

“BREW” YOUR OWN LIQUID NITROGEN



LabTech

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LIQUID NITROGEN GENERATOR

“Drafting” your own high-quality liquid nitrogen, anywhere, anytime. On site liquid nitrogen generation is extremely easy. Experience first-hand the convenience of having the generator in your lab without delivery hassles. Never run out of liquid nitrogen.

- » **Extremely Easy to Use**
- » **Built-in Low Noise Air Compressor**
- » **Built-in Oxygen Analyzer with Alarm**
- » **PSA Technology**
- » **Vacuum Prevention System on Dewar**

GENERAL DATA (LNG10)

Maximum N flow rate (L/day)	10
N purity (%)	99.5
Air pressure (bar)	8
Built-in Dewar capacity (L)	20
Built-in oil free compressor	Yes
On wheels	Yes
Interlock safety system	Yes
Cooling	Air
Dimensions (LxWxH cm)	60x60x168
Net weight (empty) (Kg)	120

ELECTRICAL REQUIREMENTS

Power supply connection type	IEC type C14 (fused)
Power (W)	1500
Power supply voltage	230V 50Hz or 60Hz (Switchable to 100V, 120V, 230V, 240V)

OPERATING CONDITIONS

Temperature (°C)	5 to 35 (41° to 95°F)
Humidity (°C) (Max, non condensing)	80% at 25 (77°F)
Noise level (dB)	65
IP rating	IP44

MAIN APPLICATIONS

- Cells (tumor, white blood, lymphocytes, platelets, bone marrow).
- Cryopreservation of biological samples (e.g. organs, tissues, human and animal semen, fertilized eggs).
- Cryotherapy (e.g. removal of skin abnormalities).
- Bacteria, virus manipulation.
- Superconductivity coolant.
- Cryogenic insulation in oil industry (e.g. to freeze water and oil pipes when a valve is not available to block fluid flow to the work area).
- Industries of different kinds (shrink-welding, CCD cameras, NMR spectrometers and MRI systems, high-field superconducting magnets, spacecraft thermal testing, shielding materials from oxygen exposure, controlled-evaporation or very low temperature reaction processes in chemistry, injecting nitrogen just before sealing or capping bottles or containers, freezing and transport of food products).
- Livestock industries (cattle branding).
- Avant-garde and molecular cuisine or gastronomy (instant freezing, ice cream, liquid nitrogen cocktails “cauldron effect”, food experiments and preparation).
- Cooking schools.

 ORDERING INFORMATION
LLN10AC