



ONLINE Engineering inc.

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ONLINE-Engineering.com
Or Visit us on YouTube

Tel: +1-906-341-0090
Fax: +1-906-341-0099

info@online-engineering.com

Manistique, MI 49854

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About ONLINE Engineering

Our motivation and purpose

Pioneering industry standards for culture media production for over 30 years

ONLINE Engineering is the leading manufacturer of production equipment for the diagnostic culture media industry. For over 30 years, ONLINE has pioneered and developed methods and features that have become today's industry standards. Since 1993 ONLINE has been exporting its products. Today we are serving customers in over 35 countries throughout the world. Our global presence makes us the preferred partner for commercial producers worldwide and our systems are known for top quality, 'leading edge' technology and cost-effectiveness.

Our product line is diverse, continually evolving, and focused on improving your end-product quality and quantity demands at decreased labor and material cost. ONLINE is committed to your success, evident through our approach to project management and after sales service. Each customer experience is backed with a team of engineers dedicated to providing you with a level of obligation and attention to detail unparalleled by others in the industry.

As the chosen supplier for the leading commercial producers, we are continually on the forefront of the latest industry trends.

ONLINE is of entrepreneurial origin born from a true belief in helping people to help people.

We are committed to our contribution to a better way of life through our products and fueling growth in research and diagnostics worldwide. We are loyal to our community through job creation and

high-level career opportunities for our team members. We are devoted to maintaining our best in class status on all levels including product quality and service to our partners.

A special thank you to our current customers for their patronage and loyalty to ONLINE as a trusted source. We are forever grateful for your partnership.

If you are a new customer to ONLINE welcome! By choosing to work with us you will receive our best in class products and service. The entire team looks forward to working with you for years to come.

[Learn more about ONLINE Engineering](#)

ONLINE is of entrepreneurial origin born from a true belief in helping people to help people.

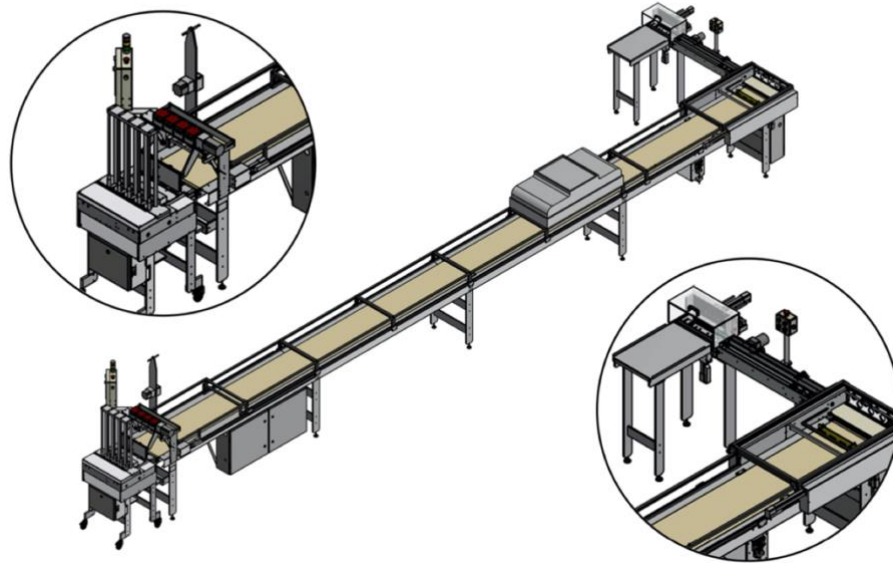
PETRI DISH FILLING SYSTEMS

MultiDISH™ & SOLO™ SYSTEMS

ONLINE diagnostic culture media plate production equipment ranges from a single lane SOLO™ dispensing system to a ten-lane MultiDISH™ system and is designed to accommodate all types and sizes of dishes. Every ONLINE Engineering plate machine shares our trademark features:

- EasyLOAD™ Magazine
- Automatic unstacking, opening, and re-covering of dishes
- Accurate dispensing of agar into the dish without bubbles, drips, or spills
- Meniscus generation where applicable
- Dishes travel the length of the drying tunnel under HEPA conditions with lids removed 0-75%
- Printing station with trigger, customized to your print head
- Stacking of filled, dried plates
- Transport to manual bagging position or automatic wrapping station

For more information about any of these products or services, please contact ONLINE Engineering!



MultiDISH™ Petri Dish Filling Systems

The MultiDISH™ systems are petri dish filling machines that accommodate a wide variety of dish types and sizes. Changeover from one dish type to another dish type is accomplished quickly and easily with interchangeable heads, tool-free change parts, and touch panel settings. MultiDISH™ machines fill and process multiple lanes of petri dishes simultaneously. Features include:

System Certifications

All ONLINE Systems are CE marked. Exterior electrical connections are IP 66 rated.

Printer Integration

Each system includes an integrated bottom print station designed to accommodate most inkjet print systems (not included).

Auto Purge

Each system includes an Auto Purge function which will dispense a dose of media at a preset interval, clearing the nozzle tip and preventing gelling while the machine is stopped. Dose volume and purge interval are adjustable in the touch screen (HMI).

