Email : sales@scilabexport.com
Phone: +91-7082934803

Product Name :

Magnetic Stirrer With Hot Plate

Product Code :

SLE/LS/01



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Description :

Magnetic Stirrer With Hot Plate (Product Code: SLE/LS/01) is a bench unit combining a cast stainless steel hot plate with a variable-speed magnetic stirrer to heat and stir solutions at once in teaching and research labs. It reaches 400 °C with a 400 W heat output, stirs up to 2 litres and includes two Teflon (PTFE) coated stirrer bars. It is made by **Jain Scientific Equipments Pvt Ltd (ScienceLab)**, an OEM manufacturer, at its own factory in Ambala, India — a heated magnetic stirrer in India for college labs.

Specifications

Parameter	Detail
Function	Simultaneous heating and stirring of solutions
Hot plate	Cast stainless steel, mounted above a variable-speed magnetic stirrer
Maximum temperature	400 °C
Heat output	400 W
Stirring capacity	Up to 2 litres
Front-panel controls	Energy regulator for the hot plate; on/off switch; continuous speed control for the stirrer motor
Stirrer bars supplied	Teflon (PTFE) coated, 9 × 25 mm and 9 × 35 mm
Product code	SLE/LS/01
Manufacturer	Jain Scientific Equipments Pvt Ltd (ScienceLab) — OEM
Country of origin	India (made in Ambala, Haryana)

What Is a Magnetic Stirrer With Hot Plate Used For?

Warming a liquid while it is stirred speeds up dissolving solids, making saturated solutions for crystallisation, preparing media and buffers, and keeping a reaction mixture uniform as it heats. Drop a stirrer bar into a flat-bottomed beaker or conical flask, centre the vessel on the plate and raise the speed gradually so the bar spins smoothly without jumping. It is a practical hot plate for lab use in India wherever one bench unit must do both jobs.

The energy regulator sets how much heating power reaches the plate rather than holding an exact temperature, so check the liquid with a thermometer when temperature matters. Use the 9 × 35 mm bar for fuller vessels and the 9 × 25 mm bar for smaller beakers, and let the plate cool completely before wiping it down.

What to Specify When Ordering

- The number of units for your laboratories
- Whether you want spare stirrer bars in addition to the 9 × 25 mm and 9 × 35 mm bars
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OEM