

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





Process development and optimization Education



Basic Research



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, dO_{2}
- Suitable for batch, fed-batch and continuous processes



• Gas control through TMFC



- Accurate and powerful rpm control, from 1 to 1900 rpm
 - Modbus digital sensors reduce background noise and guarantee quick response time.
 - 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

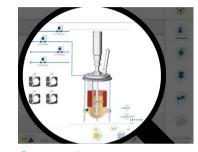
Leonardo

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



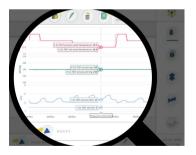


devices in one



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)	0,35
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

One 2.0	das control à das mixing	
one 2.0 onest2.0 2.00 1:3.0	Gas Control (Air) Sparger type	n.1 TMFC for Air Select from: Toro type (ring), sintered microbubbling - both provided with 0,22 µm sintered filter
1:3.0	Gas Out	n. 1 Condenser + 0,22 μ m sinterized filter
0,35 1,40 70 °C < 0.5 bar	Peristaltic Pumps Type	up to n. 4 Watson Marlow type 114, fixed speed, max. 60 rpm, volumetric flow 0,5-51 ml/min, function assignable from software
n.5 x M19 - n.4 x M16 - n.1 x M25		
Borosilicate glass vessel (single wall)	Controller	35 x35 x 35 cm
Borosilicate Glass and AISI 316 L	Master Control Module Leonardo software	Licence
	Temperature	
	Sensor Accuracy Control system	PT100 0,1 °C Measuring resident in Leonardo 3.2 software
325 325	Control range	0 - 70 °C
nser)	pH	
610 275	Sensor Sensitivity	Digital sensor 57 to 59 mV/pH
	Control system Control range Operation temperature	Measuring resident in Leonardo 3.2 software 0 - 14 °C 0 - 130 °C
Brushless Motor 1-1900 0,9	Pressure range	0 - 12 bar
Select from: Rushtons impellers, Marine impellers, Pitched blade	dO ₂	
	Sensor Accuracy Control system	Digital Optical sensor ±0.05%-vol, 21±0.2%-vol, 50±0.5%-vol Measuring resident in Leonardo 3.2 software

0,05 - 300% air saturation

-10-130°C

0 - 12 bar

Control range

Pressure range

Operation temperature

Gas Control & Gas Mixing

Control Total heater power (W)

Thermoregulation

Sensors length (mm)

Dimensions for autoclave (with Condenser)

pН

dO2

Height (mm)

Stirring Drive

Speed (rpm)

Impellers

Nominal Torque (Nm)

Diameter (mm)

PID Control - Accurancy 0,1 °C 400