



Tornado with 250 ml wide neck flasks

## Tornado™ Overhead Stirring System

Use a single overhead stirrer to stir up to six round bottom flasks from 50 ml to 250 ml simultaneously. Increase your stirring productivity by up to 600%

The Tornado allows powerful, controlled mechanical stirring of round bottom flasks with the Carousel 6 Plus Reaction Station, offering unrivalled stirring for both viscous samples and for the dispersion of delicate solids in solution.

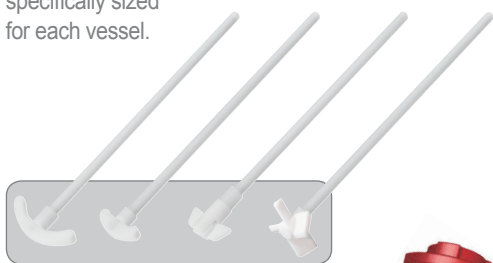


### Features

- Integrates with Carousel 6 Plus to provide heated and stirred reactions.
- Rapid heating to 180 °C with water-cooled reflux head.
- Perform reactions under an inert atmosphere.
- Accepts 50 ml, 100 ml and 250 ml round bottom flasks.
- Uses a single overhead stirrer - save space and money compared to multiple set-ups.
- Compatible with all leading brands of overhead stirrer.
- 2-speed drive allows overhead stirrers with less torque to be used for higher viscosities.
- Stir to 1000 rpm in low viscosity.
- Max. viscosity 10000 mPas at 500 rpm.

### PTFE stirring shafts

Choice of centrifugal, anchor and propeller PTFE stirrers, specifically sized for each vessel.



### Choice of flask sizes and styles with wide neck option

Wide neck flasks allow easier removal of viscous and solid samples and the use of larger stirrer blades. Baffles also improve stirring by disturbing the creation of a vortex.

### Azeotropic vessels

250 ml azeotropic (Dean and Stark) flask option.

250 ml azeotropic vessel with dropping funnel and centrifugal PTFE stirrer



Compatible with all leading brands of overhead stirrer

Heated directly by the stirring hotplate with optional digital control and Pt1000 temperature sensor

Tool-free pinch-grip mechanism and sealed stirrer shaft system allows easy stirrer shaft insertion and operation under an inert atmosphere

Integral polycarbonate safety guard

Provides up to six heated (max +180 °C) and stirred reaction positions

Universal support stand gives added stability



Uses a single overhead stirrer to agitate up to six 250 ml flasks

Easy to operate and set up with minimal training time

2-speed drive (1:1 and 2:1) allows lower rated stirrers to be used for higher viscosity liquids



Individual vessels can be removed easily

Accepts 50 ml, 100 ml and 250 ml round bottom flasks (sidearms and baffled flasks available)

Fits on a standard Carousel Stirring Hotplate

Integrates with existing Carousel 6 Plus without increasing footprint

