



## Hotplate Stirrers

with BioCote® antimicrobial protection

Stuart introduces the stylish and economical range of Undergrad, general purpose hotplate stirrers. The Undergrad range has been designed with safety as well as performance in mind, with an innovative LED temperature indicator scale and a "Hot" warning light which stays on, even when the hotplate is switched off and unplugged from the mains.

The specifically designed chassis takes up less bench space, makes storage easier and allows for a retort base to fit underneath.



## Undergrad Hotplates

The Stuart® range of Undergrad hotplates includes dedicated hotplates and stirrers as well as combination hotplate stirrer models, the majority of which are available in a choice of ceramic or coated metal tops. All surfaces are square to allow more flexibility in vessel sizes and combinations, for example four 250ml beakers can easily be accommodated.

## Key features

- LED temperature indicator
- Choice of glass ceramic or ceramic coated metal surface
- Hot warning light, remains active even when unplugged
- Compact design to save bench space
- Units can be stored on side, minimising required storage space
- Design allows retort base to slide underneath
- Compatible with SCT1 temperature controller



### LED Temperature indicator



All hotplate models in the Undergrad range feature a true °C temperature setting, rather than a 1 to 10 arbitrary scale. The LED temperature indicator surrounds the heater control knob and progressively illuminates to indicate the actual surface temperature. This not only provides a bright, obvious indication that the unit is hot, which can be seen from across the room, but also clearly differentiates the heat and stir controls.

### Hot warning light



All hotplate models feature a "Hot" warning light, which will flash once the hotplate surface reaches 50°C. The "Hot" light will continue to flash even once the unit has been switched off and unplugged from the mains, until the surface temperature drops below 50°C.

## Safety in design

For safety all units have been designed to direct any spills away from the user controls. A mains switch is standard (excluding Stir only models) for greater convenience and power saving. All units incorporate the latest technology, microprocessor controlled, dual thermocouples to ensure accurate temperature control and over temperature protection.

## Power

Powerful magnets and motor give stirring speeds up to 2000rpm and are capable of mixing large volumes (up to 15 litres)



## Retort rod



The entire range of hotplate stirrers feature an integral fitting for a retort rod, but the units are also uniquely designed to allow a retort base to slide underneath, saving valuable time where numerous units need to be set up, for example in an educational environment.

## Design – storage



The Undergrad range has been designed with ease of use in mind, the case has been designed so the units can be easily stored on their side, minimising the required storage space. The units also have a compact footprint to take up less bench space.

## Choice of surfaces

The hotplates and hotplate stirrers come with a choice of surfaces; available in a choice of ceramic or coated metal tops, all surfaces are square to allow more flexibility in vessel sizes and combinations.



### Glass Ceramic



Glass ceramic for excellent chemical resistance. The surface is easy to clean and the thermal properties allow very high plate temperatures, while ensuring the edges stay cooler, reducing the chance of accidental burns. The white surface ensures good visibility of colour changes, for example during titrations.

### Ceramic coated Aluminium



Ceramic coated Aluminium/silicon alloy for robustness. The top plate has a thin ceramic coating for added chemical resistance. A 700W element gives rapid heating and ensures even temperature distribution across the whole surface of the plate.

### Stainless Steel



Robust Stainless steel (US151 only), for accurate stirring. This surface won't produce eddy currents like aluminium and ensure a very powerful coupling and stirring action on our dedicated stirrers.

## Technical specification

### Hotplate Stirrers

Model	US152	UC152
Plate Material	Coated Aluminium/Silicon	Glass ceramic
Plate Dimensions, mm	150 x 150	150 x 150
Heated Area, mm	150 x 150	120 x 120
Heater Power, Watt	700	500
Max plate temp, °C	325	450
Stirrer Speed, rpm	100 - 2000	100 - 2000
Maximum Stirring Capacity, L *	15	15
Compatible with SCT1	Yes	Yes
Control accuracy with SCT1	±1°C	±1°C
Dimensions (w x d x h), mm	172 x 248 x 120	172 x 248 x 122
Net weight, kg	2.9	2.9
Power	750W	550W
Electrical supply	120V, 60Hz+ or 230V, 50Hz,	120V, 60Hz+ or 230V, 50Hz,
IP Rating	32	32



