

Hotplates, Stirrers & Hotplate Stirrers

with BioCote[®] antimicrobial protection



Undergrad Hotplates

The Cole-Parmer® Stuart™ range of Undergrad hotplates includes dedicated hotplates, stirrers, and combination hotplate stirrer models, which are available in a choice of coated metal or ceramic tops. The square design of the hotplate allows flexibility of vessel sizes and combinations; e.g. four 250 mL beakers can easily fit on the hotplate surface at the same time.

Key features

Save Space → compact, stackable design for reduced benchtop and storage footprint

Safe → hot warning light remains on even when unplugged

Protected → glazed with BioCote® for antimicrobial protection

Control → Optional temperature controller accurately regulates sample temperature

Robust → built with a tough aluminium casing for longevity

Convenient → controller retort stand easily nests underneath the unit

Customisable → choice of glass-ceramic or ceramic-coated-metal surfaces



Safety in Design

For safety, all units are designed to direct spills away from the user controls. For greater convenience and power saving, units are built with a standard mains switch (excluding stir-only models). All units are incorporated with the latest technology and microprocessor-controlled dual thermocouples to ensure accurate temperature control and protection from overheating.

Power in Performance

Powerful magnets and motors allow remarkable stirring speeds (up to 2000 rpm) and mixing of large volumes of liquids (up to 15 L).

Classic Build, Modern Features

Hot Warning Light

The "Hot" warning light flashes when the hotplate surface reaches 50°C, and continues to flash until the surface temperature drops below 50°C, even when unplugged.

Retort Rod

All units feature an integrated fitting for a retort rod and allows a retort base (optional) to slide underneath, saving valuable bench space.



Digital Display

Keep a close eye on your parameters - the digital display clearly shows the hotplate temperature, while in use.

LED Temperature Indicator

All non-digital heating models feature a true temperature indicator - the LED ring surrounding the control knob progressively illuminates, showing the plate temperature increasing in real time.



US152D hotplate



UC152D hotplate

Choice of Surfaces

Hotplates and hotplate stirrers are available in glass-ceramic or coated metal tops; the square-shaped surfaces allow more flexibility of vessel sizes and combinations.



Glass Ceramic

Glass ceramic surface provides excellent chemical resistance; easy-to-clean with thermal properties that allow very high plate temperatures, while ensuring the edges stay cooler, reducing the chance of accidental burns. The white surface ensures good visibility of any changes in sample colour, for example during titration reactions.

Ceramic-Coated Aluminium

Ceramic-coated aluminium/silicon alloy offers robustness. The thin ceramic coating provides added chemical resistance, while the 700W element allows rapid heating to desired temperature.

Stainless Steel

Strong stainless steel (US151 only) surface aids accurate stirring. Unlike aluminium, it does not produce eddy currents and ensures robust coupling and a powerful stirring action.

Technical Specification

Model	Plate Material	Plate Dimensions, mm	Heated Area, mm	Heater Power, Watt	Max Plate Temp, °C	Stirrer Speed, rpm	Max Stirring Capacity, L	Compatible with SCT2	Control Accuracy w/ SCT2, °C	Dimensions (w x d x h), mm	Net weight, kg	Power, Watt	Electrical Supply	IP Rating	Digital Display Version
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Hotplate Stirrers

US152	Coated Aluminium/Silicon	150 x 150	150 x 150	700	325	100 - 2000	15	Yes	±0.5	180 x 255 x 122	3.1	750	120V, 60Hz or 230V, 50Hz,	32	N
US152D	Coated Aluminium/Silicon	150 x 150	150 x 150	700	325	100 - 2000	15	Yes	±0.5	180 x 255 x 122	3.1	750	120V, 60Hz or 230V, 50Hz,	32	Y
UC152	Glass Ceramic	150 x 150	120 x 120	500	450	100 - 2000	15	Yes	±0.5	180 x 255 x 122	3.1	550	120V, 60Hz or 230V, 50Hz,	32	N
UC152D	Glass Ceramic	150 x 150	120 x 120	500	450	100 - 2000	15	Yes	±0.5	180 x 255 x 122	3.1	550	120V, 60Hz or 230V, 50Hz,	32	Y

Hotplates

US150	Coated Aluminium/Silicon	150 x 150	150 x 150	700	325	-	-	Yes	±1°C	180 x 255 x 122	2.5	700	120V, 60Hz or 230V, 50Hz,	32	-
UC150	Glass Ceramic	150 x 150	120 x 120	500	450	-	-	Yes	±1°C	180 x 255 x 122	2.5	500	120V, 60Hz or 230V, 50Hz,	32	-

Stirrers

US151	Stainless Steel	150 x 150	-	-	-	100 - 2000	15	No	-	180 x 255 x 109	2.4	50	120V, 60Hz or 230V, 50Hz,	32	-
UC151	Glass Ceramic	150 x 150	-	-	-	100 - 2000	15	No	-	180 x 255 x 109	2.4	50	120V, 60Hz or 230V, 50Hz,	32	-

US150



US151



US152



US152D



UC150



UC151



UC152



UC152D



Temperature Controller

All hotplate models are compatible with the Stuart SCT2 temperature controller. Together with your Undergrad hotplate, the SCT2 ensures accurate temperature control of aqueous or oil based samples, up to a maximum of 200°C.

The SCT2 temperature controller is automatically detected when plugged in.

Key features

- Accurate liquid temperature control
- Built-in retort fitting & probe holder
- Detachable temperature probe
- Bright, easy to read LED display
- Compact & light weight
- Comprehensive range of accessories

Temperature Control

Rest assured that the temperature of the sample is precisely controlled at all times. A range of accessories are also available for the complete set-up of controllers, temperature probes and stirrer hotplates.