[Learn more about MultiDISH™ Model 968](#)

[Learn more about MultiDISH™ Model 963](#)

Flexible Layout Design

All systems layouts are flexible, offering right/left placement of operator panel, electrical enclosures, and output direction. System length can also be adjusted to accommodate facility requirements.

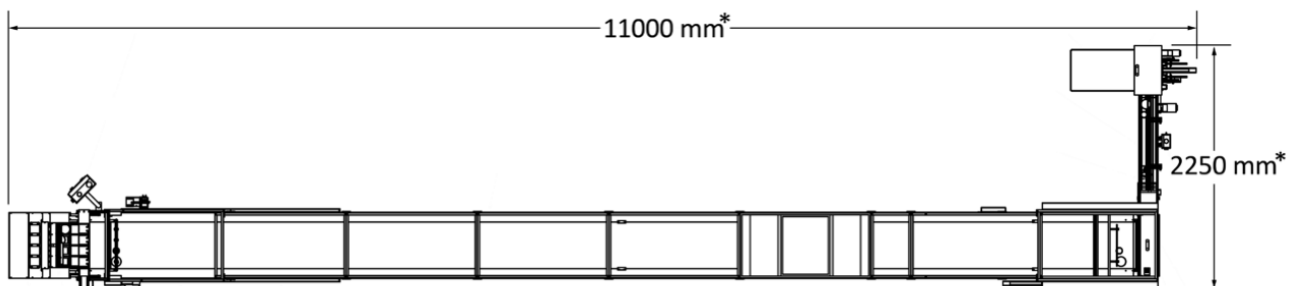
Meniscus Generation

Each system includes an adjustable meniscus generation station to create a smooth meniscus, helping media remain in plates when cured or inverted.

Proprietary Precision Peristaltic Pump

All MultiDISH™ Petri Dish Filling systems are standard equipped with ONLINE's proprietary precision peristaltic pump ensuring no drips or bubbles.

All ONLINE Systems are shipped with a one-year warranty.



Working Height: 900 mm;

* Overall length and width flexible based upon configuration options and facility requirements.

Options

Bulk Loading	Bulk loading reduces the frequency with which an operator must reload the magazine, allowing for additional time spent away from the infeed end of the machine.
Orientation System	The orientation system ensures proper presentation of multicavity dishes for dispense without cross contamination.
Inline Nozzle Heating System	Nozzle heaters utilize heated plates surrounding the nozzles to maintain temperatures between 50-60°C (depending on ambient conditions) in order to minimize media gelling during system stops. This cost-saving option can be added to any new system order and can be retrofitted to many existing ONLINE Engineering systems.
Individual Pump Control	On a standard system, the pumps are synchronously controlled by a single or dual motor system. With individual pump control each pump is controlled by a dedicated motor. This allows for fine tuning of volume on each pump without the need for mechanical adjustment.
Reduced Lane Function	With reduced lane function, production can be run on half of the lanes of the system. This is often preferred when running specialty or low volume production runs.
Inline Rotary Edge and Custom Print Options	An inline rotary edge print station allows for printing and/or barcoding on the side of the dishes. This modular option can be added to a new system order or retrofitted to many existing systems. Many other custom print station options are also available upon request including fixed side printing, lid printing, and dual or multi printer configurations.
Rejection System	The rejection system includes tracking and ejection of dishes. Rows of dishes can be tagged for rejection automatically by the system for a variety of reasons, i.e. failed dispense, hood opening, or selection by the operator. Dishes tagged for rejection are ejected at the end of the cooling tunnel via the cross conveyor. The rejection system includes an upgrade to a 12-inch touch screen.
Automated Buffer Refeed System	All dish filling lines include a fixed buffer table to provide temporary storage for stacks of dishes. The automated refeed system will feed these stacks of dishes back into the line so that they may pass through the outfeed and to downstream processing without manual intervention.
Temperature and Humidity Monitoring	An all-in-one sensor provides feedback of the temperature and humidity in the tunnel which can be displayed on the HMI or when paired with an MIS table (SCADA) can be a data collection point for a plantwide data system. This monitoring system can also trigger an alarm (stop the system) when outside of deadband parameters. (Parameters are specified during the design process and are adjustable via the HMI after installation.)
Full Cover Removal	Allows for full cover off drying of all standard plates. This function is standard on SOLO systems and on systems with contact plate production capabilities while standard function for non-contact plate allows for cover removal ranging from lids on to partial removal up to ~75%, adjustable from the HMI.
HEPA Monitoring and Control	Using a velocity sensor in the tunnel, the speed of the HEPA system is controlled by the PLC rather than the controls on the HEPA system itself. The PLC maintains the tunnel velocity based on a setpoint determined by the customer. This monitoring system can be used to set an alarm (stop the system) when outside of given deadband parameters. The velocity sensor can be used as a display on the HMI and when paired with an MIS table (SCADA) can be a data collection point for a plantwide data system. Velocity setpoint and deadband parameters are adjustable via the HMI. (This option is available only on systems with a tunnel length of least 10m.)
Belt Tracking System	Provides constant and automatic tracking of the main conveyor belt with the current status of the tracking system displayed on the HMI.
Blood/Additive Mounting	Provides a fixed location for the blood/additive pump assembly. The post style positions the assembly on a post mounted to the side of the machine, while also providing a hanging location for blood/additive bags. The slider style provides an adjustable position for the assembly on a track mounted over the input hood section.
Blood Bag Agitator	A blood bag agitator can be added to the line to ensure that blood remains in motion for the entire length of the production run.
Peripheral System Integration	When used with a MultiPREP™ media preparator, information can be shared between the two devices.
HMI Upgrade	Increase the size of the touch panel. Standard operator panels include a 7-inch touch screen which may be upgraded up to 12-inch touch screen.
IQ/OQ Documentation	The Qualifications Package is a set of documentation provided at various stages of the production process. These documents are developed in collaboration with the customer and are intended to ensure that both parties agree with the design specification, the operational parameters, and the overall quality and performance of the system being delivered. These reports are considered separately from our internal qualification process.
Emergency Spare Parts Packages and Maintenance Kits	Maintaining the proper inventory of emergency spare parts and maintenance supplies helps to minimize costly downtime. Adding a spare parts package or maintenance kit to your new system order helps to protect your investment from day of delivery.
Service Contracts	Service contracts for training or periodic maintenance visits are available upon request.
VPN Access Unit	Recommended to reduce maintenance and service fees.

