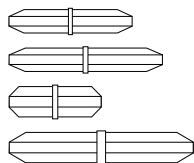


**Types (or Shapes) of Stirring Bars and Their Performance**

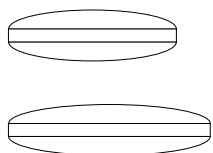
Whether mixing is needed in a 10 mm spectral cell, a 1.5 ml vial, a beaker or a 50 gallon drum, there is a **Spinbar® magnetic stirring bar** that can do the job. Spinbar® brand magnetic stirring bars from Bel-Art Products offer the most comprehensive selections available from a single manufacturer.



**Spinbar® Octagonal**-faced magnetic stirring bars with a molded-on pivot ring are most commonly used. Their interrupted profile provides greater surface area and added turbulence when compared to the smooth surface of cylindrical bars. The molded pivot ring aids in reducing friction and chattering.



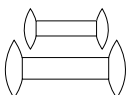
**Spinbar® Cylindrical** (round) magnetic stirring bars offer excellent centering and smooth running characteristics. A small removable pivot ring in the center adds to their versatility. The pivot ring minimizes the contact area of the bar to the vessel, reduces friction and lessens marring of plastic containers.



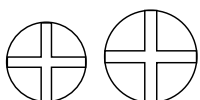
**Spinbar® Elliptical** (egg-shaped) magnetic stirring bars are particularly well suited for round bottom flasks. Their shape mimics that of a flask and ensures complete mixing. They also offer minimal contact when used in plastic containers.



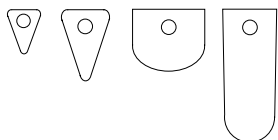
**Spinwedge®** (triangular-shaped) magnetic stirring bars provide strong turbulence at fairly low speeds and are well suited for churning sediment or dissolving salts.



**Spinbar® Circulus™** (dumbbell-shaped) magnetic stirring bars provide strong turbulence at relatively low speeds, offer reduced surface contact and have excellent centering characteristics, particularly in vessels with convex bottoms.



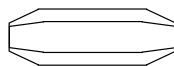
**Spinfin®** (cross-shaped) magnetic stirring bars can be used in round bottom flasks as well as rounded vessels such as test tubes or cylinders.



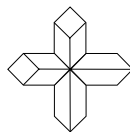
**Spinvane®** (vane-shaped) magnetic stirring bars are designed for test tubes, micro vials and conical bottom centrifuge tubes. Each style is manufactured for a specific size tube, but can be modified if needed without affecting the magnet.



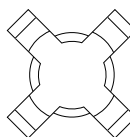
**Spinning®** stirring bars - Maximum stabilization of the magnetic stirring bar is achieved with the addition of a "hoop" around a standard octagonal bar. The friction fit of the "hoop" and bar allows them to spin as a unit. By presenting a greater surface area and wider profile, "spin out" is virtually eliminated. This particular arrangement is best suited for larger open-neck vessels, such as buckets and beakers.



**Komet®** magnetic stirring bars are made from a high energy Samarium-Cobalt alloy magnet that, when combined with an octagonal shape, produces exceptional stirring power. Its eight edges generate strong turbulence so liquids are thoroughly mixed. Stability is not impaired in vessels with curved bottoms. Torque loads 2 to 3 times larger than those of conventional stirring bars of similar length can be generated with the Komet® stirring bar's significantly improving efficiency.



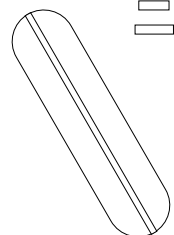
**Spinplus®** (plus - shaped) magnetic stirring bars add speed and efficiency to mixing operations. The "+" shape creates a deep vortex and provides stable, quiet operation.



**Spinstar®** (star-shaped) magnetic stirring bars create a deep mixing vortex at relatively slow speeds. Designed to fit the inside diameter of most commonly-used beakers, the Spinstar® stirring bar is perfect for applications requiring slow, thorough mixing.



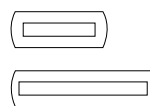
**Micro** (flea style) magnetic stirring bars are designed for stirring small volumes in vessels such as vials and tubes. Available in a variety of colors and sizes, micro (flea) stirring bars are particularly useful for environmental testing and life science applications in which small sample volumes need to be prepared and evaluated.



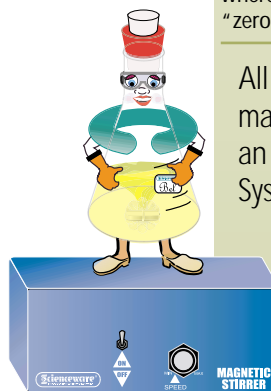
**Giant** polygon magnetic stirring bars are designed for stirring large volumes in large vessels such as drums and tanks. A molded pivot ring minimizes the contact area between the bar and the vessel, thus reducing friction and chattering.



**Cell** magnetic stirring bars are designed specifically for use with spectrophotometer cells, cuvettes or test tubes. The cell stirrer fits into standard 10 mm spectral cells and provides rapid vertical and horizontal mixing with a minimum of vortexing when placed on a magnetic stirring machine. Centrifugal pumping action, generated by the cross channels in the upper face, mixes without aeration.



**Spinbar® Pyrex® Glass Bars** these magnetic stirring bars are completely encapsulated in Pyrex® glass. Glass stirring bars are useful for high temperature applications in excess of 225°C (437°F) where Teflon® PTFE is not stable. Glass bars also offer, "zero absorption" of the stirred solution.



All Spinbar® Magnetic Stirring Bars are manufactured by Bel-Art Products under an ISO 9001:2000 Registered Quality System by SGS ICS.