



OVENS AND INCUBATORS PREMIER RANGE

PREMIER
SERIE

MODELS:

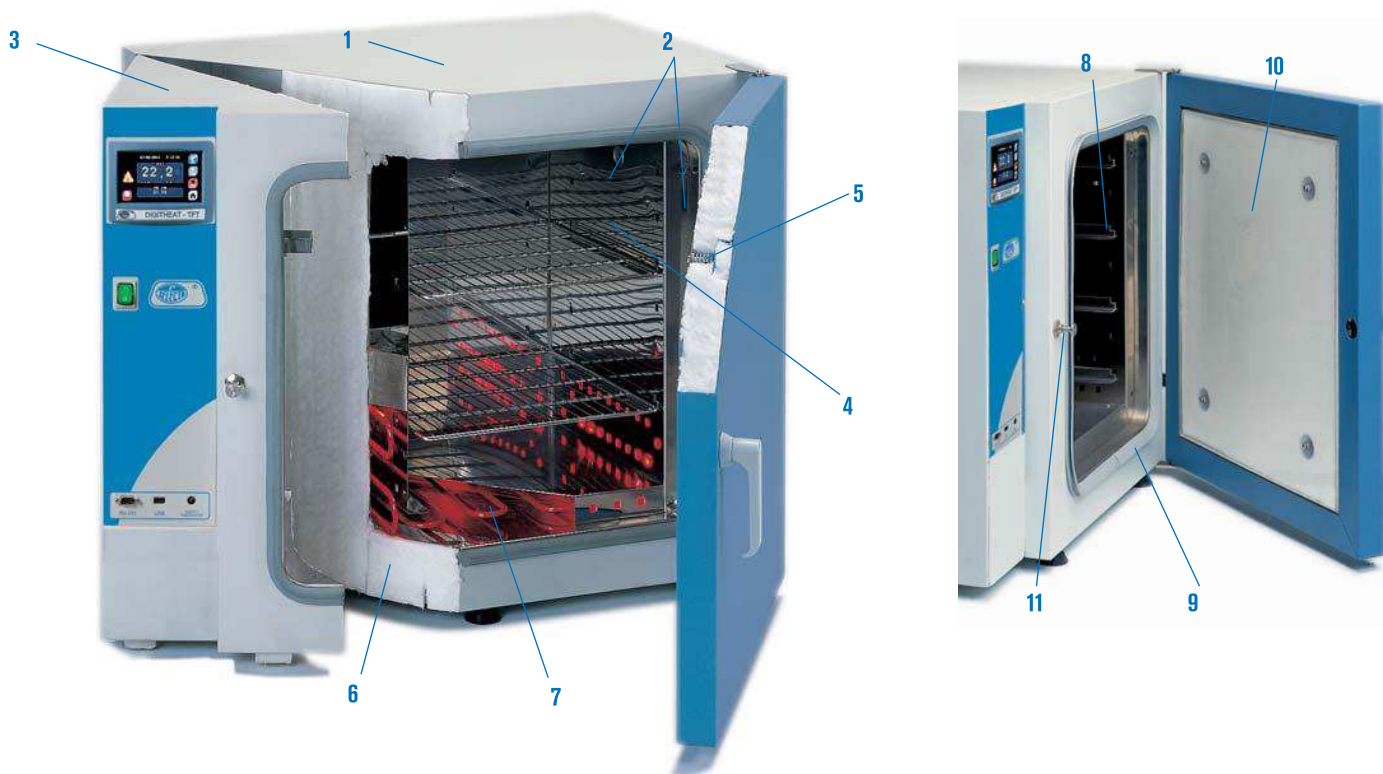
- NATURAL AIR CONVECTION, DRYING AND STERILIZATION.
- FAN ASSISTED CIRCULATION, UNIVERSAL APPLICATIONS.
- NATURAL AIR CONVECTION, BACTERIOLOGY AND INCUBATION.

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**.



Universal precision ovens "Digitronic-TFT"

FAN ASSISTED CIRCULATION.
 BACTERIOLOGICAL ASSAYS, DRYING PROCESSES AND STERILIZATION.
 MICROPROCESSOR CONTROL WITH TFT TOUCH SCREEN.
 ADJUSTABLE TEMPERATURES FROM AMBIENT +5 °C UP TO 250 °C.
 STABILITY: ±0.3 °C, UP TO 100 °C. HOMOGENEITY: ±1 °C, UP TO 100 °C.
 SET ERROR: ±2% OF THE WORKING TEMPERATURE. RESOLUTION: 1 °C.