Translation services available for all documentation and system interface components

*Many options are also available for retrofit upgrades to existing equipment

	Model 963	Model 964	Model 965	Model 966	Model 968	Model 916
Number of lanes of production	3 lanes	4 lanes	5 lanes	6 lanes	8 lanes	10 lanes
*Machine dimensions (nominal length x width in meters)	11.0 x 2.0	11.0 x 2.0	11.0 x 2.0	11.0 x 2.0	11.0 x 2.0	11.0 x 2.0
**Estimated throughput calculations (90mm monoplates per hour)	2400	4500	6000	7000	9000	12000
Base price 90mm monoplates	✓	✓	✓	✓	✓	✓
90mm multicavity orientation system	✓	✓	✓	✓	✓	✓
Head/Change parts for additional dish size/type	✓	✓	✓	✓	✓	✓
Total for 90 mm monoplate, multicavity and one other dish size	✓	✓	✓	✓	✓	✓

* Machine length and output configuration are customizable

**Throughput Estimates are based on 3-minute drying time and partial cover removal for 90mm except on Model 963 which has full cover removal

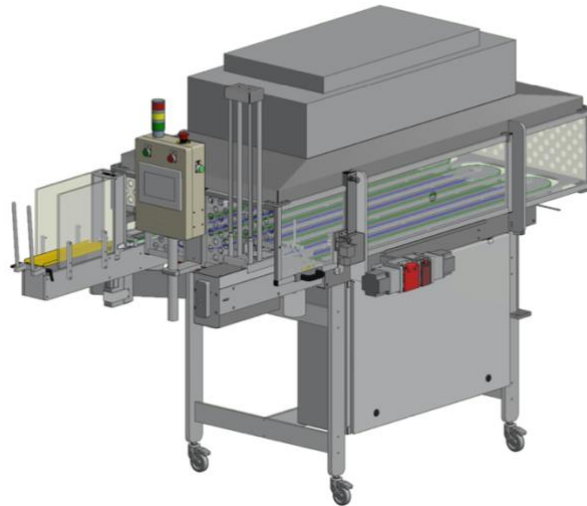
Optional features

Optional features	Model 963	Model 964	Model 965	Model 966	Model 968	Model 916
Bulk Loading (not available for all sizes)	NA	✓	✓	✓	✓	✓
Wrap conveyor for interface with flow wrapper	✓	✓	✓	✓	✓	✓
Nozzle Heating System	✓	✓	✓	✓	✓	✓
Individual Pump Control	NA	✓	✓	✓	✓	✓
Reduced lane function	NA	✓	✓	✓	✓	✓
Rotary edge print station	✓	✓	✓	✓	✓	✓
Row tagging & rejection system	NA	✓	✓	✓	✓	✓
Automatic buffer refeed	NA	✓	✓	✓	✓	✓
Temperature & Humidity monitoring	✓	✓	✓	✓	✓	✓
Full cover removal	Standard	✓	✓	✓	✓	✓
Hepa monitoring & control	✓	✓	✓	✓	✓	✓
Auto Belt Tracking System	✓	✓	✓	✓	✓	✓
Blood bag hanging post	✓	✓	✓	✓	✓	✓
Blood pump slider mount	✓	✓	✓	✓	✓	✓
Blood bag Agitator	✓	✓	✓	✓	✓	✓
12" HMI upgrade	✓	✓	✓	✓	✓	✓
Emergency space parts (varies with options)	✓	✓	✓	✓	✓	✓
VPN Access Unit	✓	✓	✓	✓	✓	✓

* Throughput estimates are dependent on a variety of manageable production parameters including pour volume, pump speed, and dry time. Each of these parameters can be easily adjusted from the touch screen by an authorized user and can be saved as part of a reusable recipe. The rates above are based on full length machines and standard handling. Dry time settings for 90mm, 55mm, and 120mm plates is 3 minutes, and for contact and 140mm is 4 minutes.

