

B-RAD® SELECT



Torque ranges up to 5000 ft-lb / 7000 Nm



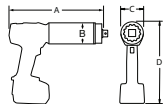
The B-RAD® Select Series offers higher speed and longer battery life while incorporating a new torque display with buttons. The B-RAD Select allows the user to easily select the target torque. Patented Product.

FEATURES

- Digital torque settings, able to increase or decrease the value by 10 ft-lb / 10 Nm
- Torque ranges up to 5,000 ft-lb / 7,000 Nm
- Equipped with the latest lithium-ion technology
- Suitable for pre-torque and service jobs where electricity or compressed air are not available
- Longer battery life

CASE

Durable, lightweight and shock proof. Designed to protect your RAD investment.



IMPERIAL

PART NUMBER	Tool Model	Drive Size	Torque (ft-lb) Low	Torque (ft-lb) High	RPM	Weight (lbs.)	Dimension A (in)	Dimension B (in)	Dimension C (in)	Dimension D (in)
28283	B-RAD SELECT 500	.75"	130	500	21.6	7.7	9.1	2.5	2.6	10.3
28285	B-RAD SELECT 1000	.75"	200	1000	10.6	7.7	9.1	2.5	2.6	10.3
28286	B-RAD SELECT 1000-2	.75"	200	1000	71	9.4	11	2.5	2.6	10.3
28287	B-RAD SELECT 1500	1"	300	1500	5.6	8.9	9.6	2.7	2.7	10.3
28288	B-RAD SELECT 1500-2	1"	300	1500	19.5	10.7	11.7	2.7	2.7	10.3
28289	B-RAD SELECT 3000	1"	600	3000	3.1	13.3	11.2	3.2	3.2	10.5
28290	B-RAD SELECT 3000-2	1"	600	3000	21	14.7	13.3	3.2	3.2	10.5
28291	B-RAD SELECT 5000	1.5"	1000	5000	2.1	19.3	11.6	3.7	3.8	10.7

METRIC

Part Number	Tool Model	Drive Size	Torque (Nm) Low	Torque (Nm) High	RPM	Weight (Kg)	Dimension A (mm)	Dimension B (mm)	Dimension C (mm)	Dimension D (mm)
28264	B-RAD SELECT 700-M	.75"	170	700	21.6	3.5	231	63	67	262
28266	B-RAD SELECT 1400-M	.75"	300	1400	10.6	3.5	231	63	67	262
28267	B-RAD SELECT 1400-2-M	.75"	300	1400	71	4.3	279	63	67	262
28268	B-RAD SELECT 2000-M	1"	400	2000	5.6	4	244	69	69	262
28269	B-RAD SELECT 2000-2-M	1"	400	2000	19.5	4.9	298	69	69	262
28270	B-RAD SELECT 4000-M	1"	800	4000	3.1	6	284	81	81	266
28271	B-RAD SELECT 4000-2-M	1"	800	4000	21	6.7	337	81	81	266
28272	B-RAD SELECT 7000-M	1.5"	1350	7000	2.1	8.8	295	95	95	272

±5% accuracy to target | Repeatability of ±2%