

Safe & Easy  
Operation

equitron®

## Autoclave SLEFA Series

With five decades of experience in steam pressure sterilisation, EQUITRON SLEFA Series top loading autoclave is the ideal companion for the modern microbiologist.



Leakproof sealing with registered gasket design

Over pressure safety

Safe and sturdy chamber manufactured to ASME standards in SS 304

Low water level cut off

Independent safety for over temperature

Saves Power bills by 20~30%

Abrasion resistance and durable finish by heat cured epoxy coating on steel exterior / SS 304 for "SS" models

Convenient and fast single locking of lid

Heater and pressure interlock for lid lock safety

Effortless lifting of lid with assisted support

Dual scales of psi and kPA with temperature readout on pressure gauge

Automatic purging and exhaust

Accurate temperature control with user level flexibility. Displays process and set values multaneously

Electrical on/off safety switch

Easy draining of chamber

Easy manoeuvrability and placement



equitron® SLEFA Series Autoclaves are ideal for Pharma, QC, QA, Micro, R&D, Chemical Plants, Bio-Labs, Water & Air Pollution Labs, Fisheries, Mineral Water Plants, Food, Beverage & Distilleries, Flight Kitchens, Mass Kitchens and Hygiene Dept at Five Star Hotels



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

## UTILITIES REQUIRED

**Electric supply:** 230 VAC 50 Hz, single phase

**Exhaust / drain line:** capable of handling steam temperatures up to 135°C

**Distilled water**

**Well ventilated room:** with space of at least two feet on right side and one foot on back side



## Technical Data

Model	Unit	#7421SLEFA	#7431SLEFA	#7440SLEFA	#7441SLEFA	#7451SLEFA	#7423SLEFA	#7433SLEFA	#74403SLEFA
				#7440SLEFA-SS	#7441SLEFA-SS	#7451SLEFA-SS			
Capacity	L	35	53	75	113	180	35	53	75
Working Chamber Dimensions	mm	Ø 300 x 500	Ø 350 x 550	Ø 400 x 600	Ø 450 x 710	Ø 550 x 760	Ø 300 x 500	Ø 350 x 550	Ø 400 x 600
Loading Type	-	TOP							
Construction	-	-	External Structure of Steel, duly epoxy coated, rest SS 304						
		SS	Fully SS construction						
Carrier Dimensions	mm (nos)	Ø 250 x 450 (1) with separator	Ø 300 x 500 (1) with separator	Ø 350 x 550 (1) with separator	Ø 400 x 330 (2)	Ø 500 x 350 (2)	Ø 250 x 450 (1) with separator	Ø 300 x 500 (1) with separator	Ø 350 x 550 (1) with separator
Dressing Drum (Optional)	mm (inch) part code	Ø 270 x 220 (11 x 9") #S0082-15 (2 required)	Ø 330 x 280 (13 x 11") #S0082-20 (2 required)	Ø 380 x 300 (15 x 12") #S0082-25 (2 required)	Ø 380 x 300 (15 x 12") #S0082-15 (2 required)	Ø 500 x 350 (20 x 14") #S3084-30 (2 required)	Ø 270 x 220 (11 x 9") #S0082-15 (2 required)	Ø 330 x 280 (13 x 11") #S0082-20 (2 required)	Ø 380 x 300 (15 x 12") #S0082-25 (2 required)
Heater Power	kW	2.5	2.5	2.5	3.5	5.0	2.5	2.5	2.5
Temperature Range upto	°C	122.0	122.0	122.0	122.0	122.0	135.0	135.0	135.0
Operating Pressure	Psi / kPA	15 / 103.4	15 / 103.4	15 / 103.4	15 / 103.4	15 / 103.4	30 / 206.8	30 / 206.8	30 / 206.8
Duty Cycle	-	Four cycles in eight hour shift with a 30 minute cooling period							
Erlenmeyer Flasks capacity 250 ml	nos	5 x 2	8 x 2	9 x 2	14 x 2	22 x 2	5 x 2	8 x 2	9 x 2
Erlenmeyer Flasks capacity 500 ml	nos	3 x 2	5 x 2	7 x 2	9 x 2	14 x 2	3 x 2	5 x 2	7 x 2
Erlenmeyer Flasks capacity 1000 ml	nos	1 x 2	3 x 2	4 x 2	5 x 2	9 x 2	1 x 2	3 x 2	4 x 2
Duran Bottles capacity 250 ml	nos	8 x 2	11 x 2	16 x 2	21 x 2	34 x 2	8 x 2	11 x 2	16 x 2
Duran Bottles capacity 500 ml	nos	5 x 2	8 x 2	9 x 2	14 x 2	22 x 2	5 x 2	8 x 2	9 x 2
Duran Bottles capacity 1000 ml	nos	3	5 x 2	7 x 2	9 x 2	14 x 2	3	5 x 2	7 x 2
Outer Dimensions (WxDxH)	mm	550 x 390 x 850 + 300	595 x 445 x 895 + 355	670 x 490 x 870 + 400	725 x 545 x 1050 + 470	825 x 650 x 1080 + 580	550 x 390 x 850 + 300	595 x 445 x 895 + 355	670 x 490 x 870 + 400
Packing Dimensions (WxDxH)	mm	820 x 610 x 1170	870 x 670 x 1230	970 x 720 x 1290	1020 x 770 x 1350	1150 x 890 x 1420	820 x 610 x 1170	870 x 670 x 1230	970 x 720 x 1290
Gross Weight	kg	71	81	97	121	150	60	81	101
Options	-	Chart Recorder - #CR: Dia 150 mm, 90 ~ 140 deg C, 4 hrs / 1 rev							

All electrical appliances work on 230VAC, 50Hz, single phase. Other Voltages available on request. Due to continuous improvement in design, the product supplied may have modified features.



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