Specifications

- Pumps: Proprietary ONLINE peristaltic twin-track
- Operator Interface: Touchscreen monitor and
- Push button panels
- Controls: Siemens S7 series microprocessor
- Optical, proximity, laser, and fiber optic sensors Vacuum switch solid-state
- Control Voltage 24VDC
- Services: 110/220 VAC, 50/60 Hz
- Compressed air, clean non-lubricated, 80 psig
- Construction: Stainless steel, aluminum, HDPE, polycarbonate
- Conveyor: Stainless steel beds on aluminum frames with spliced endless belt of 1.5mm polyester base with urethane facing
- Stacks of dishes are manually loaded by operator
- Dishes are unstacked and uncovered
- Multicavity plates are oriented
- Dishes are filled and covers replaced
- Covers are partially removed to enhance evaporation
- Dishes travel down the drying tunnel
- Covers are replaced and dishes are transferred to the cross conveyor
- Dishes cross the print and inspection stations
- Dishes are stacked to predetermined stack count
- Stacks of dishes are transferred to outfeed (buffer table, buffer refeed system, or wrap-feed conveyor)



SOLO™ Petri Dish Filling Systems

The SOLO™ systems are compact, mobile, single-operator petri dish filling machines designed to process a specific dish type. SOLO™ systems require limited floor space and are ideal for small batch production of specialty products or as a first step into the advantages of automatic processing. All functions are provided from unstacking through finished product outfeed.

System Certifications

All ONLINE Systems are CE marked. Exterior electrical connections are IP 66 rated.

Printer Integration

Each system includes an integrated bottom print station designed to accommodate most inkjet print systems (not included).

Meniscus Generation

Each system includes an adjustable meniscus generation station to create a smooth meniscus, helping media remain in plates when cured or inverted.

Proprietary Precision Peristaltic Pump

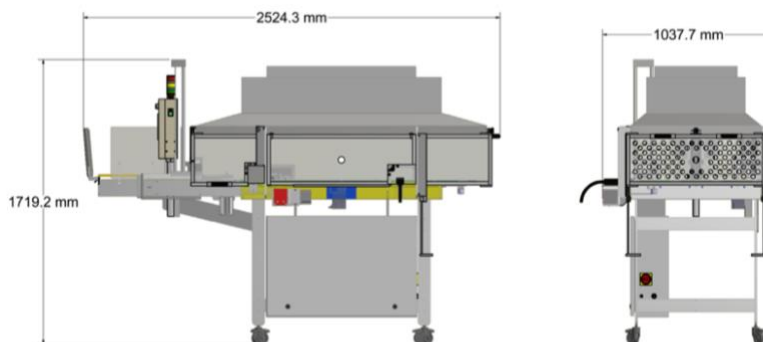
All SOLO™ Petri Dish Filling Machine systems are standard equipped with ONLINE's proprietary precision peristaltic pump ensuring no drips or bubbles.

All ONLINE systems are shipped with a one-year warranty.

Options

Print Options	Custom print station options are also available upon request including fixed side printing, lid printing, and dual or multi printer configurations.
Orientation System	Orientation system for processing multi-cavity dishes
Emergency Spare Parts Packages and Maintenance Kits	Maintaining the proper inventory of emergency spare parts and maintenance supplies helps to minimize costly downtime. Adding a spare parts package or maintenance kit to your new system order helps to protect your investment from day of delivery.
Service Contracts	Service contracts for training or periodic maintenance visits are available upon request.
VPN Access Units	Recommended to reduce maintenance and service fees.

[Learn more about the SOLO™ Model 911](#)



Working Height: 900 mm;
* Overall length and width variable based upon configuration options.

Model	Dish Type	Input Type	Output Type	Nominal Footprint	Nominal Throughput
511	55mm	Single Magazine	Static Buffer/ Begging Horn	760mm x 1410mm	600 uph
611	Contact	Single Magazine	Static Buffer/ Begging Horn	900mm x 1450mm	600 uph
911	90mm	Single Magazine	Static Buffer/ Begging Horn	1040mm x 2500mm	800 uph
921	90mm	Single Magazine	Static Buffer/ Begging Horn	1360mm x 3770mm	1200 uph
922	90mm	Bulk Load Carousel	Bulk Load Carousel	1360mm x 3770mm	1200 uph

Optional features

Option	Model 511	Model 611	Model 911	Model 921	Model 922
90mm multicavity orientation system	NA	NA	✓	✓	✓
VPN Access Unit	✓	✓	✓	✓	✓

*Throughput rates are calculated for standard 90mm system options with the following production parameters:
 ~18mL fill volume, 3-minute dry time, and with covers fully removed.

**Throughput rates are calculated for standard contact system options with the following production parameters:
 ~12mL fill volume, 4-minute dry time, and with covers fully removed.

