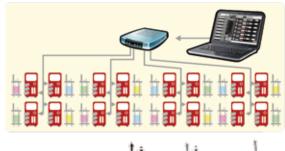




Winpact One Fermentation System





Remote control software connects up to 16 systems (16 vessels) at the same time via PC









FS-06

Compatible with any vessel types up to 10 liter

System Specification

	Duo heating system controller							
Controller	Built-in rotameter							
	3 built-in pump heads							
Vessel	Double Jacketed Dish Bottom Vessel (includes glass body, head plate, T-handling bar, 2 probe adaptors)	Single Wall Dish Bottom Vessel (includes glass body, head plate, T-handling bar, 2 probe adaptors)	Air Lifter Vessel (includes glass body, head plate, draft tube, T-handling bar, 2 probe adaptors)	Single Wall Dish Bottom Vessel with Heating Blanket (includes glass body, head plate, T-handling bar, 2 probe adaptors and heating blanket)	Single Wall Plain Bottom Vessel with Heating Base Unit (includes glass body, head plate, T-handling bar, 2 probe adaptors and heating base unit)			
	Rushton-typ	oe impellers	No impellers	Rushton-type impellers				
	Baffle as	sembled	Draft tube assembled	Baffle assembled				
	Condenser assembled							
	Air sparger	assembled	Micro sparger assembled	Air sparger assembled				
Agitation motor	Brushless motor		N/A	Brushless motor				
	1x pH probe and 1x probe cable							
Probes	1x Do probe and 1x probe cable							
	1x Temperature probe and 1x probe cable							
	1x Anti-foam/level sensor and 1x probe cable							
Start-up kit	Complete start-up kit includes silicone tubes, tube clamps, metal connector and autoclavable disc filters. Please see p.35 for details.							

Vessel Specification

Vessel	Double Jacketed (FS-V-A series)			Single Wall (FS-V-B series)			Air Lifter (FS-V-C series)			
Working volume	500 ml	1 L	3 L	5 L	10 L	1 L	3 L	5 L	10 L	5 L
Total volume	1 L	1.5 L	3.8 L	6.8 L	12.5 L	1.5 L	3.8 L	6.8 L	12.5 L	7 L
Vessel	Single Wall with Heating Blanket (FS-V-B series) Single Wall with Heating Base Unit (FS-V-D series)					Base Unit (FS-V-D series)				
Working volume	1 L		3 L		5 L	10 L		3 L	5	L 10 L
Total volume	1.5 L		3.8 L		6.8 L	12.5	L	3.7 L	6.7	7 L 13.1 L

 $^{^{\}star}$ All vessels are made of borosilicate glass and 316L stainless steel for headplate and all fittings

Utility Requirement

Power source	100-120V / 210-230V, 50-60Hz with electrical safety cutoff switch				
Water source	10 psig (0.69 bar), 14.5 psig (1 bar) maximum;				
	(water supplied to fermenter must be softed and at least 15°C below set operating temperature)				
Air source	10 psig (0.69 bar), 29.0 psig (2 bar) maximum; air must be dry, oil-free and filtered				
Sterilization	Autoclave; size of the autoclave's inner chamber must be able to accomodate vessel with condenser attached				

Bioreactor / Fermentor



Specification

	Control panel	8" Color touch-screen interface			
		Remote software control through Ethernet, up to 16 systems per PC			
	Communication port	Data export through USB port			
		Analog AUX port for system extension			
Control unit	Program storage	Up to 59,994 process programs			
oona or anne	Log data storage	Up to 100 process monitoring data files			
	Cabinet material	ABS front panel and painted iron housing			
	Dimension	Footprint: W x L = 9.84" x 20.08" (250 mm x 510 mm), Height: 19.69" (500 mm)			
	Rated voltage	110V~/220V; 50/60 Hz, 10A			
	Weight	Approx. 61.73 lb (28 kg)			
	Inlet gas flow-meter	0,0.1-1 LPM (0.5 L), 0,0.2-2.5 LPM (1 L), 0,1-10 LPM (3,5 L), 0,2-25 LPM (10 L)			
Aeration	Sparger	Orifice ring			
	Baffle	Removable 316L stainless steel baffles			
	Heating	1. Thermostat system: built-in heat exchanger (550W heater, water circulation pump)			
	-	2. Dry heating system (heating blanket or heating base unit)			
	Cooling	Cooling coil valve and an external chiller			
Temperature	Range	with FS-V-A / B / C series : 5°C (41°F) above coolant up to 60°C (140°F);			
	ŭ	with FS-V-D series :5°C (41°F) above coolant up to 90°C (194°F)			
	Probe	Platinum RTD probe (PT-100), non autoclavable			
	Control mode	Manual or programmable 15-step PID control			
	Drive	Removable top brushless motor			
	Speed range	a. For extremely shear-sensitive cell line: 30-300 rpm			
		b. For fermentation and cell culture: 30-1200 rpm (0.5-5 L) and 30-1000 rpm (10 L)			
Agitation	Resolution	1 rpm increment			
g	Impeller	2 impellers for 0.5-1 L vessel and 0.5-5 L Double Jacketed Vessel			
		3 impellers for 3 L vessel and above; for 10 L Double Jacketed Vessel			
		Note: customized impellers are available upon ordering			
	Control mode	Manual or programmable 15-step PID control			
	Range	2 - 12 pH			
	Resolution	0.01 pH			
рН	Probe	Gel-filled electrode, autoclavable			
	Control mode	Manual/acid start/programmable 15-step PID control with adjustable deadband			
	Dongo	**pH Stat with smart feeding technology 0 - 200%			
	Range Resolution	0.1%			
	Probe				
DO	PTODE	Polarographic DO sensor; autoclavable DO cascade response: 1-stage or 2-stage**			
טע		a. Increase or decrease agitation speed			
	Control mode	**b. Supply external oxygen source (oxygen enrichment module required, optional device)			
		**c. Adjusting DO level using gas mixing control (gas mixing station module required, optional device)			
		**DO Stat with smart feeding technology			
	Measurement range	± 2000 mV			
ORP(optional)	Resolution	1 mV			
o (opo)	Probe	Gel-filled electrode: autoclavable			
	Probe	316 L stainless steel protector with insulated PTFE tube, autoclavable, adjustable sensitivity co			
Foam / level		Foam: on/off switch			
	Control mode	Level: on/off switch control with wet/dry probe set up			
Peristaltic pump	Pump number	3 built-in Watson Marlow pumps, **1-2 external pump extendable (MU-D series required, optional)			
	Motor type	Precise stepping motor; minimum speed is 1 rpm			
	Speed range	0 - 65 rpm			
	Resolution	1rpm			
	าเงงปนแบบ	Manual or programmable 15-step feeding control; pump can be assigned for acid, base,			
	Control mode	antifoam and substrate; **flow rate & total volume calculation			
Exhaust	Device type	316 L stainless steel condenser			
Extidust	Dovide type	010 E starrioso stori controllori			

^{**} Expansion module (FS-06-EPM) required.