ONE BENCHTOP AUTOCLAVABLE FERMENTER BIOREACTOR













ONE

The system consists of 2L 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



Process development and optimization



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, $d\theta_2$
- 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

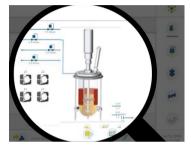
Leonardo

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



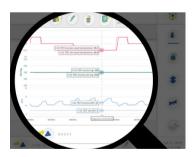
Synoptic

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



Calibration

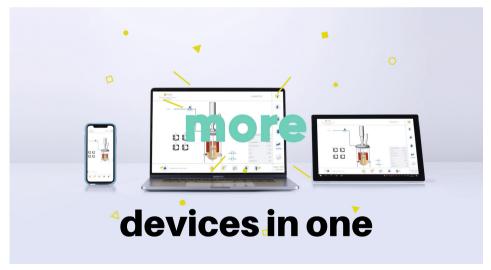
- up to three-point calibration
- simoultaneus calibration values for parallel work



Trends

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





Vessel

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

Min. Working Volume (L) 0.35 Max. Working Volume (L) 1.40 Max. temperature 70°C Operating pressure < 0.5 bar

Headplate ports n.5 x M19 - n.4 x M16 - n.1 x M25

Design Borosilicate glass vessel (single wall)

Materials Borosilicate Glass and AISI 316 L

Sensors length (mm)

рН	325	
dO ₂	325	

Dimensions for autoclave (with Condenser)

Height (mm) 610 275 Diameter (mm)

Stirring

Drive **Brushless Motor** Speed (rpm) 1-1900 0.9 Nominal Torque (Nm)

Impellers Select from: Rushtons impellers,

Marine impellers, Pitched blade

Thermoregulation

Control PID Control - Accurancy 0,1 °C 400

Total heater power (W)

Gas Control & Gas Mixing

Gas Control (Air) n 1 TMFC for Air

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

provided with 0,22 µm sintered filter

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

Peristaltic Pumps

up to n. 4 Watson Marlow type 114, fixed speed, max. 60 rpm, Type volumetric flow 0,5-51 ml/min, function assignable from software

Controller

35 x35 x 35 cm Master Control Module Licence Leonardo software

Temperature

Sensor PT100 Accuracy 0.1 °C

Control system Measuring resident in Leonardo 3.2 software

Control range 0 - 70 °C

pН

Digital sensor Sensor 57 to 59 mV/pH Sensitivity

Measuring resident in Leonardo 3.2 software Control system

0-14°C Control range 0-130°C Operation temperature 0 - 12 bar Pressure range

$d0_2$

Sensor Digital Optical sensor

±0.05%-vol, 21±0.2%-vol, 50±0.5%-vol Accuracy Control system Measuring resident in Leonardo 3.2 software

0.05 - 300% air saturation Control range

Operation temperature -10 - 130 °C Pressure range 0 - 12 bar