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: ANALOGUE OR 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.
5. Flexible floating door seal, self adjusting that maintains the best possible seal.

Technical Properties.

6. Excellent thermal qualities of the insulation has the optimum performance according to heater capacity and power consumption, with minimal external temperature loss.
7. 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:

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

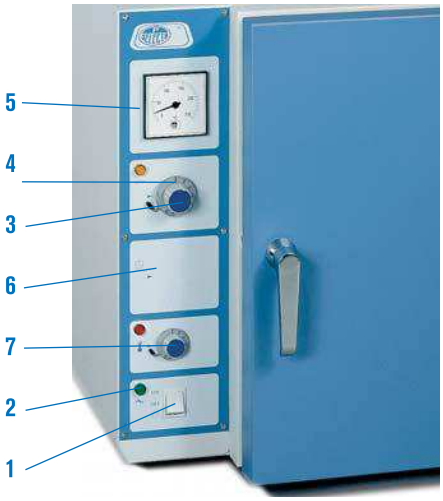
Internal tempered glass door.

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 Analogue control.

1. Main switch.
2. "On" indicator lamp.
3. Temperature control thermostat.
4. Heating "ON" indicator lamp.
5. Analogue thermometer temperature indicator.
6. Vacant positions for additional accessories.
7. Controllable safety thermostat that disconnects power to the heater in case of a fault in the main thermostat, manual reset (Directive DIN12880.2 class 2 and 3.1) and function signal lamp.

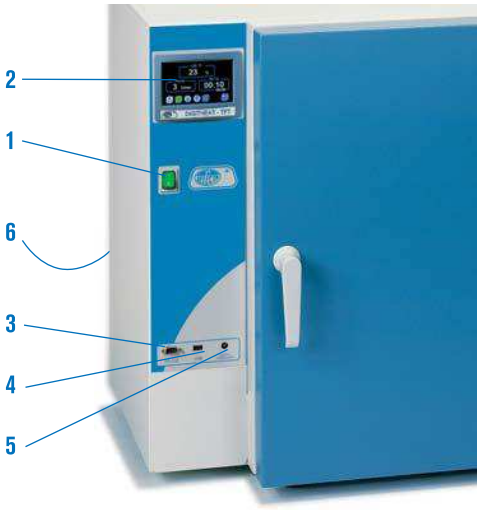


Models with 4.3 inches TFT touch screen.

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.
Door open alarm.
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).
PC software.
User manual on screen.
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.**
6. **Ethernet output para for LAN connection.**



MODEL SUMMARY TABLE

Models	CONTERM	DIGITHEAT	DIGITRONIC	INCUBAT	INCUDIGIT
TYPE	**Drying Oven**	**Drying Oven**	**Universal**	**Bacteriological Incubator**	**Bacteriological Incubator**
CONTROL	**Temperature**	**Temperature + time**	**Temperature + time**	**Temperature**	**Temperature + time**
DISPLAY	**Analogue**	**Digital**	**Digital**	**Analogue**	**Digital**
AIR	**Convection**	**Convection**	**Fan assisted**	**Convection**	**Convection**
CIRCULATION	**natural**	**natural**		**natural**	**natural**
CAPACITY LITRES	**19 - 36 - 52 - 80 - 150**	**19 - 36 - 52 - 80 - 150**	**33 - 47 - 76 - 145**	**19 - 36 - 52 - 80 - 150**	**19 - 36 - 52 - 80 - 150**

ACCESSORIES

Part No.
2000002 **Timer switch** 0-120 minutes.
Suitable for **CONTERM**.
2000003 **Timer switch** 0-12 hours.
Suitable for **CONTERM** and **INCUBAT.**

2000009 **24 hour programmer** with continuous on/off cycling up to every 15 minutes.
Suitable for **CONTERM** and **INCUBAT.**

Part No.
2000016 **Digital printer for time and temperature** with numerical printout on continuous paper roll, with print intervals from 1 minute to 99 hours.
Suitable for **DIGITHEAT**, **DIGITRONIC** and **INCUDIGIT**.

Optional communication modules
Part No. 2101623 Module for Wifi network.
Part No. 2101624 Module for Bluetooth.
Part No. 2101625 Module RF.
Part No. 2101626 RS-232 to RS-485 converter.
Suitable for **DIGITHEAT**, **DIGITRONIC** and **INCUDIGIT**.