PREMIER
 SERIE

REGULATION
 SYSTEM
 B

NEW
 DESIGN

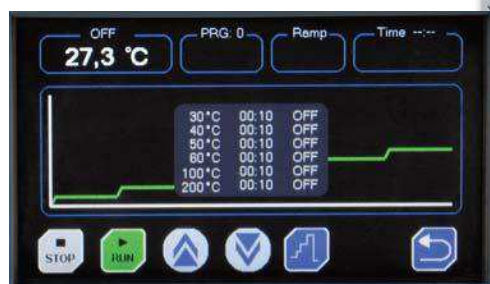
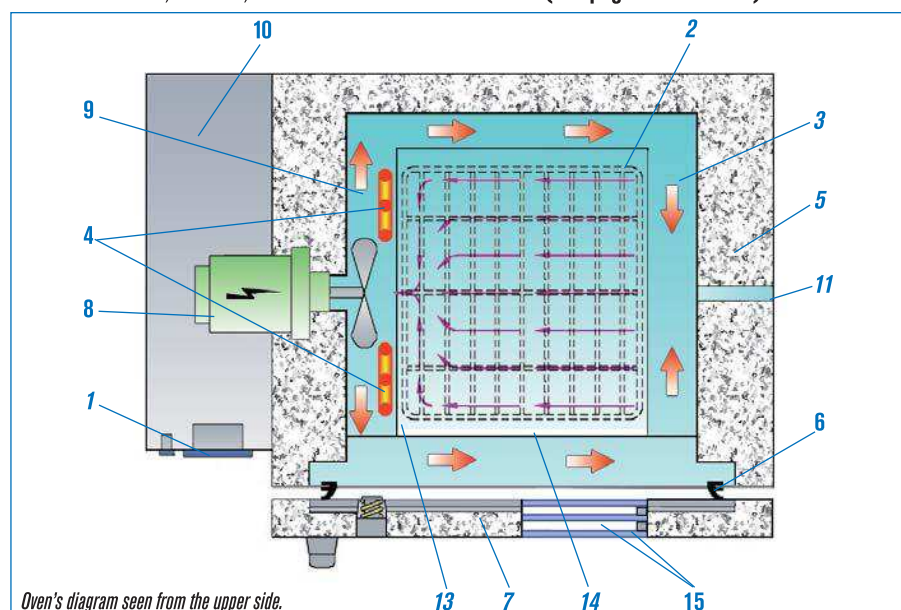
SAFETY:
 EN.61012 STANDARD OVER TEMPERATURE SAFETY CUT OUT FITTED.
 ADJUSTABLE OVER TEMPERATURE SAFETY THERMOSTAT DIN 12880. (CLASS 2 AND 3.1) FITTED.

Multipurpose oven. Fast response and recuperation of temperature.

FEATURES

1. TFT touch screen.
2. Inner chamber made of AISI 304 stainless steel.
3. Pre-mixing chamber made of AISI 304 stainless steel.
4. Homogeneously distributed shielded heating elements with complete air circulation throughout.
5. Low external temperature due to excellent thermal insulation.
6. Flexible silicon door gasket around the entrance of the chamber.
7. Excellent door seal due to the floating inner door that adjusts and absorbs the thermal expansion.
8. Turbo fan made of AISI 304 stainless steel that makes to circulate the air at the working temperature.
9. Diagram showing the air flow from the pre-mixing chamber around the heating elements prior to entry to the oven's chamber.
10. Independent insulated control box.
11. Epoxy coated outer case.
12. Ventilator with adjustable outlet (access at the back of the unit).
13. Adjustable height positions for guides and shelves.
14. Shelves made of AISI 304 stainless steel.
15. Toughened double safety glass door for viewing the contents of the oven without having to open the door. (Model dependent).

CONTROL PANEL, SAFETY, STANDARD AND ACCESSORIES (see pages 139 and 140).



Temperature ramps graphic.



Model Digitronic with solid metal door. Part No. 2005163 and 2005167.
 (With toughened glass window door. Part No. 2005164 and 2005168).





Model Digitronic type Poupinel, door with toughened double glass window
Part No. 2005166 and 2005170.



Model Digitronic type Poupinel,
Part No. 2005165 and 2005169.

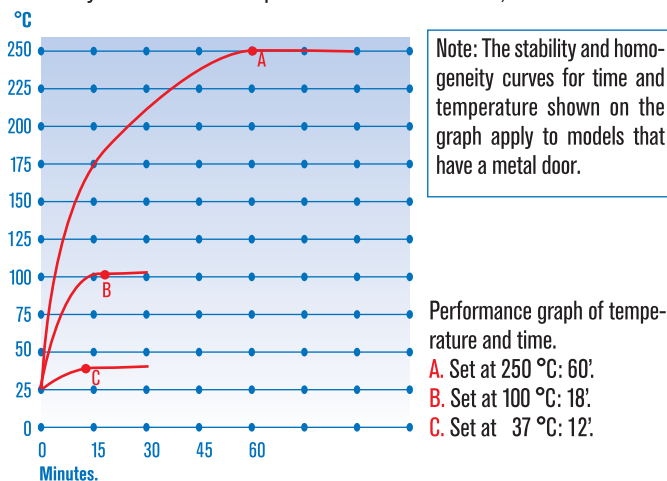
STANDARD EQUIPMENT

2 shelves and 4 shelf guides.

MODELS

Part No.	Capacity litres	Door Type	Heating rate to 100 °C minutes	Recovery time* minutes	Complete air exchange per hour	Height / Width / Depth (interior) cm	Height / Width / Depth (exterior) cm	Shelf Positions	Power W	Weight Kg
2005163	33	metal	15	7	16	40 28 30	60 65 55	7	1200	38
2005164	33	glass	15	7	16	40 28 30	60 65 55	7	1200	40
2005165	47	metal	16	7	16	33 45 32	53 81 58	5	1200	46
2005166	47	glass	16	7	16	33 45 32	53 81 58	5	1200	50
2005167	76	metal	17	9	14	50 38 40	70 75 65	8	1600	58
2005168	76	glass	17	9	14	50 38 40	70 75 65	8	1600	64
2005169	145	metal	17	10	12	50 58 50	70 95 72	8	2000	74
2005170	145	glass	17	10	12	50 58 50	70 95 72	8	2000	79

* Recovery time: the door was opened for 1 minute. After that, this is the time to recover the set temperature to 100 °C.



SPARES

Shelves and guides.

Oven Part No.	2005163 2005164	2005165 2005166	2005167 2005168	2005169 2005170
Guides (2) (Set)	2000012	2000033	2000013	2000015
Shelves	2000072	2000073	2000074	2000075

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

ACCESSORIES



Preparation of furnaces for drying moisture saturated samples. (Arids, muds, sands ...)

When adding turbine, the number of renewals of the air inside the furnace per hour multiplies by 10.

Must be factory installed

Part No. **2000095**