



OVENS AND INCUBATORS PREMIER RANGE

PREMIER
SERIE

MODELS:

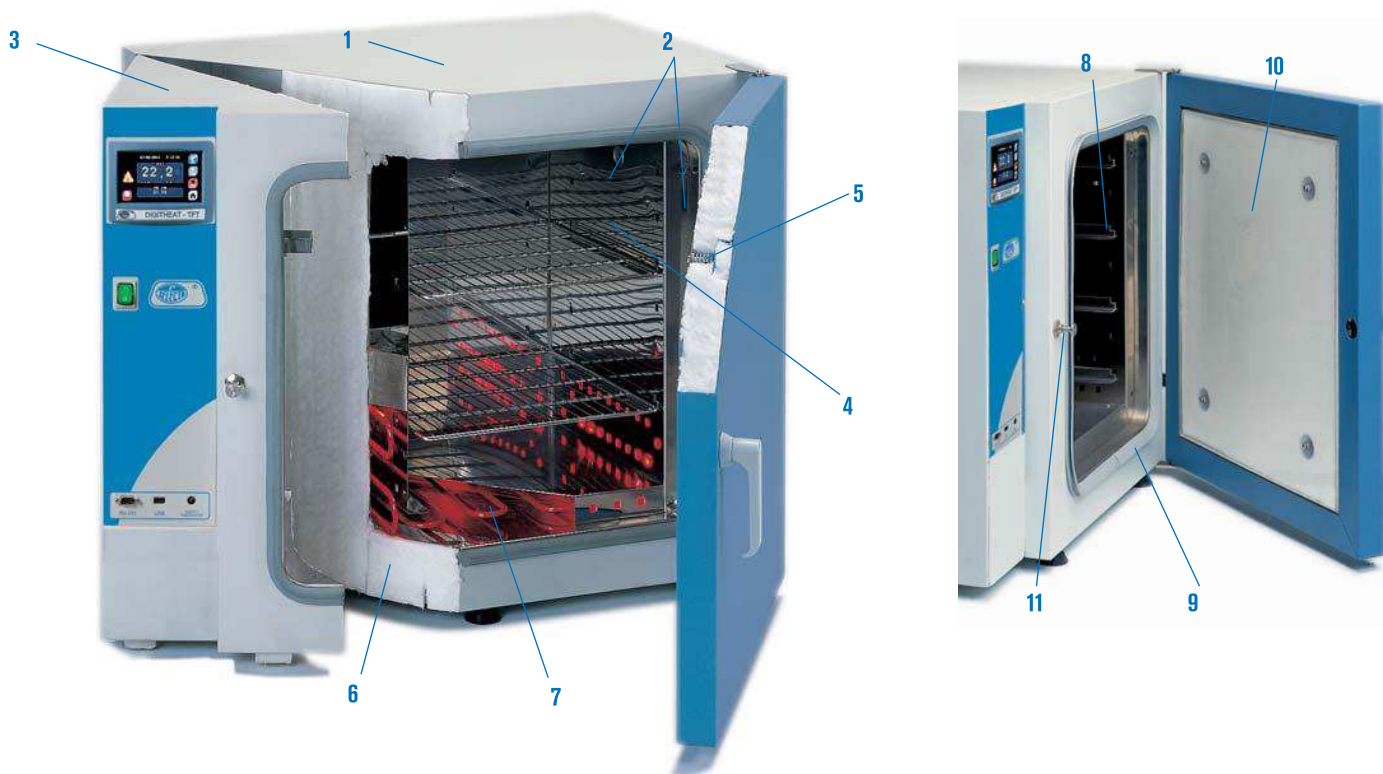
- NATURAL AIR CONVECTION, DRYING AND STERILIZATION.
- FAN ASSISTED CIRCULATION, UNIVERSAL APPLICATIONS.
- NATURAL AIR CONVECTION, BACTERIOLOGY AND INCUBATION.

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

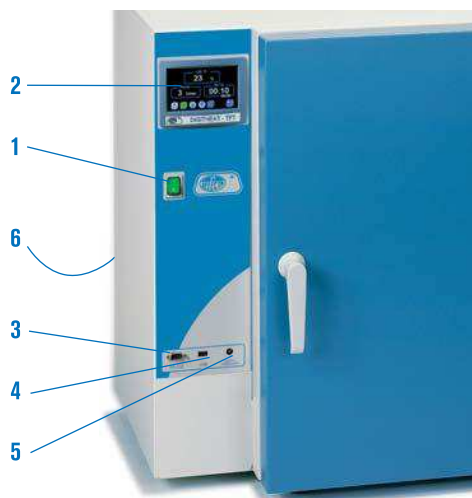
Models with Analogue control.

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**.



Cooled low temperature incubator "Prebatem-TFT"

FORCED AIR FAN CIRCULATION.
MICROPROCESSOR CONTROLLED WITH DIGITAL DISPLAY
ADJUSTABLE TEMPERATURES FROM 5 °C UP TO 60 °C. RESOLUTION 0.1 °C
SEMICONDUCTOR HEATING AND COOLING SYSTEM.
QUIET-STABLE - FREE FROM VIBRATIONS - VERY ACCURATE - LOW POWER CONSUMPTION.
INNER TEMPERED GLASS DOOR.

PREMIER
SERIE



NEW
DESIGN



SAFETY: CONFORMS TO THE DIN 50011 STANDARD FOR TEMPERATURE STABILITY AND HOMOGENEITY.
CONFORMS TO THE DIN 12880. STANDARD ADJUSTABLE SAFETY THERMOSTAT FITTED.

Leading edge technology, Peltier effect. No compressor.

