ONE BENCHTOP AUTOCLAVABLE FERMENTER BIOREACTOR













ONE

The system consists of 2L autoclavable fermenter/bioreactor (total volume), single wall glass vessel, bench-top, pre-assembled unit, supplied with all necessary tubes, valves and instruments, automation, control panel (software license).

The system is designed for aerobic and anaerobic cultivations/ fermentations, closed aseptic operations.

No one like the One

Integrated wifi connection
Fully automated
Accurate stirring, temperature, pH and oxygen controls
Precise feedings via peristaltic pumps
Multiple use available up to 24 units managed in parallel

Applications







Education



Basic Research



Scale up and scale-down studies



Small production

- Rushton, Pitched Blade or Marine impellers
- Toro or Sintered sparger
- Single-wall borosilicate glass vessel, with thermoregulation performed through heating blanket and cooling finger.
- Measurements and control options included: stirring, temperature, pH, $d\Omega_2$
- Suitable for batch, fed-batch and continuous processes



- Gas control through TMFC



• Accurate and powerful rpm control, from 1 to 1900 rpm



 Compact stainless-steel PCS equipped with 4 Watson Marlow peristaltic pumps



- Connectivity and data exchange via in-built WiFi system
- Multiple use available up to 24 units managed in parallel

Leonardo

Innovative SCADA software LEONARDO:

a smart and user-friendly controller designed to provide a high level of automated management of the fermentation/cultivation processes.

Multiple use available up to 24 units managed in parallel



Workflow

- custom phase manager
- parallel visualization
- cascade settings
- peristaltic pumps function assignable from software



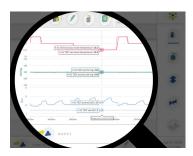
Synoptic

- real time 3D view
- parallel control
- · manual control



Calibration

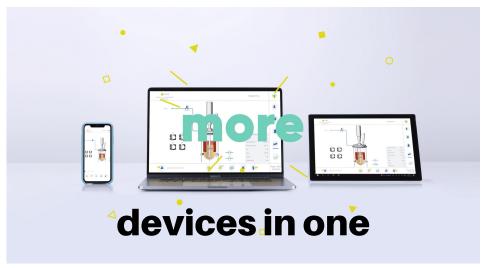
- up to three-point calibration
- simoultaneus calibration values for parallel work



Trends

- custom acquisition time
- up to 6 values simultaneously display
- automatic graph comparison





Vessel

Solaris Code One 2.0
Production Code onest2.0
Total Volume (L) 2.00
Ratio D/H 1:3.0

Min. Working Volume (L)0,5Max. Working Volume (L)1,5Max. temperature70 °COperating pressure< 0.5 bar(g)</td>

Headplate ports n.9: agitation group, gas sparger, gas overlay, gas

out/condenser, sampling/harvest, temperature, multifeed,

sensors DN12

Design Borosilicate glass vessel (single wall)

Materials Borosilicate Glass and AISI 316 L

Sensors length (mm)

pH 325 dO₂ 325

Dimensions for autoclave (with Condenser)

Height (mm) 610 Diameter (mm) 275

Stirring

Drive Brushless Motor Speed (rpm) 1-1900

Impellers Select from: Rushtons impellers,

Marine impellers, Pitched blade

Thermoregulation

Type Cooling finger and heating blanket Control PID Control - Accurancy 0,1 $^{\circ}$ C

Gas Control & Gas Mixing

Gas Control (Air) n.1 TMFC for Air

Sparger type Select from: Toro type (ring), sintered microbubbling - both

provided with 0,22 µm sintered filter

Gas Out n. 1 Condenser + 0,22 µm sinterized filter

Peristaltic Pumps

Type up to n. 4 Watson Marlow type 114 FD/DV fixed speed, max. 60 rpm, volumetric flow 0.5-51 ml/min, function assignable from software

Controller

Master Control Module 35 x35 x 37 cm Leonardo 3.2 software Licence

Temperature

Sensor PT100 Accuracy 0.1 °C

Control system Measuring resident in Leonardo 3.2 software

Control range 0 - 150 °C

рΗ

Sensor Digital sensor, Combination electrode

Sensitivity 57 to 59 mV/pH

Control system Measuring resident in Leonardo 3.2 software

Control range 0 - 14 °C
Operation temperature 0 - 130 °C
Pressure range 0 - 6 bar

dO₂

Sensor Digital Optical sensor

Accuracy $1\pm0.05\%$ -vol, $21\pm0.2\%$ -vol, $50\pm0.5\%$ -vol Control system Measuring resident in Leonardo 3.2 software

Control range 0 - 300% air saturation

Operation temperature up to 130 °C Pressure range 0 - 12 bar