

Tissue Slide Dryer



MODEL: RD-81

User Manual

Contents

1. Product Introduction	1
2. Safety Instructions	1
2.1 Must do	1
2.2 Don't do	1
3. Working Environment	1
4. Product Overview	2
5. Technical Parameters	2
6. Special Feature	2
7. Control Panel	3
7.1 Display the main page	3
7.2 Various parameter settings	3
8. Cleaning and maintenance	4

1. Product Introduction

This product is a split roaster developed by our company using innovative

technology. With a personalized operation panel design, advanced structure and

novel shape, it is an ideal instrument for modern pathological sectioning.

2. Safety Instructions

2.1 Must do

• Insert the plug into the special socket of the device. Before turning on the

power, make sure that the operating voltage of the device is the same as the

power supply voltage.

• The product can only use a power socket with a ground wire. Make sure that

the plug is firmly inserted into the power socket.

• If the power cord is damaged, in order to avoid danger, it must be replaced

by the manufacturer or its maintenance department or similar professional

personnel.

• Place the device on a stable, level surface. Do not put it in high temperature

and humidity environment.

2.2 Don't do

Do not plug or unplug the power plug with wet hands or press any button

on the control panel.

• Do not use the device in an environment with electromagnetic interference.

• Do not modify, disassemble or repair this equipment without permission

from the manufacturer.

Do not wipe the instrument with volatile solvents such as acetone and xylene.

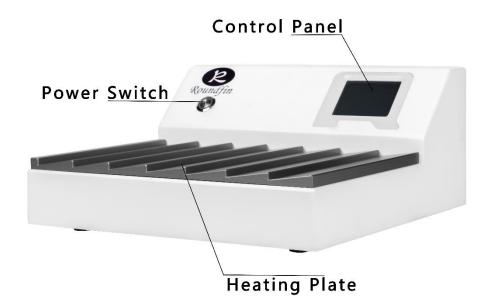
3. Working Environment

a) Suitable ambient temperature: 5 °C ~ 30 °C

b) Relative humidity: ≤80%

1

4. Product Overview



5. Technical Parameters

- a) Dimensions: length * width * height=327mm*340mm*166mm
- b) Voltage And Frequency: AC220V±10%, 50Hz±1Hz
- c) Power: 200VA
- d) Temperature setting range: 0° C ~ 70° C, the minimum graduation value is 1° C
- e) Capacity: 63 pcs standard glass slides

6. Feature

- a) High-definition color touch screen, information is clear at a glance, easy to operate.
- b) The computer accurately controls the temperature, the temperature rises quickly and smoothly, and the error is small.
- c) The timing can be set.

7. Control Panel

7.1 Display the main page



- 1. Current time display: Click to enter the current time setting page
- 2. Baking slice temperature setting and related display
- 3. Timing reminder time setting button: click to enter the timing duration setting
- 4. Timing start button: click to start timing reminder, click the small horn icon to turn off timing reminder function after alarm
- 5. Heating status display
- 6. Heating start button
- 7. Heating stop button
- 8. Function setting key: Click to enter the function setting page

Current date and time settings:

- 1. Click the date and time area on the main page, and the time setting window will pop up.
- 2. After entering the current time, click the "Finish" button to complete the time setting.

Timed reminder settings:

- 1. Click "Time Reminder" on the main page, and the value window will pop up.
- 2. After entering a reasonable value, click "Confirm" in the value window to complete the duration setting.

Baking sheet temperature setting:

1. Click "target temperature" in the grill area on the main page, and a numerical

- window will pop up.
- 2. After inputting a reasonable value, click "Confirm" in the value window to complete the setting of the grilled slice temperature.

7.2 Various parameter settings



Timing boot settings:

- 1. Click the "Settings" button on the homepage to enter the settings page.
- 2. Click "Timing boot-Hours" to set the boot hours value.
- 3. Click "Timing boot-Min" to set the start-up minutes.

Timer shutdown setting:

- 1. Click the "Settings" button on the homepage to enter the settings page;
- 2. Click "Timing off-Hour" to set the shutdown hour value;
- 3. Click "Timing off-Min" to set the shutdown minutes;

Equipment debugging (password):

- 1. Click the blank space in the upper right corner of the setting page, and the factory personnel will debug and use the heating accuracy.
- 2. No special reason is not open to users.

8. Cleaning and maintenance

Note: When cleaning the machine, a mild commercial detergent or soap can be used to clean the dirt.

Do not wipe the instrument with volatile solvents such as acetone and xylene. When cleaning, do not put cleaning liquid into the equipment internal. After cleaning, wipe the surface of the machine with a soft cloth.