Warranty
WPI (World Precision Instruments, Inc.) warrants to the original purchaser that this equipment, including its components and parts, shall be free from defects in material and workmanship for a period of 30 days from the date of receipt. WPI’s obligation under this warranty shall be limited to repair or replacement, at WPI’s option, of the equipment or defective components or parts upon receipt thereof f.o.b. WPI, Sarasota, Florida U.S.A. Return of a repaired instrument shall be f.o.b. Sarasota.

The above warranty is contingent upon normal usage and does not cover products which have been modified without WPI’s approval or which have been subjected to unusual physical or electrical stress or on which the original identification marks have been removed or altered. The above warranty will not apply if adjustment, repair or parts replacement is required because of accident, neglect, misuse, failure of electric power, air conditioning, humidity control, or causes other than normal and ordinary usage.

To the extent that any of its equipment is furnished by a manufacturer other than WPI, the foregoing warranty shall be applicable only to the extent of the warranty furnished by such other manufacturer. This warranty will not apply to appearance terms, such as knobs, handles, dials or the like.

WPI makes no warranty of any kind, express or implied or statutory, including without limitation any warranties of merchantability and/or fitness for a particular purpose. WPI shall not be liable for any damages, whether direct, indirect, special or consequential arising from a failure of this product to operate in the manner desired by the user.

Claims and Returns
• Inspect all shipments upon receipt. Missing cartons or obvious damage to cartons should be noted on the delivery receipt before signing. Concealed loss or damage should be reported at once to the carrier and an inspection requested. All claims for shortage or damage must be made within 10 days after receipt of shipment. Claims for lost shipments must be made within 30 days of invoice or other notification of shipment.

Please save damaged or pilfered cartons until claim settles. In some instances, photographic documentation may be required. Some items are time sensitive; WPI assumes no extended warranty or any liability for use beyond the date specified on the container.

• WPI cannot be held responsible for items damaged in shipment en route to us. Please enclose merchandise in its original shipping container to avoid damage from handling. We recommend that you insure merchandise when shipping. The customer is responsible for paying shipping expenses including adequate insurance on all items returned.

• Do not return any goods to WPI without obtaining prior approval and instructions (RMA#) from our returns department. Goods returned unauthorized or by collect freight may be refused. The RMA# must be clearly displayed on the outside of the box, or the package will not be accepted. Please contact the RMA department for a request form.

• Goods returned for repair must be reasonably clean and free of hazardous materials.

• A handling fee is charged for goods returned for exchange or credit. This fee may add up to 25% of the sale price depending on the condition of the item. Goods ordered in error are also subject to the handling fee.

• Equipment which was built as a special order cannot be returned.

• Always refer to the RMA# when contacting WPI to obtain a status of your returned item.

• For any other issues regarding a claim or return, please contact the RMA department.

Warning: This equipment is not designed or intended for use on humans.
The ultra-flat, compact, magnetic stirrer provides a convenient tool for mixing liquids from 15–1500 RPM. The front surface is made of chemically resistant materials and is easy to clean. Inside, it has a 4-pole, wear-free coil drive with no moving parts. This design ensures low heat and long life. To ensure better mixing, the MagicStir can reverse direction of rotation automatically every 30 seconds.

### Part List
- (1) MagicStir
- (1) Stirring Bar
- (1) Instruction Manual

### Operation
The MagicStir has two modes. In one way mode, the stir bar rotates in one direction continuously, either clockwise or counter-clockwise. The 2-Way LED is off when working in this mode. In two way mode, the stir bar reverses rotation direction every 30 seconds. There is 5 second pause between each rotation changeover. The 2-Way LED is illuminated in two way mode. Press the Mode button to toggle between these modes.

1. Place the MagicStir on a flat, level surface so the vessel is stable.
2. Plug the MagicStir into an AC wall power source and press Power button. The speed and mode default to the last used settings.
3. Set the number of revolutions to the minimum value by pressing the Decrease button down until the RPM LED remains illuminated.
4. Choose the mode by pressing the Mode button. In one way mode, the Mode LED is off.
5. Turn off the power to the MagicStir by pressing the Power button.
6. Place a magnetic stir bar in the center of vessel bottom.

**CAUTION:** At some speeds, the magnetic bar may move irregularly during stirring because of irregularities in the bar and on the vessel bottom. Increase or decrease the speed until the stirring bar begins to rotate evenly. If the medium splashes out of the vessel, the appliance does not run smoothly or the container moves on the MagicStir, then reduce the speed.

7. Fill the vessel with the medium to be processed.
8. Place the vessel on the MagicStir and press the Power button. Make sure the stir bar is in the center and rotates freely.
9. Set the speed using the Increase and Decrease buttons. The RPM LED flashes during speed changes. Select the mode using the Mode button.

### Cleaning
- Use a soft cloth soaked isopropyl alcohol or soapy water to wipe up spills.
- Do not allow moisture to get inside the appliance when cleaning.

### Cautions and Warning
Read all operating instructions before using the MagicStir. Follow the safety instructions, guidelines, occupational health and safety and accident prevention regulations.

- **CAUTION:** This unit uses magnets, and magnetic fields can affect data storage media, cardiac pacemakers, etc.
- **CAUTION:** Wear protective equipment in accordance with the hazard category of the media to be processed to avoid risks of splashing and evaporation of liquids, ejection of parts and the release of toxic or combustible gases.
- **CAUTION:** Set up the appliance in a spacious area on a level, stable, clean, non-slip, dry surface. The base plate must be clean and intact. Check the appliance and accessories before hand for damage each time you use them. Do not use damaged components.
- **CAUTION:** Beware of hazards due to flammable materials, combustible media with a low boiling temperature, incorrect container size, overfilled media vessel or unsafe conditions of the container.
- **CAUTION:** Process pathogenic materials only in closed vessels under a suitable extractor hood.
- **CAUTION:** Do not operate the appliance in explosive atmospheres, with hazardous substances or under water.
- **CAUTION:** Only process media that will not react dangerously to the extra energy produced through stirring.
- **CAUTION:** To avoid overheating, do not cover MagicStir during operation.

### Specifications
- **Rated voltage**: 115VAC
- **Rated frequency**: 50/60Hz
- **Power**: 5W
- **Output power**: ≥3W
- **Speed range**: 15–1500rpm
- **Stirred volume**: ≤800mL
- **Stirring bar length**: ≤25mm
- **Ambient working humidity (relative)**: ≤80%
- **Ambient working temperature**: 5–40°C
- **Weight**: 300g
- **Dimensions (WxDxH)**: 120x160x11mm