

STERICELL

with forced air circulation



Hot air sterilizer

- STERICELL is intended for hot air sterilization of materials under specified parameters of temperature and duration.
- It is characterized by quiet running with a patented fine system of forced air circulation in the chamber by means of a built-in fan which eliminates the "cold air" area formation. Loose and deposit-forming substances can be sterilized in closed bottles.
- The device is suitable for medical and veterinary clinics, hospitals, pharmacies, health care centres, and laboratories. Service providers like testing and beauty salons, body piercing studios, manicure, pedicure and hairdresser's shops can take an ideal advantage of the 22-litre chamber of compact size and small weight.
- The device complies with the requirements of the EU Directive no. 93/42/EEC including clinical evaluation.

Inner volume: 22, 55, 111, 222, and 404 litres

Temperature range:

From 10 °C above the ambient temperature up to 250 °C

Inner chamber:

Stainless steel DIN 1.4301 (AISI 304).

Unique properties, safe operation

The temperature run is controlled by microprocessor automatics (Fuzzy-Logic) with a digital display and a PT 100 thermostat sensor. The microprocessor automatics ensure high accuracy of temperature regulation with a guaranteed thermal stability at each place of the sterilization chamber and the control of the door and air flap valve opening, which guarantees a higher safety of the individual sterilization procedures.

STERICELL meets the highest demands for quality, speed, simple and comfortable operation, and safety.

The individual sterilization batches records in real time can either be printed by means of a printer, or it can be saved in to PC using a special WarmComm software.

The inner arrangement of the chamber allows a rearrangement of the screens or shelves, thus enabling as best use of the inner area as possible. STERICELL of 222 and 404 litres volume can be ordered either as a one-door or two-door (open-through) model. It can be mounted in a wall between the contaminated and clean zone. We also offer the process and chemical indicators of the hot air sterilization to control the sterilization efficiency.

Microprocessor control



- 3 preset sterilization programmes (possibility of a user modification by an authorized person)
- Preset programmes blocking
- Lagged programme switching-on function
- Preheating time – settable duration of the equalization temperature of the load
- Acoustic and visual alarm
- Digital safety thermostat – protects the device, its surroundings and processed material from an inadmissible temperature rise
- Manual control of the suction and exhaust flap
- RS 232 interface for a printer or PC connection.

Optional accessories

- Access ports Ø 25, 50, and 100 mm (Ø 100 mm is not available for 22-litres volume)
- Lockable door
- Left hinged door (except for the 22-litre volume)
- 1 to 4 flexible PT 100 temperature sensors
- WarmComm communication software
- HEPA filter/HEPA pressure filter
- No-potential contact for alarm messages
- Two-door open-through model (222- and 404-litre versions only)
- Automatic door blocking
- Stainless steel casing of the unit



| Technical data | | Models | 22 | 55 | 111 | 222 | 222/2** | 404 | 404/2** | |
|--|--|--------------------------------------|-----------------|------------|-------------|-------------|-------------|---------------|--|------------------------------|
| Interior of stainless steel material No. 1.4301 | volume | cca ltrs | 22 | 55 | 111 | 222 | 222/2 | 404 | 404/2 | |
| | width | cca mm | 240 | 400 | 540 | 540 | 540 | 540 | 540 | |
| | depth | cca mm | 320 | 390 | 390 | 540 | 540 | 540 | 540 | |
| | height | cca mm | 295 | 350 | 530 | 760 | 760 | 1410 | 1410 | |
| Tray | racks | max. No. | 4 | 4 | 7 | 10 | 10 | 19 | 19 | |
| | standard equipment | pcs. included | 2 | 2 | 2 | 2 | 2 | 2 | 2 | |
| | distance between guide rails | mm | 60 | 70 | 70 | 70 | 70 | 70 | 70 | |
| | storage area (w x d) | mm | 185x265 | 380x335 | 520x335 | 520x485 | 520x485 | 520x485 | 520x485 | |
| Maximal weight of the load*) | per tray | max. kg | 10 | 20 | 20 | 30 | 30 | 30 | 30 | |
| | inside the oven | max. kg | 25 | 50 | 50 | 70 | 70 | 100 | 100 | |
| Door | | No. | 1 | 1 | 1 | 1 | 2 | 1 | 2 | |
| External dimensions (including door and handle) | width | cca mm | 406 | 620 | 760 | 760 | 760 | 760 | 760 | |
| | depth | cca mm | 560S/580C | 640 | 640 | 790 | 806 | 790 | 806 | |
| | height (incl. Feets and Rolls) | cca mm | 604F | 680F | 860F | 1090F | 1110N | 1910K | 1910K | |
| | diameter of the air branch outer/inner | cca mm | 52/49 | 52/49 | 52/49 | 52/49 | 52/49 | 52/49 | 52/49 | |
| Package dimensions (three layers carton) | width | cca mm | 465 | 700 | 830 | 830 | 830 | 830 | 830 | |
| | depth | cca mm | 665 | 720 | 730 | 730 | 860 | 860 | 860 | |
| | height (incl. palette) | cca mm | 665 | 880 | 1050 | 1280 | 1280 | 2070 | 2070 | |
| Mass | net | cca kg | 31 | 55 | 75 | 100 | 105 | 150 | 160 | |
| | brut | cca kg | 36 | 66 | 87 | 116 | 121 | 175 | 185 | |
| Working temperature (beginning of the regulation) | | from 10 °C above ambient temp. to °C | 250 | 250 | 250 | 250 | 250 | 250 | 250 | |
| Temperature accuracy according to DIN 12 880 Teil 2, from the sterilizing temperature of 160 °C up to 180 °C with closed air flap and door | space deviation | cca °C | + 5 - 1 | + 5 - 1 | + 5 - 1 | + 5 - 1 | + 5 - 1 | + 5 - 1 | + 5 - 1 | |
| | | time variation | to °C | + 3 - 1 | + 3 - 1 | + 3 - 1 | + 3 - 1 | + 3 - 1 | + 3 - 1 | |
| Time required to reach 250 °C with closed air flap and voltage 230 V | | cca min. | 28 | 49 | 53 | 70 | 33 | 58 | 43 | |
| Heat emission at 250 °C | | cca W | 350 | 590 | 760 | 990 | 990 | 1940 | 1940 | |
| Air exchange speed at 150 °C | | cca/hour | 45 | 45 | 49 | 24 | 24 | 18 | 18 | |
| Electricity - mains 50/60 Hz | max. power input | cca kW | 0,96 | 1,3 | 1,9 | 1,9 | 3,7 | 3,7 | 5,5 | |
| | stand by | cca W | 5 | 5 | 5 | 5 | 5 | 5 | 5 | |
| | current | A | | 4,2 | 5,7 11,3 | 8,3 16,5 | 8,3 16,5 | 5,2; 5,2; 5,2 | 5,2; 5,2; 5,2 9,5; 9; 9 19,1; 18,1; 18,1 | 7,9; 7,9; 7,9 |
| | | | nominal voltage | V | 230 115 | 230 115 | 230 115 | 230 115 | 400/3N | 3x400+N+PE 3x230 3x115 |

*) Approx. 50 % of the tray area can be filled in a way a uniform air circulation is enabled inside the chamber.

**) two-door (open-through) model

Note: All technical data are related to 22 °C ambient temperature and ± 10 % voltage swing (if not specified).

Changes in the design and make reserved.



MMM Medcenter
Einrichtungen GmbH
Semmelweisstraße 6
D-82152 Planegg / München

tel.: +49 89 89 92 26 20
fax: +49 89 89 92 26 30
e-mail: medcenter@mmmgroup.com
http://www.mmm-medcenter.com