Specifications

- Pumps: Proprietary ONLINE peristaltic twin-track
- Operator Interface: Touchscreen and push-buttons
- Controls: Siemens S7 series microprocessor
 Optical, proximity, laser, and fiber optic sensors
 Vacuum switch solid-state
 Control Voltage 24VDC
- Services: 110/220 VAC, 50/60 Hz Compressed air, clean non-lubricated, 80 psig
- Construction: Stainless steel, aluminum, HDPE, polycarbonate

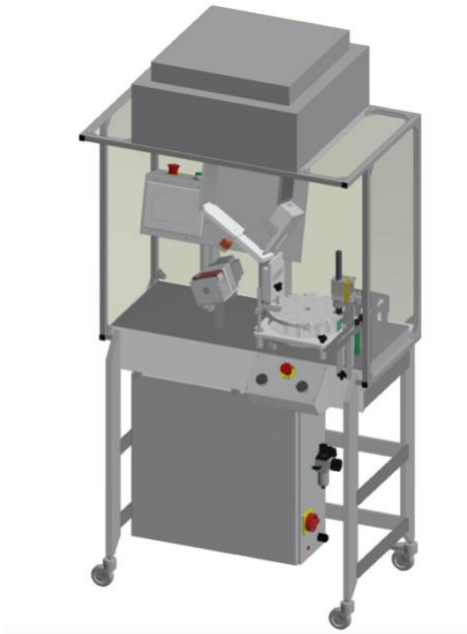
System Functions

- Stacks of dishes are manually loaded
- Multicavity plates are oriented (optional)
- Dishes are unstacked and uncovered
- Dishes are filled and covers replaced
- Covers are removed to enhance drying
- Dishes travel along the serpentine drying belts
- Dishes cross the print station
- Covers are replaced
- Dishes are stacked to predetermined count
- Stacks of dishes are transferred to outfeed (static buffer or output carousel)

TUBE/VIAL FILLING SYSTEMS

MultiFILL™ TUBE AND VIAL FILLING SYSTEM SYSTEMS

With over 30 years of precision filling experience, ONLINE can help you move from labor intensive manual filling production to one of our automated solutions. Ranging from semi to fully automatic, each machine is as unique as your product. If there isn't a MultiFILL™ system for your product, contact us to see what options may be available for a custom filling system.



MultiFILL™ Model 124 Tube/Vial Filling Machines

The MultiFill™ Model 124 is a compact, semi-automatic system which supplies tubes from a hopper to a transport carousel and quickly and precisely fills the tube. The operator places caps onto the tubes between cycles and the system tightens the caps. This system accommodates tubes and vials of varying dimensions via the use of optional change parts. Features include:

System Certifications

All ONLINE Systems are CE marked.

Change Parts Package

For quick and simple change-over between tubes and/or vial types and sizes.

Easy-to-load Hopper

Hopper is easy to load with pre-oriented tubes or vials.

Caster Mounted for Mobility

Proprietary Precision Peristaltic Pump

All MultiFill™ Model 124 systems are standard equipped with ONLINE's proprietary precision peristaltic pump ensuring no drips or bubbles.

Cap Tightening

To prevent over-torque, cap tightening is handled automatically and is equipped with a clutch.

HEPA Protected Production Area

All ONLINE Systems are shipped with a one-year warranty.

Options

Change Parts Packages	Change parts packages are available to produce additional tube/vial sizes on the system. Changeover is quick and tool-free.
Bead Feed	A dispense station for agitation media can be added to drop a present number of beads into the vial prior to the torque station.
Bottom-Up Filling	This function is useful for reducing froth in broths and other sensitive applications. The nozzle is lowered into the tube/vial where the dispense is initiated. As the dispense continues, the nozzle is lifted. Dispense parameters and nozzle movement are adjustable from the HMI.
Peripheral System Integration	When used with a MultiPREP™ media preparator or MultiPRINT™ print station, information can be shared between the devices.
Emergency Spare Parts Packages and Maintenance Kits	Maintaining the proper inventory of emergency spare parts and maintenance supplies helps to minimize costly downtime. Adding a spare parts package or maintenance kit to your new system order helps to protect your investment from day of delivery.
Service Contracts	Service contracts for training, or periodic maintenance visits are available upon request.

[Learn more about MultiFILL™ Model 124](#)