### Hotplates

Model	US150	UC150
Plate Material	Coated Aluminium/Silicon	Glass ceramic
Plate Dimensions, mm	150 x 150	150 x 150
Heated Area, mm	150 x 150	120 x 120
Heater Power, Watt	700	500
Max plate temp, °C	325	450
Compatible with SCT1	Yes	Yes
Control accuracy with SCT1	±1°C	±1°C
Dimensions (w x d x h), mm	172 x 248 x 120	172 x 248 x 122
Net weight, kg	2.2	2.2
Power	700W	500W
Electrical supply	120V, 60Hz+ or 230V, 50Hz,	120V, 60Hz+ or 230V, 50Hz,
IP Rating	32	32



### Stirrers

Model	US151	UC151
Plate Material	Stainless steel	Glass ceramic
Plate Dimensions, mm	150 x 150	150 x 150
Stirrer speed, rpm	100 - 2000	100 - 2000
Max. stirring capacity, L *	15	15
Compatible with SCT1	No	No
Dimensions (w x d x h), mm	172 x 248 x 109	172 x 248 x 107
Net weight, kg	2.0	2.0
Power	50W	50W
Electrical supply	120V, 60Hz+ or 230V, 50Hz,	120V, 60Hz+ or 230V, 50Hz,
IP Rating	32	32



\* Based on water contained in a 20 litre glass bottom flask

\* Please use 120V order number

## Temperature controller

All hotplate models are compatible with the Stuart® SCT1 temperature controller. In conjunction with your Undergrad hotplate the SCT1 ensures accurate temperature control of aqueous or oil based samples, up to a maximum of 200°C. The units automatically detect when the SCT1 temperature controller is plugged in.



## SCT1 Key features

- Accurate liquid temperature control
- Built in retort fitting and probe holder
- Detachable temperature probe
- Bright, easy to read LED display
- Compact and light weight
- Comprehensive range of accessories

## Temperature control

Providing reassurance that the temperature of the sample is precisely controlled at all times.

A range of accessories is also available to allow for a complete set up of controller, temperature probe and stirrer hotplate.

Accessory probe holder - clamps on to retort rod to allow secure positioning of the temperature probe in the sample.

Accessory retort rod - screws in to the rear of all models of hotplates and hotplate stirrers.

A PTFE probe is also available for those applications requiring a chemically resistant probe.

# SCT1 Temperature controller

## Technical Specification

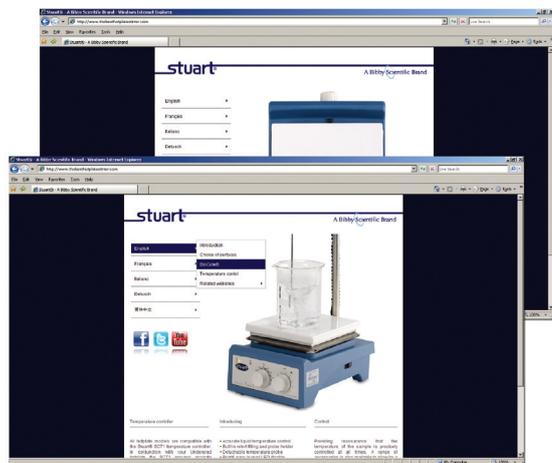
Model	SCT1
Sensor type	PT100
Probe	Stainless steel
Temperature range	50° to 200°C
Accuracy	±0.5°C
Resolution	1°C
Dimensions (w x d x h)	90 x 75 x 123mm
Weight	0.3kg (inc. probe)



[www.thebesthotplatestirrer.com](http://www.thebesthotplatestirrer.com)

Stuart® are proud to announce the launch of the new microsite [www.thebesthotplatestirrer.com](http://www.thebesthotplatestirrer.com). The microsite is dedicated to the Undergrad range of hotplates, stirrers and hotplate stirrers. The microsite offers the opportunity to view the entire range in detail, with full specifications and further images. There are also a variety of videos available on the site demonstrating the features of the range.

