230	50-60	500
CE 159	410	520	380	41	110-120	50-60	480

Accessories

		RT 240	RT 241
ROTOR		ANGLE FIXED 20°	ANGLE FIXED 20°
Max. capacity		8 tests	12 tests
RPM Max.		1600	1600
Radius (mm)		139	139
RCF Max. (xg)		398	398
Butyrometers	Butyrometers max. dimensions (mm) are 25 x 212	8	12



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