



OVENS AND INCUBATORS PREMIER RANGE

PREMIER
SERIE

MODELS:

- NATURAL AIR CONVECTION, DRYING AND STERILIZATION.
- FAN ASSISTED CIRCULATION, UNIVERSAL APPLICATIONS.
- NATURAL AIR CONVECTION, BACTERIOLOGY AND INCUBATION.

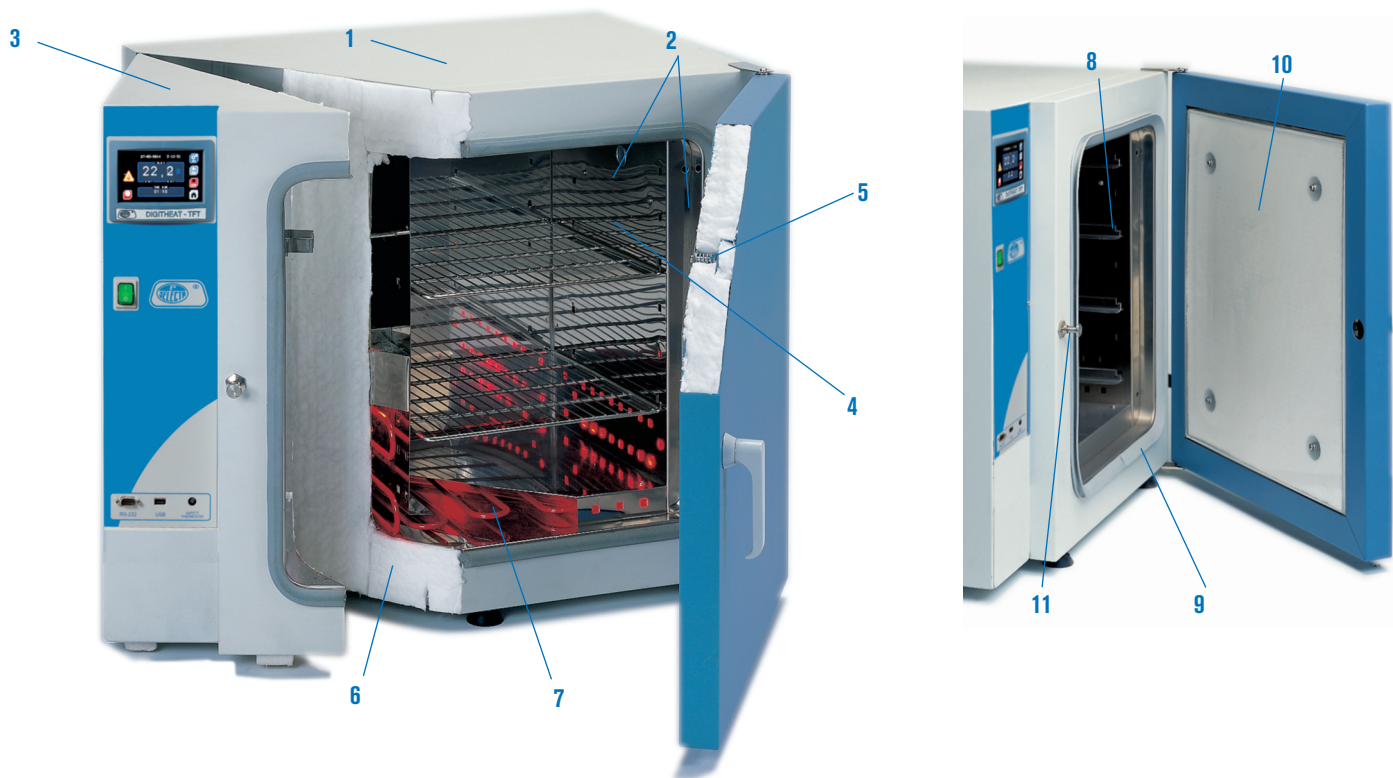
CONTROL: DIGITAL MICROPROCESSOR CONTROL OF TEMPERATURE AND TIME, MODEL DEPENDENT.

COMPLIES WITH THE STANDARDS: DIN 50011 - DIN 58945. REQUIRED FOR HEATING, STABILITY AND HOMOGENEITY.

SAFETY:

STANDARD EN.61010. INCORPORATED FIXED OVER TEMPERATURE DEVICE .
STANDARD DIN 12880. (CLASS 2 AND 3.1)SAFETY THERMOSTAT CONTROLLER FITTED.

Leading edge technology



Detailed longitudinal cross section.

COMMON FEATURES

Construction.

1. External case treated with a corrosive resistant epoxy coating.
2. Internal part: Easy to clean AISI 304 stainless steel double chamber, self adjusting door seal and adjustable shelves and guides.
3. Control panel: independent insulated control panel to facilitate all types of instruments, controls and regulators.
4. Adjustable air inlet.

Technical Properties.

5. Excellent thermal qualities of the insulation has the optimum performance according to heater capacity and power consumption, with minimal external temperature loss.
 6. Independent heating chamber for the heating elements to obtain an even heat distribution and rapid temperature equilibrium and stabilization.
- Fan assisted convection models have a turbo fan. All incubators for bacteriology and cell culture have a second inner door of tempered glass.**

Technology from J. P. Selecta:

7. Adjustable guide and shelf positions.
8. Double seal around the chamber to provide a gentle but effective seal.
9. Floating spring door that adjusts the pressure and absorbs the thermal expansion.
10. Adjustable door pressure system closure. Internal tempered glass door.