ACCESSORIES

Probe Holder – clamps on to the retort rod to allow secure positioning of the temperature probe in the sample.

Retort Rod – securely screws in to the rear of all models of hotplates and hotplate stirrers.

PTFE Probe – chemically-resistant probe for accurate monitoring of hazardous or corrosive samples.

Technical Specification

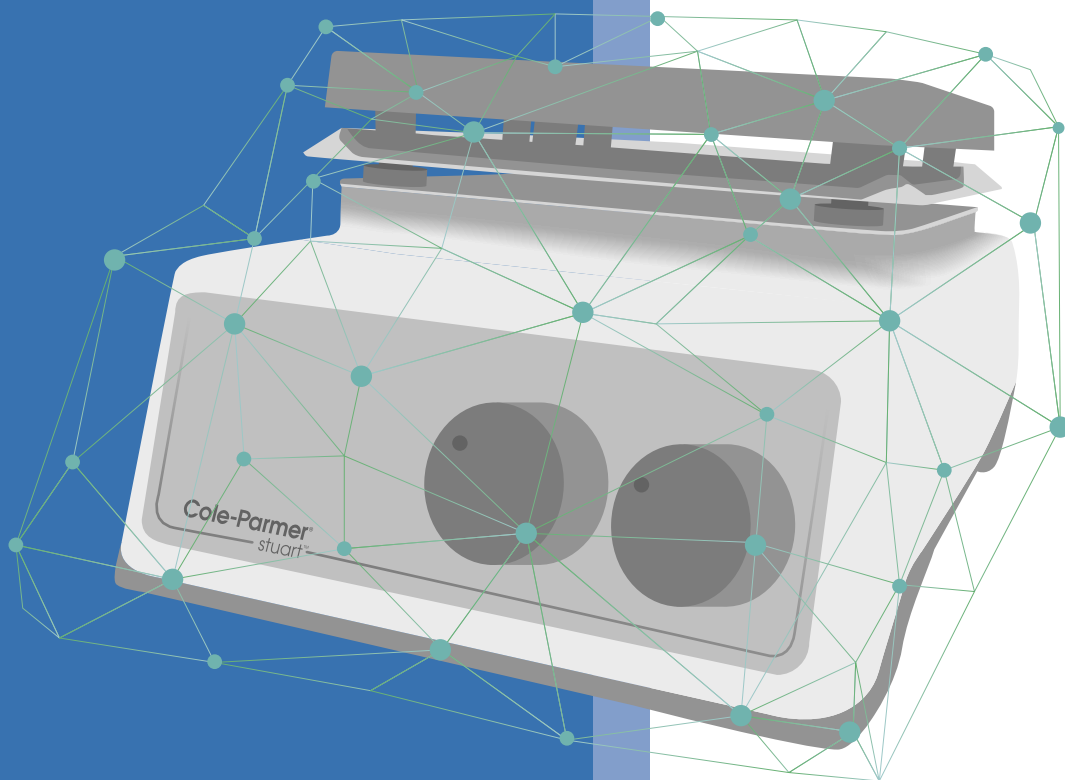
SCT2 Temperature Controller

Model	SCT2
Sensor Type	PT100
Probe	Stainless Steel
Temperature Range, °C	20 to 200
Accuracy, °C	±0.5
Resolution, °C	1
Dimensions (w x d x h), mm	90 x 75 x 123
Weight, kg	0.3 kg (inc. probe)
Ordering Number	04807-90

Protected by BioCote®

BioCote® utilises silver ion, copper, zinc and organic additives to provide built-in antimicrobial protection; so the Cole-Parmer Stuart range can support a safer and more hygienic laboratory environment. By reducing levels of bacteria, mould and fungi, your BioCote protected piece of equipment can help reduce the risk of cross-contamination and consequently disease transmission within the lab.

To learn more about BioCote on our Cole-Parmer Stuart equipment, contact via info@coleparmer.co.uk



Ordering Information

Ordering number	Model	Description
04807-58	UC152	Stirrer/hotplate, ceramic plate, 230V / 50Hz
04807-59	UC152/120V/60	Stirrer/hotplate, ceramic plate, 120V / 60Hz
04807-62	UC152D	Digital Stirrer/hotplate, ceramic plate, 230V / 50Hz
04807-63	UC152D/120V/60	Digital Stirrer/hotplate, ceramic plate, 120V / 60Hz
04807-60	US152	Stirrer/hotplate, coated aluminium plate, 230V / 50Hz
04807-61	US152/120V/60	Stirrer/hotplate, coated aluminium plate, 120V / 60Hz
04807-64	US152D	Digital Stirrer/hotplate, coated aluminium plate, 230V / 50Hz
04807-65	US152D/120V/60	Digital Stirrer/hotplate, coated aluminium plate, 120V / 60Hz
04807-50	UC150	Hotplate, ceramic plate, 230V / 50Hz
04807-51	UC150/120V/60	Hotplate, ceramic plate, 120V / 60Hz
04807-52	US150	Hotplate, coated aluminium plate, 230V / 50Hz
04807-53	US150/120V/60	Hotplate, coated aluminium plate, 120V / 60Hz
04807-54	UC151	Stirrer, ceramic plate, 230V / 50Hz
04807-55	UC151/120V/60	Stirrer, ceramic plate, 120V / 60Hz
04807-56	US151	Stirrer, stainless steel plate, 230V / 50Hz
04807-57	US151/120V/60	Stirrer, stainless steel plate, 120V / 60Hz
04807-90	SCT2	Temperature Controller
04805-91	SR1	Retort rod, 600 x 12 mm diameter

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