



Research & Laboratory

Sterilization of glassware, devices & media. Installation in clean rooms



Pharmaceutical Industry

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Life Science, Biology & Microbiology

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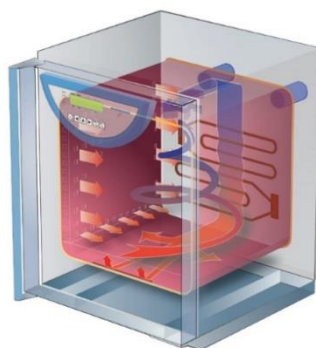


Stericell 222

The **Stericell** is a hot air sterilization oven which validates the sterilization process under specified parameters of temperature and time. The patented air-flow system forces air through computer engineered precision air ports. This creates a precise temperature profile reducing heating time. The sterilization process is secure with an automatic door sensor and will only validate if the process is not interrupted. Deposits & substances can be sterilized in closed bottles. The Stericell is designed for pharmaceutical, medical, veterinary clinics, hospitals, pharmacies, health care centers, and labs which require a validated sterilization cycle.



Stericell 404 Pass Through



Patented Forced Air System moves air vertically and horizontally for precise uniformity.

Forced Air / Mechanical Convection

Chamber Volumes 22, 55, 11, 222, 404 liters

.8, 2, 4, 8, 14.3 (25 ft³ model available on special order)

Working Temperatures: 160°C, 170°C & 180°C

Double Wall – Seamless main chamber with removable inner chamber for cleaning and sterilization

Chamber – AISI 304 seamless stainless steel w/ rounded corners. (AISI 316 stainless steel option available)

Fuzzy Logic ensures accurate temperatures w/out overshoot & flexible and repeatable cycles

Smart Handle with four point locking

Comfort Controller with Fuzzy Logic



- pre - set sterilization cycles 160°C / 170°C / 180°C
- Preset program security
- 6 programs – 40 segments – for varying loads and parameters
- chip card system for user program storage
- time range 0 – 16 years in 1 min. intervals
- patented forced air system with controllable air-flow rate of 10 – 100%
- RS 232 – interface for printer or PC
- delayed heating start & stop function
- programming temperature ramps
- digital safety thermostat to protect process
- acoustic and visual alarms
- control of inflow and exhaust dampers

Temperature is controlled by microprocessor programming (Fuzzy-Logic) with a digital display and a PT 100 thermostat sensor. The microprocessor programming ensures accurate temperature uniformity with guaranteed thermal stability at each point in the chamber.

This guarantees higher safety levels with individual sterilization procedure, meeting the highest demands for quality, speed, operation, and safety.

The sterilization batch records, in real time, can either be printed or saved to a PC using WarmComm 4.0P or 4.0F software.

STERICELL 222 and 404 can be ordered either as a one-door or two-door pass through model. The unit can be used in clean room applications and is equipped with over-pressure and particle free modification.

Clean Room / Pass Through Models

- two-door pass-through 222 and 404 versions with over-pressure modification
- Stainless steel exterior for clean room
- access ports 25, 50, and 100 mm
- Ethernet communication
- lockable door: automatic or manual
- 1 to 4 flexible PT 100 temperature sensors
- WarmComm software. FDA 21 CFR part 11
- HEPA filter
- BMS – monitoring relay alarm system
- automatic door locking in two-door version
- 707 (25 ft³) version available on special order



404 stainless steel pass through Volume 14.3 ft³

Stericell Specifications			Model	22	55	111	222	404
Interior dimensions Interior made of AISI 316L stainless steel	volume		ft3	.777	1.94	3.92	7.84	14.27
			liters	22	55	111	222	404
	width		inches	7.87	15.75	21.26	21.26	21.26
			mm	240	400	540	540	540
	depth		inches	12.60	15.35	15.35	21.26	21.26
			mm	320	390	390	540	540
	height		inches	11.61	13.78	20.87	29.92	55.51
		mm	295	350	530	760	1410	
Shelves	number of shelf guides in chamber side walls	max number	4	4	7	10	19	
		shelves incl.	2	2	2	2	2	
Maximum weight of load(*)	Per tray	Max lbs	22	44	44	66	66	
	Max. inside oven	Max lbs	55	110	110	154	220	
Door		No.	1	1	1	1	1	
External dimensions (including door and handle)	width	inches	15.98	24.41	29.92	29.92	29.92	
		mm	406	620	760	760	760	
	depth	inches	22.83	25.2	25.2	31.1	31.1	
		mm	580	640	640	790	790	
	height	inches	25.20	26.77	33.86	42.91	75.2	
		mm	640	680	860	1090	1910	
Shipping dimensions	width	inches	18.31	27.95	33.46	33.46	33.46	
		mm	465	710	850	850	850	
	depth	inches	26.18	28.7	28.7	33.86	33.86	
		mm	665	730	730	860	860	
	height (including pallet)	inches	25.79	35.43	42.52	52	84.65	
		mm	655	900	1080	1320	2150	
Weight	net	lbs	68.34	121.25	165	221	331	
		kg	31	55	75	100	150	
	gross	lbs	79.37	134.5	185	258	364	
		kg	36	61	84	117	165	
Electric parameters	maximum input	kW	.96	1.3	1.9	1.9	3.7	
	standby mode	W	5	5	5	5	5	
	current	A	4.2	11.3	16.5	16.5	5.7;5.2;5.2	
							9.5;9.9	
115V unless noted 230V available for all units	nominal voltage	V	115	115	115	115	230	
Working temperature (regular start)	from 10° C over ambient temperature to °C			250	250	250	250	250
Temperature deviations from sterilizing temperature of 160° C up to 180° C with door and air flap closed.	Temperature Distribution from set point	° C Hottest Coolest	2.7	+5 -1	+5 -1	+5 -1	+5 -1	+5 -1
	Uniformity from set point	to ° C	1.0	+3 -1	+3 -1	+3 -1	+3 -1	+3 -1
Time required to reach 250° C with closed air flap and 115V or 230V power			34	28	49	53	70	58
Heat Emissions			W	350	590	760	990	1940
Air Exchange speed at 150°C			Hour	45	45	49	24	18
	* approximately 50% of the tray area can be filled in a way a uniform air circulation is enabled inside the chamber. Note: All technical data are related to 22°C ambient temperature and +/- 10% voltage swing (if not specified). Changes in design and more are reserved.							



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