Incubators for bacteriology and cell culture "Incubig-TFT"

NATURAL CONVECTION.
MICROPROCESSOR CONTROL AND DIGITAL DISPLAY OF TEMPERATURE AND TIME.
ADJUSTABLE TEMPERATURE FROM AMBIENT +5 °C TO 80 °C.
STABILITY: ±0.1 °C, UP TO 37 °C. HOMOGENEITY: ±0.5 °C, UP TO 37 °C.
SET ERROR: ±2% OF THE WORKING TEMPERATURE, RESOLUTION 0.1 °C
INTERNAL TEMPERED GLASS DOOR.

PREMIER SERIE

REGULATION B SYSTEM

NEW DESIGN

USB

RS232

SAFETY:
STANDARD EN.61010 OVER TEMPERATURE CUT OUT FITTED.
STANDARD DIN 12880. ADJUSTABLE SAFETY THERMOSTAT FITTED.

Capacities up to 720 litres

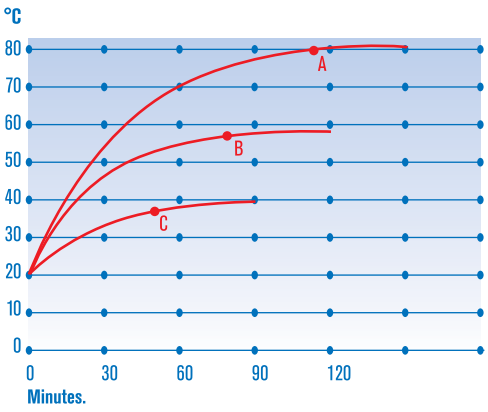
FEATURE

Microprocessor control and 4.3 inches TFT touch screen display.
Large surface area heating elements.
Inner chamber made of AISI 304 stainless steel.
Double door, interior door of tempered glass that allows the user to see the contents of the chamber without opening the door.
Adjustable air vent.
Epoxy covered external case.

STANDARD EQUIPMENT

For Part No. 2000238, 2 shelves and 4 shelf guides.
For Part No. 2000239 and 2000240, 2 shelves.

Model Part No. 2000238.



Performance graph of temperature and time.
A. Set at 80 °C: 1 h 45'.
B. Set at 56 °C: 1 h 10'.
C. Set at 37 °C: 54'.

Note: To obtain the optimum homogeneity at the set temperature, the load should not surpass more than 70 % of the volume of the chamber.

Models Part No. 2000239 and 2000240.

CONTROL PANEL

4.3 inches TFT touch screen models:

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.
Door open alarm.
Network failure detection and saving.
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Safety thermostat (TS) by software.
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USB and RS -232 output.
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3. **RS-232 output.**
4. **USB output.**
5. **Security thermostat.**
6. **Ethernet output para for LAN connection.**

MODELS

Part No.	Type	Capacity litres	Height / Width / Depth (interior) cm	Height / Width / Depth (exterior) cm	Nº of shelf guides	Power W	Weight Kg
2000238	1 door	288	80 60 60	97 91 76	8	570	87
2000239	2 door	400	100 80 50	130 114 75	10	1100	160
2000240	2 door	720	120 100 60	152 134 85	12	1600	225

ACCESSORY

4120131 **USB adapter model.**
Pen-Drive included (Memory board) for data storage.

Accessories must be factory installed.

2000016 **Digital printer for time and temperature** with numerical printout on continuous paper roll, with print intervals from 1 minute to 99 hours.

SPARES

Shelves and guides.

Oven Part No.	2000238	2000239	2000240
Shelves	2002372	2000063	2000064
Guides (2) (Set)	2002371	-	-

Each self requires two guides i.e. one set.

Incubator for Petri capsules

NATURAL CONVECTION.
MICROPROCESSOR REGULATION AND TEMPERATURE DIGITAL CONTROL.
FOR ADJUSTABLE TEMPERATURES FROM AMBIENT +5°C TO 60°C.
STABILITY: ±0,1°C TO 37°C. HOMOGENEITY: ±0,1°C TO 37 °C. SETPOINT ERROR: ±0,1°C. RESOLUTION: 0,1°C.

Small size. Culture visual control. Transportable.

APPLICATIONS

Specially designed for bacteria and fungi cultures in Petri capsules at the same temperature of human body.

NEW

FEATURES

Culture surface 320 x 220 mm (Inner height: 20mm)
Culture visual monitoring.
Transparent cover.
Easy access to samples.
Approximate capacity: (single level) (mm)
15 Petri capsules of Ø55.
10 Petri capsules of Ø80.
7 Petri capsules of Ø90.
6 Petri capsules of Ø100.
3 Petri capsules of 120x120.
2 Petri capsules of Ø140.

MODEL

Part No.	Margin Tª °C	Height / Width / Depth (Exterior) cm	Height / Width / Depth (interior) cm	Power W.	Weight Kg
4002629	Amb +5 to 60	7 45 25	2 32 22	300	3.5