

BR100-M1-3L Microbial Fermentation System Technical Specifications

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1. General Information

Items Included	Control Console	BR100-M1
	Culture Vessel	3L Boro3.3 glass vessel with top mechanical stirring (25~75%
		working volume), SS316L cover
	Sensors	PT100, DO, foam, pH
	Feeding Pumps	4 peristaltic pump heads, controlled
		· Sparger from the bottom (Air +O2);
	Gas Inlet	· Air inlet controlled by rotameter (manually);
		\cdot O2 inlet controlled by rotameter and electromagnetic valve
	Heating & Cooling	Heated by bottom electric hot plate; cooled by stainless steel
		cooling tube (chilled water)
	Accessories	4 supplement bottles, SS316L feeding needle, etc.
	Consumables	O-rings, fuses, silicone stoppers, inlet air filter, vent filter, 20m
		silicone tubing, etc.
Concore Included	рН	Gel-filled pH electrode by Hamilton / Mettler Brand (steam
Sensors Included		sterilizable), with 1m electrode wire
	DO	Sterilizable probe by Hamilton / Mettler Brand, with 1 meter
		electrode wire
	Temperature	German made PT100 sensor, sterilizable
	Foam	Foam probe, made in China



2. Specific Information

Functions Included	Temperature	 Robust PID algorithm; Electrical-heating by SS316L electric hot plate at vessel bottom, chilled by tap or chilled water supply; Sequential control coupled with fermentation process
	рН	pH control coupled with peristaltic pump;Manual pH control by peristaltic pump
	DO	· Cascade control, coupled with different parameters (agitation, gas inlet and peristaltic pump)
	Agitation	 Robust PID algorithm; Manual speed control or speed control coupled with other parameters; Agitation speed control coupled with other parameters (like DO)
	Foam	Foam control coupled with peristaltic pump; (anti-foam);Mechanial defoaming blade;
	Feeding (peristaltic pump)	 Accumulation volume control; Manual control or control by plan (pre-set) curve; Coupled with other parameters (DO, pH, etc)
	Fermentation	Pre-set fermentation sequences along with timeline (pH, DO,
	Sequence	agitation, temperature, etc)
	Others	 Historical data export and curves; Fermentation/culture batch record; Calibration of sensors and peristaltic pumps; 3-level authority setting & control; Record historical operations

2. 1 Control Console

General Info	Model	BR100-M1
	Description	Desktop control console for microbial fermentation, 1 console for 1 vessel
	Dimension	380×500×730mm
	Net Weight	60 Kg
	Touch Screen	PLC based 10" touch screen
	Communication	USB (data export), Ethernet interface, RS485
	Electricity	208V-240V, 50-60Hz, single phase, 1.8 kW
Gas Inlet	Control	 Sparger from the bottom (Air +O2); Air inlet controlled by rotameter (manually); O2 inlet controlled by rotameter and electromagnetic valve
	Flow Rate	2 vvm
	Filtration	0.2 um
	Connection	8mm hose barb
Temperature	Range	8C above coolant to 40C above ambient (0-65C absolute)



Cantual Assurance	./ 0.10
Control Accuracy	+/- 0.1C
Range	2.00~12.00 (resolution 0.01)
Control Accuracy	+/- 0.1
Range	0~150% (resolution 0.1%)
Control Accuracy	+/- 3%
Analysis or Control	OUR, CER, KLa, RQ,ORP, methanol, exhaust gas (O2, CO2), glucose,
Gas Inlet	Up to 4 channels (O2, CO2, N2 & air)
Gas Supply Control	TMFC control (flow rate - automatic)
Peristaltic Pump	More peristaltic pumps for different function;
	Upgrade to Watson-Marlow peristaltic pump heads;
Scale	Tank weight / replenishing
Light	Light source can be selected from red, blue, and white. Its intensity
	is adjustable [0-100%]
	Control Accuracy Range Control Accuracy Analysis or Control Gas Inlet Gas Supply Control Peristaltic Pump Scale

2.2 Vessel Information

General Info	Volume	3L max, with 25-75% working volume
	Material	Boro3.3 glass and SS316L (polishing better than Ra 0.4 um)
	Ratio	Diameter to height, about 1:2
	Rated Pressure	0.15 Mpa
	Working Pressure	<0.1Mpa
		1 x fire ring, 1 x pH, 1 x DO, 1 x PT100, 1 x foam sensor,
	Ports	1 x exhaust with condenser, spares
	Sterilization	Off-site sterilization (autoclavable)
	Sparge	SS316L ring sparger in the bottom
	Dimension	300×315×613mm
	Net Weight	35 Kg
Agitation	Seal	Top mechanical sealing
	Speed	50 - 1000 rpm
	Blades	2 detachable layers (top: foam breaker; bottom: 6-blade Rushton impeller)
	Baffles	2pcs
Upgrades	Vessel Type	· Single-layer vessel with electric blanket heating;
		· Jacketed vessel with water (jacket) heating
	Drive	Top Magnetic drive
		Customizable blades from different options (Spin filter, Cell-lift
	Blades	impeller, Basket impeller, Pitched Blade Impeller, Marine Blade Impeller)