Model 124

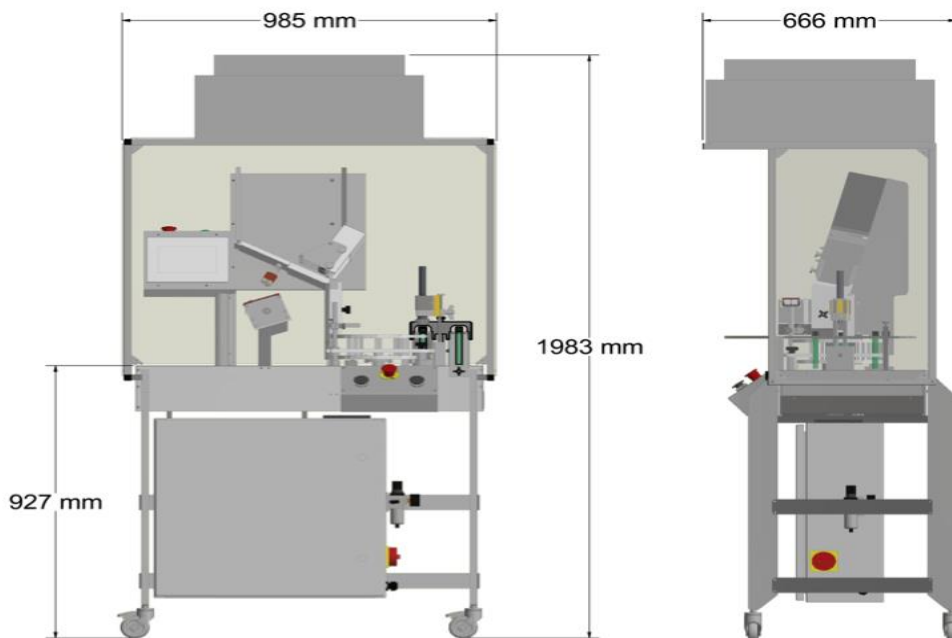
Change parts for additional tube/vial size	✓
Hood and hepa enclosure	✓
Bead feed	✓

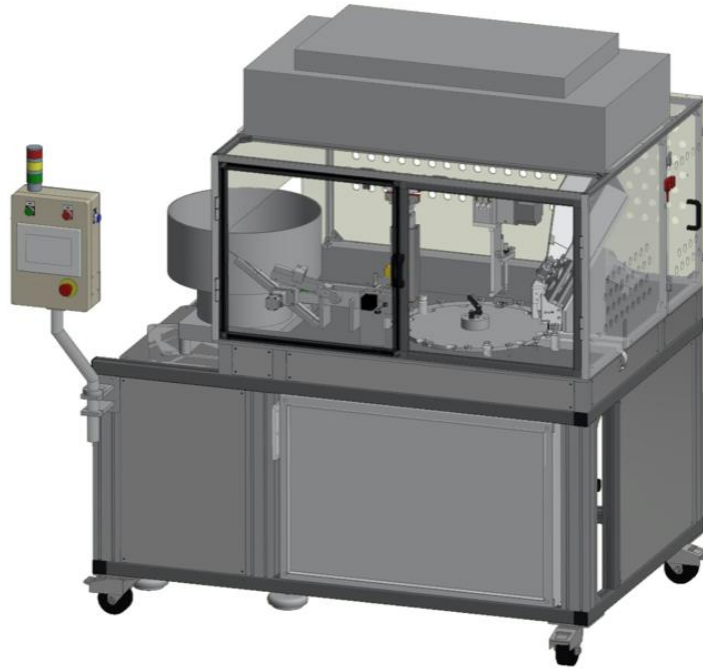
Specifications

- Pumps: Proprietary ONLINE peristaltic twin-track
- Operator Interface: Touchscreen and push-buttons
- Controls: Siemens S7 series microprocessor
Optical, proximity, laser, and fiber optic sensors
Control Voltage 24VDC
- Services: 110/220 VAC, 50/60 Hz Compressed air, clean non-lubricated, 80 psig
- Construction: Stainless steel, aluminum, HDPE, polycarbonate

System Functions

- Operator loads tubes into hopper
- Tube is automatically placed for filling
- Liquid is dispensed to preset volume (bottom up filling is available)
- Operator places cap on tube
- Cap is tightened onto the tube
- Tube is transferred to the outfeed rail
- Operator removes filled, capped tubes from outfeed





MultiFILL™ Model 109 Tube/Vial Filling Machines

The MultiFILL™ Model 109 is a fully automatic system which automatically supplies tubes from a hopper or vibratory bowl, presents caps from a vibratory bowl feeder, quickly and precisely fills the tubes, and tightens the caps. The operator maintains the bulk supply of tubes and caps. Features include:

System Certifications

All ONLINE Systems are CE marked.

Change Parts Package

For quick and simple change-over between tubes and/or vial types and sizes.

Easy-to-load Hopper

Hopper is easy to load with pre-oriented tubes or vials.

Bowl Feeders

For bulk loading plastic tubes and caps.

Caster Mounted for Mobility

Proprietary Precision Peristaltic Pump

All MultiFILL™ Model 109 systems are standard equipped with ONLINE's proprietary precision peristaltic pump ensuring no drips or bubbles.

Cap Tightening

Cap tightening is handled automatically and is equipped with a torque sensor to ensure adequate torque.

HEPA Protected Production Area

[Learn more about MultiFILL™ Model 109](#)

All ONLINE Systems are shipped with a one-year warranty.

