

Stirrers

OPERATING MANUAL



SS-01-01 Small Stirrer, Stainless, 5 x 5"



This manual is suitable for the use of the following Stirrers:

SS-01-01, SS-9N-01

BEFORE USE:

Please read the following instructions:



Read the Manual first before operating the instrument



For indoor use only



Check the integrity of the unit before plugging into the power outlet



Use in a well-ventilated area and away from any flammable objects



Only heat vessels containing liquid



Only use approved heating vessels



Do not remove any objects when the unit is in use

Warning



ALL UNITS MUST BE GROUNDED

Check the line supply is sufficient to meet the power requirement of the unit!

Warranty

Units are warrantied for 90 days from purchase date, this warranty does NOT apply if damage is caused by fire, accident, misuse, neglect, incorrect adjustment or repair, damage caused by incorrect installation, adaptation, modification, fitting of non-approved parts or repair by unauthorized personnel. When returned the defective products, customers should be responsible for the shipping and insurance costs

LIMITATION OF LIABILITY

NOTWITHSTANDING ANY OTHER PROVISIONS HEREIN, UNDER NO CIRCUMSTANCES IS EITHER PARTY LIABLE FOR ANY CONSEQUENTIAL, SPECIAL, INCIDENTAL, INDIRECT, MULTIPLE, ADMINISTRATIVE, OR PUNITIVE DAMAGES, OR ANY DAMAGE OF AN INDIRECT OR CONSEQUENTIAL NATURE ARISING OUT OF OR RELATED TO ITS PERFORMANCE, WHETHER BASED UPON BREACH OF AGREEMENT, WARRANTY, OR NEGLIGENCE AND WHETHER GROUNDED IN TORT, CONTRACT, CIVIL LAW, OR OTHER THEORIES OF LIABILITY, INCLUDING STRICT LIABILITY, EVEN IF ADVISED IN ADVANCE OF THE POSSIBILITY OF SUCH DAMAGES. THE COMPANY'S TOTAL LIABILITY INCLUDING, BUT NOT LIMITED TO, LIABILITY FOR INDEMNITY, DEFENSE, AND HOLD HARMLESS OBLIGATIONS IS LIMITED TO NO MORE THAN THE AMOUNT PAID TO THE COMPANY UNDER THE CUSTOMER'S ORDER AND THE CUSTOMER AGREES TO INDEMNIFY THE COMPANY FOR ANY EXCESS AMOUNTS. TO THE EXTENT THAT THIS LIMITATION OF LIABILITY CONFLICTS WITH ANY OTHER PROVISION(S) OF THIS AGREEMENT, SUCH PROVISION(S) WILL BE REGARDED AS AMENDED TO WHATEVER EXTENT REQUIRED TO MAKE SUCH PROVISION(S) CONSISTENT WITH THIS PROVISION

Operation

1. Place the stirrer bar into the liquid – use the appropriate and normal cylinder shape stirrer bar to gain the maximum stirring effect.
2. Turn the stirring knob to gain the optimum stirring effect. In this time, the Stir LED will come on. With our special design, the stirring will occur at slightly delay time to minimize the disengaging movement of the stir bar. At maximum speed the stirring is vigorous; in order to avoid spillage, please test at maximum speed before leaving the unit unattended. The standard length of the stir bar is 30 mm length, use a standard bar first and change to a longer stir bar if needed. Adjust the speed with various stir bars to avoid the disengagement.
3. Monitoring the stirring effect when stirring, especially when the viscosity of the liquid changes during heating.

Maintenance and Service

After use, wait until the unit cool, use a wet cloth to clean the top of the hot plates. Promptly cleaning is recommended to prolong the life time of the unit. If the units do not work without any misuse, just simply return to us for repair.

Declaration of Conformity

These products listed in this manual comply with EN 61326-1: 2006 and fulfill EMC testing requirement of Medical Device Directive (2004/108/EC) listed in the report number CE2012-OTE8003E; and EN 61010-1 plus EN 61010-2-010: 2003 of the LVD directive 2006/95/EC in the listed report number CE2012-AVE8006S.

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Signed:

Date:

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