NOTE:

For all models, the values for stability and homogeneity shown are based on temperature conditions with the ventilation closed. The optimum homogenization of temperature within the chamber is based on a reasonable load that does not surpass more than 70 % of the volume of the chamber. The graphic results shown for temperature for each model are based on the above criteria.

CONTROL PANELS

Models with digital LED.

1. Main switch.
2. Regulator with digital double temperature display and programmable timer.
3. Security thermostat.



Models with 4.3 inches TFT touch screen.

1. Main switch.
2. TFT touch screen:
 - Visual audible alarm .
 - Clock calendar.
 - Single or cyclic On / Off programming.
 - Up to 10 work programs.
 - Up to 6 segments per program.
 - Stability time in each segment (from 1 min to 99h) .
 - Alarms and events storage.
 - Probe error detection.
 - Self Diagnostics.
 - Ramps between segments.
 - Network failure detection and saving.
 - Over temperature and low temperature alarms and memorization (date, start time, end time and temperature).
 - Safety thermostat (TS) by software.
 - Mechanic safety thermostat (TS) .
 - Temperature control auto-tuning.
 - Configurable parameters: Date / time, temperature correction , data collection interval, language (English, Spanish and French) , °C / °F selection , over temperature and low temperature limit.
3. RS-232 output.
4. USB output.
5. Security thermostat.



MODEL SUMMARY TABLE

Models	CONTERM	DIGITHEAT	DIGITRONIC	DRYBIG	INCUBAT	INCUDIGIT	INCUBIG
TYPE	Drying Oven	Drying Oven	Universal	Universal	Bacteriological	Bacteriological	Bacteriological
CONTROL DISPLAY	Digital LED	TFT Touch screen	TFT Touch screen	Digital LCD	Digital LED	TFT Touch screen	TFT Touch screen
AIR CIRCULATION	Convection natural	Convection natural	Fan assisted	Fan assisted	Convection natural	Convection natural	Convection natural

ACCESSORIES



200009 24 hour programmer with continuous on/off cycling up to every 15 minutes. Suitable for CONTERM and INCUBAT.



BACTERIOLOGICAL INCUBATORS

PREMIER
SERIE

Bacteriological incubators "Incubat"

NATURAL CONVECTION.
TEMPERATURE THERMOSTAT CONTROL WITH DIGITAL THERMOMETER.
ADJUSTABLE TEMPERATURES FROM AMBIENT +5 °C UP TO 80 °C.
STABILITY: ± 0.1 °C, UP TO 37 °C. HOMOGENEITY: ± 0.5 °C, UP TO 37 °C
INTERNAL GLASS DOOR.



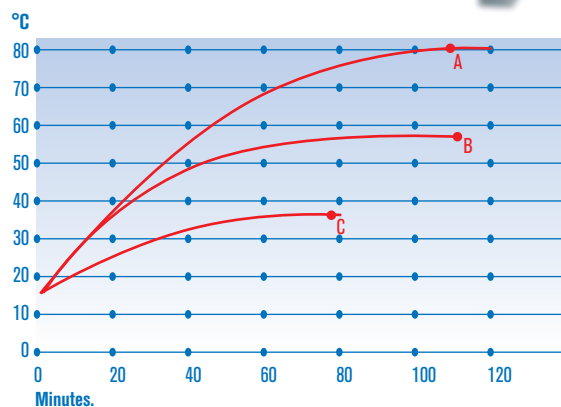
FEATURES, CONTROL PANEL, STANDARD AND ACCESSORIES (see pages 138 and 139).

SAFETY:

OVER TEMPERATURE CUT OUT INCORPORATED ACCORDING TO THE EN.61010 STANDARD.
ADJUSTABLE SAFETY THERMOSTAT DIN 12880. FITTED.



Horizontal model. Part No. 2001615



Performance graph of temperature and time.

- A. Set at 80 °C: 1 h 54'.
- B. Set at 56 °C: 1 h 46'.
- C. Set at 37 °C: 1 h 18'.

STANDARD EQUIPMENT

2 shelves and 4 shelf guides.

MODELS

Part No.	Capacity litres	Height / Width / Depth (interior) cm			Height / Width / Depth (exterior) cm			Shelves positions	Power W	Weight Kg
2000260	19	30	25	25	51	57	49	5	165	26
2000261	36	40	30	30	60	62	54	7	245	36
2000262	52	33	47	33	53	79	57	5	275	46
2000263	80	50	40	40	70	72	74	8	325	54
2000264	150	50	60	50	70	92	74	8	545	78

SPARES

Shelves and guides.

Oven Part No.	2000260	2000261	2000262	2000263	2000264
Set guides (2 units)	2000011	2000012	2000012	2000013	2000015
Shelves	2000021	2000022	2000024	2000023	2000025

Each shelf requires two guides (one set).

ACCESSORIES

Accessorie must be factory installed.



Part No. **2000009** 24 hour programmer with continuous on/off cycling up to every 15 minutes.