Options

Bead Feed	A dispense station for agitation media can be added to drop a present number of beads into the vial prior to the torque station.
Gas Purge	A gas purge can be added to the system to inject gas into the tube on either side of the dispense station.
Printer Integration	A station can be added to accommodate a customer supplied ink jet print head.
Labeler Integration	A labeling system can be added to the MultiFILL™ to allow for inline application of pre-printed labels. Hot foil code printing is also available.
Bottom-Up Filling	This function is useful for reducing froth in broths and other sensitive applications. The nozzle is lowered into the tube/vial where the dispense is initiated. As the dispense continues, the nozzle is lifted. Dispense parameters and nozzle movement are adjustable from the HMI.
Peripheral System Integration	When used with a MultiPREP™ media preparator or MultiPRINT™ print station, information can be shared between the devices.
Emergency Spare Parts Packages and Maintenance Kits	Maintaining the proper inventory of emergency spare parts and maintenance supplies helps to minimize costly downtime. Adding a spare parts package or maintenance kit to your new system order helps to protect your investment from day of delivery.
Service Contracts	Service contracts for training, or periodic maintenance visits are available upon request.
Change Parts Packages	Change parts packages are available to produce additional tube/vial sizes on the system. Changeover is quick and tool-free.

Model 109

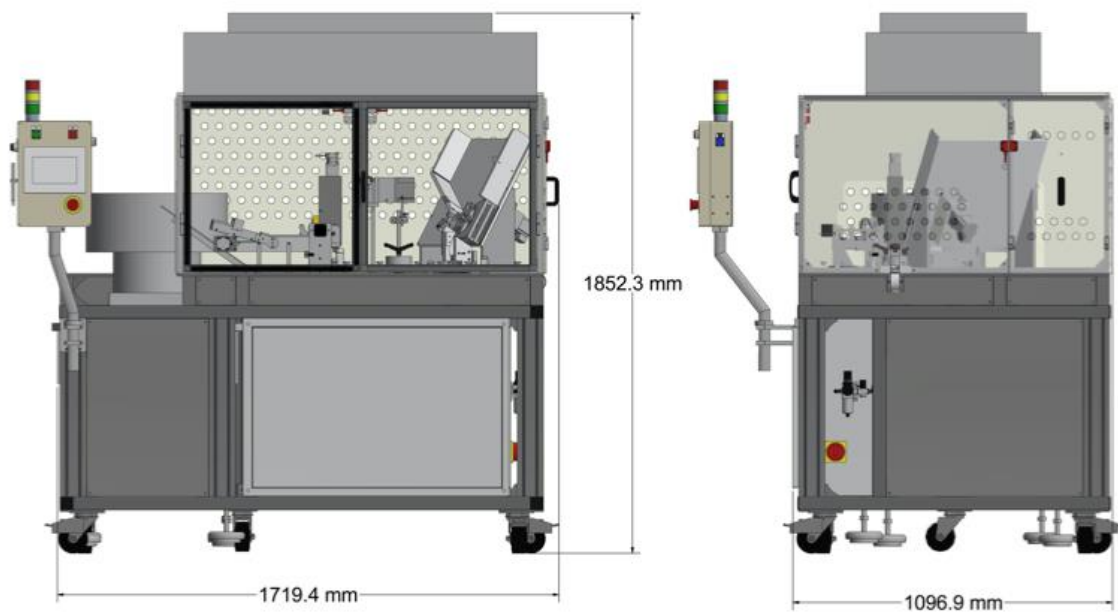
Change parts for additional tube/vial size	✓
Hood and hepa enclosure	✓
Bead feed	✓
Flow meter integration	✓
Gas purge	✓
Inkjet labeling, printer not included	✓
Racking function	✓

Specifications

- Pumps: Proprietary ONLINE peristaltic twin-track
- Operator Interface: Touchscreen and button panel
- Controls: Siemens S7 series microprocessor
Optical, proximity, laser, and fiber optic sensors
Control Voltage 24VDC
- Services: 110/220 VAC, 50/60 Hz Compressed air, clean non-lubricated, 80 psig
- Construction: Stainless steel, aluminum, HDPE, polycarbonate

System Functions

- Operator loads tubes/vials and caps into hoppers/vibration bowls
- Tubes are placed filling
- Tube is presented for gas purge or agitation media if equipped
- Liquid is dispensed to preset volume
- Cap is oriented and placed onto the tube
- Cap is torqued
- Tube is presented for printed or labeling if equipped
- Tube is transferred to the outfeed rail
- Operator removes filled, capped tubes from outfeed



PERIPHERAL EQUIPMENT

MultiPREP™ MEDIA PREPARATOR & MultiPRINT™ STANDALONE PRINTING SYSTEMS



MultiPREP™ Model 250 Media Preparator

The MultiPREP™ Model 250 is a mobile, steam-heated media preparator available in sizes ranging from 30 to 500 liters. These pressurized vessels provide agitation using a magnetically coupled design and can be connected directly to any filling system via silicone supply tubing. Features include:

System Certifications

All ONLINE MultiPREP™ Systems are ASME and CE marked.

Operator Interface

The system includes an intuitive, all-in-one operator panel with touch screen control for all process parameters. Time/Temperature or F₀ sterility value process control is standard, with recipe storage to retain heating profiles for various products (over 100 recipe capacity). After the sterilization cycle is complete and the product has reached the desired "cooled" temperature, the system will cycle to maintain a preset holding temperature as long as the unit is connected to an adequate electrical supply. RPM control is integrated into recipes, eliminating the need for manual potentiometer adjustment.