Stuart® are also on Facebook, search 'Stuart Equipment' on Facebook and become a fan of Stuart® to receive all product information and images. Or follow Stuart® on Twitter for all the latest news and special offers on the entire Stuart® range.



## BioCote® antimicrobial protection



BioCote® has been offered exclusively by Stuart®, for the Stuart® range of benchtop equipment since 2006. BioCote® utilises silver technology to provide built in antimicrobial protection, so the Stuart® range can help create a safer and more hygienic laboratory environment. By reducing levels of bacteria, mould and fungi, your BioCote® protected piece of Stuart® equipment can help reduce the risk of cross contamination and consequently infection within the laboratory.

To find out more about the benefits of BioCote® with Stuart® benchtop equipment please visit [www.stuart-equipment.com](http://www.stuart-equipment.com)



## Ordering information

Product Code	Description
UC152	Stirrer/hotplate, ceramic plate, 230V / 50Hz
UC152/120V/60	Stirrer/hotplate, ceramic plate, 120V / 60Hz
US152	Stirrer/hotplate, coated aluminium plate, 230V / 50Hz
US152/120V/60	Stirrer/hotplate, coated aluminium plate, 120V / 60Hz
UC150	Hotplate, ceramic plate, 230V / 50Hz
UC150/120V/60	Hotplate, ceramic plate, 120V / 60Hz
US150	Hotplate, coated aluminium plate, 230V / 50Hz
US150/120V/60	Hotplate, coated aluminium plate, 120V / 60Hz
UC151	Stirrer, ceramic plate, 230V / 50Hz
UC151/120V/60	Stirrer, ceramic plate, 120V / 60Hz
US151	Stirrer, stainless steel plate, 230V / 50Hz
US151/120V/60	Stirrer, stainless steel plate, 120V / 60Hz
SCT1	Digital temperature controller
SCT1/1	Accessory probe holder
SCT1/2	PTFE temperature probe
SR1	Retort rod, 600mm x 12mm diameter

## Contact

### Group HQ

#### **Bibby Scientific - UK**

Beacon Road, Stone,  
Staffordshire, ST15 0SA,  
United Kingdom  
**T:** +44 (0)1785 812121  
**F:** +44 (0)1785 813748  
**E:** sales@bibby-scientific.com

### Electrothermal

#### **Bibby Scientific - UK**

Unit 12A Purdeys Way,  
Purdeys Industrial Estate,  
Rochford, Essex, SS4 1ND,  
United Kingdom  
**T:** +44 (0)1702 303350  
**F:** +44 (0)1702 468731

### Europe

#### **Bibby Scientific France SAS**

Bâtiment le Deltaparc Silic  
Paris Nord 2  
7 rue du Canal BP 55437  
Villepinte 95944 ROISSY  
Charles de Gaulle, France  
**T:** + 33 (0) 1 48 63 78 00  
**F:** + 33 (0) 1 48 63 78 01  
**E:** contact@bibby-scientific.com

#### **Bibby Scientific Italia S.r.l.**

Via Alcide De Gasperi n. 56  
20070  
Riozzo di Cerro al Lambro (MI)  
**T:** +39 029 812 9917  
**F:** +39 029 823 0211  
**E:** marketing@bibby-scientific.it

### Worldwide

#### **Bibby Scientific - US**

3 Terri Lane, Suite 10,  
Burlington, NJ 08016, USA  
**T:** +1 609 589 2560  
**F:** +1 609 589 2571  
**E:** labproducts@techneusa.com

#### **Bibby Scientific - Middle East**

PO Box 27842 Engomi 2433  
Nicosia Cyprus  
**T:** + 357 22 660 423  
**F:** + 357 22 660 424  
**E:** sales@bibby-scientific.me

#### **Bibby Scientific - Singapore**

Prudential Tower, Level 26  
30 Cecil Street, Singapore 049712  
**T:** + 65 6631 2976  
**F:** +44 (0) 1785 810405  
**E:** info@bibby-scientific.com

