PRECI

High-pressure steam sterilizer

We offer high-pressure steam sterilizers backed with high quality and dependable service. Our sterilizers deliver full-automated processes to suit specific requirements. Products are available for various apparatuses, culture media, soil, and other specific uses of sterilization. Different heat sources and a variety of options can be selected to suit your particular requirements.



Medium-sized high-pressure steam sterilizer



Large-sized high-pressure steam sterilizer



Loading trolley

Heat sources







Pressure vessels





We meet the strict standards of the

Control system

All processes (heating - sterilizing - steam drainage - completion) are fully automated. Progress of the sterilization process is displayed with indicators. To deliver easy door opening, the pressure-reduction prevention system comes standard. An automatic water supply system and an empty-water-heating prevention device are also standard fitments for electric and gas types.

Options

according to your needs, such as customized particular requirements, such as data logging control systems with PLC and a touch screen, and special control design. In addition, carry-in loading trolleys, and customized trays.

Customization

A variety of options are available for each series We always welcome your special requests to suit routes, installation spaces, and other delivery-related requirements can also be designed flexibly to suit your needs.





Japanese Industrial Safety and Health Law.

Contact for inquiries

PRECI

PRECI Co., Ltd. **Kawaguchi office and Biotechnical Center**

Shaker, Incubator shaker

High-pressure steam sterilizer

3-16-11 lizuka, Kawaguchi-shi, Saitama 332-0023 Japan T +81-48-258-5335

Headquarters and Tokyo office

2-11-6 Taito, Taito-ku, Tokyo 110-0016 Japan

Precision Cleaning Test Center

1-1-23 Ryoke, Kawaguchi-shi, Saitama 332-0004 Japan

Kawasaki office and Powder Technical Center

4-16-20 Kokan-dori, Kawasaki-ku, Kawasaki-shi, Kanagawa 210-0852 Japan T +81-44-328-7665

Shaker, Incubator shaker High-pressure steam sterilizer



www.preci.co.jp

Shaker and Incubator shaker

Since entering the industry, we have been rapidly become known as one of Japan's industry-leading companies. By taking advantage of utilizing our leading-edge technology, we have contracted and installed our shakers at majority of Japanese universities, research institutions, and private companies, as well as overseas organizations. In particular, our large-capacity and high-speed motion shakers are regarded as the best for their unsurpassed robustness and stability. Our lineup includes products for microbiological and cell culturing/aeration, solubility studies, and leachate analyses. Our technology of 70mm shaking diameter and high-speed shaking motion delivers the highest oxygen transfer available.







Shaking modes



Reciprocal mode PRA Series



Orbital mode PRB Series



Test tube reciprocal mode PRC Series



Multi-way mode PRXY Series

The shaking mode can be switched between reciprocal and orbital motion, and the shaking diameter is also adjustable

Standard specifications

PRA Series

9-336 (max.) x 500ml flasks Capacity

Shaking speed 50-180rpm **Shaking diameter** up to 70mm

PRB Series

Capacity 9-300 (max.) x 500ml flasks

Shaking speed 50-250rpm **Shaking diameter** up to 70mm

PRC Series

50-1500 (max.) x φ 18mm test tubes

Shaking speed 50-350rpm Shaking diameter up to 20mm

Test tube holder Basket type (CK type)

Panel-fixed-type (H type)

PRXY Series

9-162 (max.) x 500ml flasks Capacity Reciprocal mode:50-180rpm **Shaking speed** Orbital mode:50-230rpm

Test tube reciprocal mode:50-350rpm

Shaking diameter Reciprocal and Orbital mode:up to 70mm

Test tube reciprocal mode:20mm







Special-use shakers



9 x 3L flasks Capacity **Shaking speed** 50-220rpm Shaking diameter 45 mm



200 x PE 100ml bottles Capacity (50 bottles x 4 levels)

Shaking speed 50-200rpm Shaking diameter 45mm



16 x PE 1L conical flasks, or 9 x PE 2L conical flasks

Shaking speed 50-220rpm Shaking diameter 45mm

Temperature control

20°C below ambient to 80°C

Thermostatic type

The operating temperature range is wide, from 20 °C below ambient to 80 °C (min. 4 °C). *Ambient temperature: 10-35°C

Open

Open type

Shaking function only. For installations in temperature-controlled rooms.

Thermostatic type - Basic specifications

Temperature control: PID control SSR type thermo-controller, Pt-100 temperature sensor, Fin

heater, Refrigerator, Circulation fan

: Short circuit breaker, Open door/Lid cut-off switch, Overtemperature Safety control

protection, Overheat protection in refrigerator

: Control panel alarm display (overtemperature, fan abnormality,

refrigerator abnormality, V-belt abnormality), alarm buzzer

Stacking

Our standard thermostatic models with capacity ranging from 9 to 30 flasks can be selected as stackable designs (maximum stacking of three stages). This system offers large capacity within a small footprint.





Accessories

A variety of options can be selected for installation on our universal platform.

Various types of flasks, tubes, beakers, and chips can be placed and stabilized with spring bands.



Tailored panel

Holders and clamps for special attachment requirements are



The capacity of 50 to 100 tubes can be attached to the rack, and stabilized with spring bands. The angle of the rack is adjustable.



Customization

We always welcome your special requirements, such as a variety of monitoring systems, in-flask gassing, photosynthetic lighting, UV germicidal lighting, data logging, PC remote control, and special control design for more complex mixtures.