Data Logging

Real-time trending data is displayed on the touchscreen for easy reference. Data acquired can be logged to SD, USB, or a web server storage location (IIOT).

Construction

The vessel body has a polished 316L stainless steel interior and piping is stainless steel. The electrical enclosure and all cable work are IP66 rated. The agitator is bottom mounted and magnetically coupled.

All ONLINE Systems are shipped with a one-year warranty.

Options

Dual Dispense	Feed Tube Uses valves to maintain pressure within the vessel during the preparation cycle, eliminating manual pressure maintenance.
Non-Contact Media Level Monitoring	Displays the level of media currently in the vessel.
HMI Upgrade	Increase the size of the touch panel. Standard operator panels include a 7-inch touch screen which may be upgraded up to 12-inch touch screen.
Consumables, Emergency Spare Parts Packages and Maintenance Kits	Maintaining the proper inventory of emergency spare parts and maintenance supplies helps to minimize costly downtime. Adding a spare parts package or maintenance kit to your new system order helps to protect your investment from day of delivery. Consumables packages, including spare supply hoses, are also available.
Service Contracts	Service contracts for training or periodic maintenance visits are available upon request.

Translation services available for documentation and system interface

[Learn more about MultiPREP™ Model 250](#)

Model	Capacity
250	30
250	60
250	100
250	150
250	200
250	250
250	300
250	350
250	400
250	500

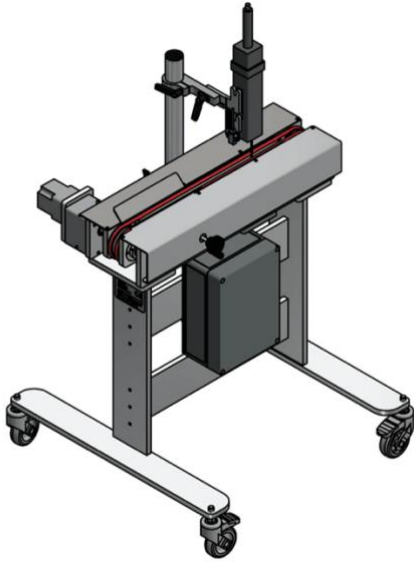
Optional features

Option	Model 250
Dual Dispense	✓
Supply hoses (set of 4)	✓
Automated Pressure Maintenance	✓
Non-contact media level monitoring	✓
HMI upgrade	✓
Spare parts	✓

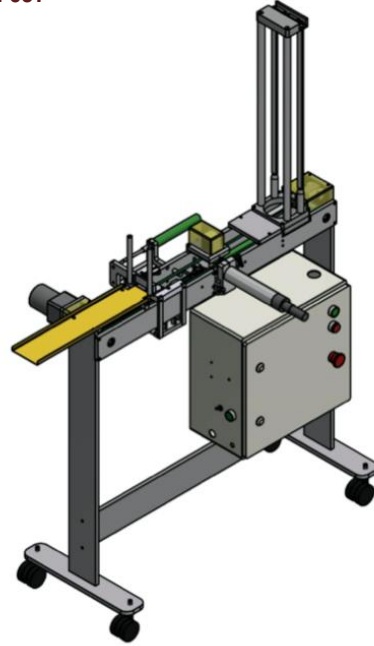
Specifications

- Intuitive operator interface with touch screen control for all process parameters
- Time/Temperature or F₀ sterility value process control is standard with recipe storage to retain heating profiles
- Polished 316L stainless steel vessel interior, stainless piping, enclosure and cable work are IP66 rated
- Requires access to facility steam, drain, water and 110/220 VAC, 50/60 Hz electrical supply

Model 095



Model 097



MultiPRINT™ Standalone Printing Systems

The MultiPRINT™ Model 095 is a flexible standalone print station designed to accommodate objects 20-80mm wide. Custom print bracket is provided to mount print head. A trigger sensor is also provided for integration with printer. (Printer/Print head not included.) Features include:

Model 095

Designed to accommodate round products .75"-1.25" in diameter.
Minimal setup and very quick changeover.
Manual infeed and outfeed.
Included a print head bracket customized to the customer printer.
Includes a sensor to trigger the printer.

[Learn more about MultiPRINT™ Model 095](#)

System Certifications

All ONLINE Systems are CE marked. Exterior electrical connections are IP 66 rated.

All ONLINE Systems are shipped with a one-year warranty.

The MultiPRINT™ Model 097 is a standalone print station for bottom printing of a single size petri dish. The magazine allows for loading up to 20 dishes, which the machine will unstack, present for print, and re-stack. Custom print bracket is provided to mount print head. A trigger sensor is also provided for integration with inkjet printer. (Printer/Print head not included.) Features include:

Model 097

Designed to accommodate single sized plates, with a magazine capacity of 20.
Minimal setup for ease of use.
Manual infeed and outfeed of stacks.
Included a print head bracket customized to the customer inkjet printer.
Includes a sensor to trigger the printer.