

OPERATING INSTRUCTIONS

Manual operation

- ⇒ Press the mixer power switch to on (below speed control panel).
- ⇒ Press select/reset to cancel the timer.
- ⇒ Set the desired speed, one push per digit or hold down to scroll.
- ⇒ Push start/stop key, after 3-4 seconds the mixer will slowly increase to set speed.
- ⇒ Speed can be altered up or down while in use if required.

Timed operation

- ⇒ Press the mixer power switch to on. (below speed control panel).
- ⇒ Press select/reset to select hours or minutes, then increase to the required time.
- ⇒ Set the desired speed, one push per digit or hold down to scroll.
- ⇒ Press the start/stop key, after 3-4 seconds the mixer will slowly increase to set speed.
- ⇒ Speed can be altered up or down while in use if required.
- ⇒ Press the start/stop key once to interrupt the cycle press again to continue.
- ⇒ To cancel the timer press select/reset.

Pre set programs

- ⇒ Set time and speed as above.
- ⇒ Hold down the required program button until the second 'beep' is heard (approx 4 secs).
- ⇒ The remaining program buttons can be set or changed in the same way.
- ⇒ Once set, press the required program button, then start/stop to begin operation.
- ⇒ Speed can be altered up or down while in use if required.
- ⇒ Press the start/stop key once to interrupt the cycle press again to continue.

Note: In the event of a power interruption the display will flash the message **Pi** (power interrupt).

Once power is restored the mixer will continue as previously set. To cancel the Pi message press the START/STOP button, press again to continue.

SPECIFICATIONS

Power requirements:	240v AC 100 watt
Motor:	Brushless AC
Controls:	Custom microprocessor for speed and time, inc 3 user set presets
Speed range:	30-400 rpm variable
Drive:	Belt and pulleys
Platform:	350 x 350mm with Nitrile mat counterbalanced and supported by 11 ball races.
Capacity:	Maximum 10kgs (heavier loads will restrict the maximum speed)
Operating conditions:	Temperature 0° to 45°c Humidity max 80% RH (non condensing).

The following optional racks and clips are available from your Ratek dealer to suit various types of flasks, and tubes.

RR5 Universal rack

The RR5 rack has slotted channels with 4 stainless steel rubber covered bars. The bars can be moved horizontally enabling flasks, test tube racks etc. to be secured to the platform.

TCT5 Tulip clip tray

The TCT5 tray is suitable for holding tulip clips dedicated to conical flasks.

Tulip clips are available to suit flasks from 50ml to 2000ml.

The tray consists of a stainless steel platform with 4mm threaded inserts, and is made to fit within the OM6 platform.

SERVICE

Should the unit fail to operate correctly, any service work should be carried out by a qualified technician.

Unauthorised tampering will invalidate the manufacturer's guarantee.

PRODUCT WARRANTY

Ratek equipment is covered by a 12 month parts and labour warranty effective from the date of purchase.

This warranty covers the repair or replacement of any parts or components found to be defective, subject to the service options listed below.

This warranty excludes any defect resulting from misuse, neglect, accidental damage, improper voltage, or any alteration which affects the performance of the equipment.

- Does not extend to any costs associated with the delivery, damage, or loss incurred during transport.
- Is in addition to any Statutory regulations and provisions implied by the Trade Practices Act and any relevant State or Federal Government obligations.

For warranty service the following options are available:

- Contact the supplier from where the equipment was purchased to arrange for service.
- Return the equipment direct to Ratek Instruments, 60 Wadhurst Drive, Boronia, Vic 3155.

Warranty repairs not returned to Ratek can be undertaken by authorised service personnel but are limited to a parts only warranty.

Note: Proof of purchase is required for all warranty repairs.



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FOR

OM6 ORBITAL MIXER



FOR ADDITIONAL INFORMATION / TECHNICAL SUPPORT

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