APPLICATIONS

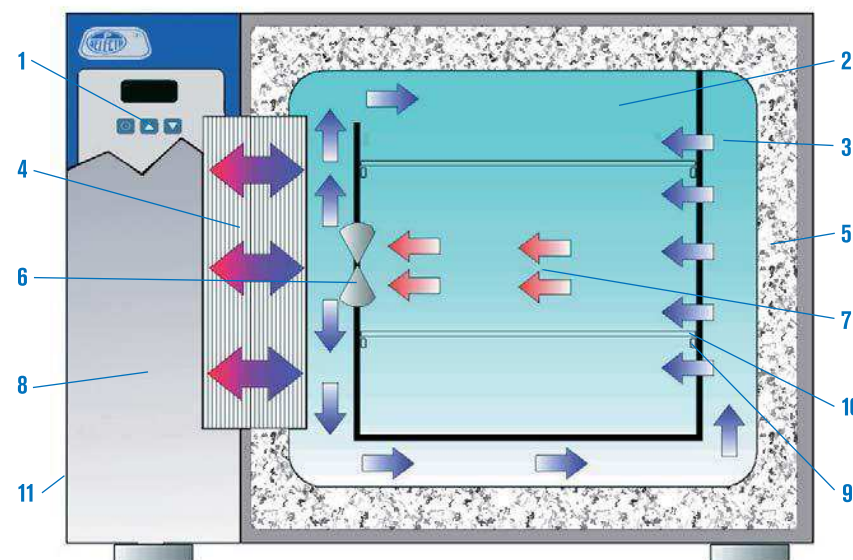
Biotechnology, Bacteriology, Plasma fractionation, Biology, Enzymatic test, Research, Serum studies, metrology, Botany, Phytopharmacy, Cosmetics, Water analysis and Agricultural research, feeding, new techniques for protein crystallization.

FEATURE

- 1 .4.3 inches TFT touch screen.
2. Inner chamber and elements made of AISI 304 stainless steel.
3. Premixing temperature chamber.
4. Semiconductor- static radiator for heating and cooling.
5. Excellent thermal insulation within the chamber.
6. Turbo fan to make the air circulate.
7. Diagram showing the homogeneous air flow from the premixing chamber of the semiconductor cooling / heating system.
8. Independent insulated control box .
9. Support rack for trays.
10. Shelves of AISI 304 stainless steel.
11. Epoxy coated outer case.

PERFORMANCE	Specification	
	at 10 °C	at 37 °C
Stability	±0.5 °C	±0.1 °C
Homogeneity	±0.1 °C	±0.3 °C
Set error	±0.25 °C	±0.20 °C

Oven's diagram seen from the front side.



Forced air passes through the heat exchanger chamber prior to entering the main cabinet chamber.

Cross section of the circulation of air maintaining the temperature in the cabinet below ambient by the use of an electronic heat exchanger rather than a compressor.

CONTROL PANEL

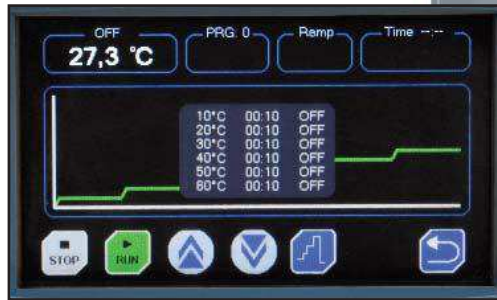
1. Main switch.
2. TFT touch screen:
Visual audible alarm.
Clock calendar.
Single or cyclic On / Off programming.
Up to 10 work programs.
Up to 6 segments per program.
Stability time in each segment (from 1 min to 99h) .
Alarms and events storage.
Probe error detection.
Self Diagnostics.
Ramps between 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) .
- USB and RS -232 output.
- PC software.
- User manual on screen.
- 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.



CONTROL PANEL

Main switch.
Mains indicator lamp.
Microprocessor control and digital temperature display.
Adjustable safety thermostat.



Graph of temperature ramps

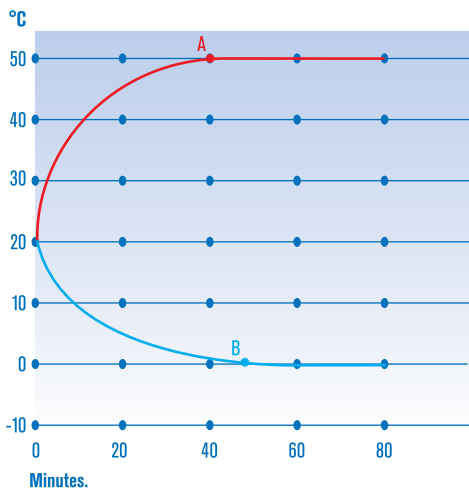


STANDARD EQUIPMENT

2 shelves and 4 shelf guides.

MODELS

Part No.	Capacity litres	Height / Width / Depth (interior) cm			Height / Width / Depth (exterior) cm			Shelf guides	Power consumption W/hr.		Power W	Weight Kg
									at 5 °C	at 40 °C		
2000963	36	40	30	30	60	65	49	7	70	50	310	54
2000964	80	50	40	40	70	75	59	8	75	55	310	73
2000965	150	50	60	50	70	95	68	8	90	60	310	94



Performance graph of temperature and time.

A. Set at 50 °C: 40'.

B. Set at 0 °C: 48'.

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



ACCESSORIES

Accessories must be factory installed.



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



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.

SPARES

Shelves and guides.

Oven Part No.	2000963	2000964	2000965
Guides (2) (Set)	2000012	2000013	2000015
Shelves	2000022	2000023	2000025

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