CertoClav Vacuum Pro 12 & 22

The All-In-One Autoclaves

Thanks to the preheatable chamber, cooling-ventilation, and vacuum pump, the laboratory autoclaves of the CertoClav Vacuum Professional series makes short cycle times of approx. 20 minutes possible, including drying time. Due to the intelligent combination of vacuum, pressure and steam, the CertoClav Vacuum Pro 12 and CertoClav Vacuum Pro 22 are suitable for solids of all materials as well as hollow bodies. The additional media sensor guarantees a complete sterilization of liquids such as culture media.

The 7-inch, robust, high-resolution touchscreen, the CertoTouch, offers an intuitive operation. All operationg steps are explained with training videos directly on the CertoTouch. The autoclaves can be connected to the free CertoCloud. This offers fully automatic logging, remote maintenance and notification function for PC, tablet or smartphone. This allows maintenance personnel to be notified by e-mail or SMS.

With its predefined standard programs, repeat function, automatic documentation and short sterilization cycles, the laboratory autoclaves CertoClav Vacuum Pro 12 und CertoClav Vacuum Pro 22 make everyday laboratory work much easier.

Ideal for material tests, quality control and class B program cycles, as well as for culture media preparation, sterilization of waste, sterilization of waste in disposal bags, unpackaged solids without hollow bodies, liquids, bottles, instruments, synthetic materials, rubber, textiles, packaged instruments, porous materials, and hollow bodies type A and type B (pipettes, empty glassware, vials and tubes) according to EN 13060.

Key features

- 11 preinstalled programs, freely editable
- up to 50 user-definable programs in 3 different types (solid, liquid, test) can be freely created
- vacuum pump *Made in Germany*
- flexible media sensor PT1000
- water quality sensor
- 7" touchscreen with video assistant
- automatic documentation
- RS232, RS485, USB, SD card
- ethernet, LAN, WiFi
- cloud connection
- GMP/GLP compliant

Scope of delivery:
Product set CertoClav VacuumPro & CertoTouch screen, including instrument tray, power cable and CertoCloud basic license

Manufacturer's note:
A drip tray is required for autoclaving liquids!

Specifications

	CertoClav VacPro 12	**CertoClav VacPro 22**
Article number	8500487	8500489
Chamber volume	12 liters	22 liters
Fresh water tank volume	2.3 liters	4.5 liters
Waste water tank volume	2.1 liters	4 liters
Chamber diameter	20 cm	25 cm
Chamber depth	36 cm	45 cm
Chamber material	stainless steel 304L	stainless steel 304L
Max. operating pressure	230 kPa	230 kPa
Mains connection	220 V, 50/60 Hz	220 V, 50/60 Hz
Heating capacity	2400 W	2400 W
Max. sterilization temperature	134 °C	134 °C
Net weight	51 kg	55 kg
Product dimensions (W*D*H)	50*61*43 cm	50*65*43 cm

factory calibration possible.

Accessories recommendation

Article	**Article number**
CertoServer	8500508
CertoCloud premium license	8500212
Water distiller	8500482
Tray Set with 3 trays	see p. 18
Wire basket	see p. 18
Drip tray	see p. 18
Service Set 3	8500495
Bacteria filter	1300705
Log printer	1300187
Label printer	8500502
Direct thermal labels	8500507
Barcode scanner	8500503
Template for IQ/OQ documentation	8500513
IQ/OQ qualification	8500515