



OVENS AND INCUBATORS PREMIER RANGE

PREMIER
SERIE

MODELS:

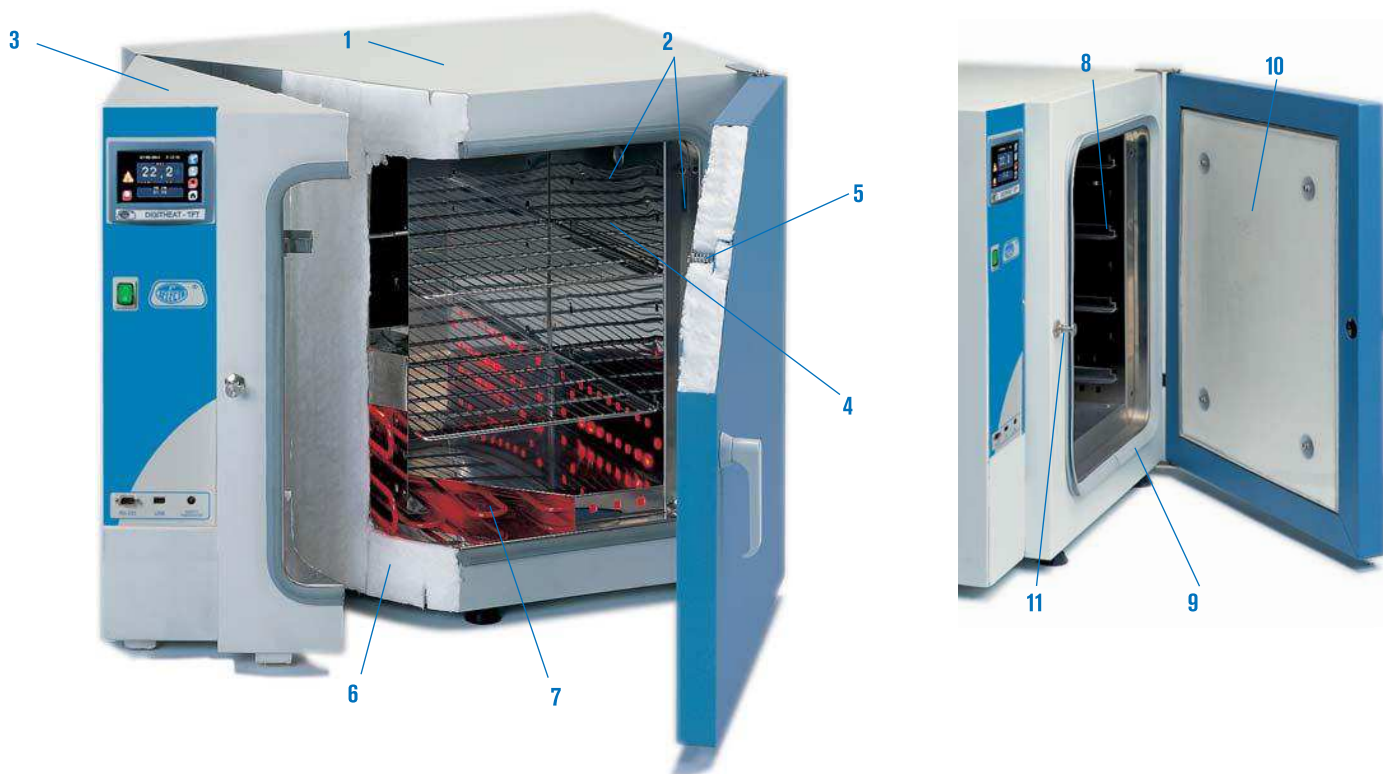
- NATURAL AIR CONVECTION, DRYING AND STERILIZATION.
- FAN ASSISTED CIRCULATION, UNIVERSAL APPLICATIONS.
- NATURAL AIR CONVECTION, BACTERIOLOGY AND INCUBATION.

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.

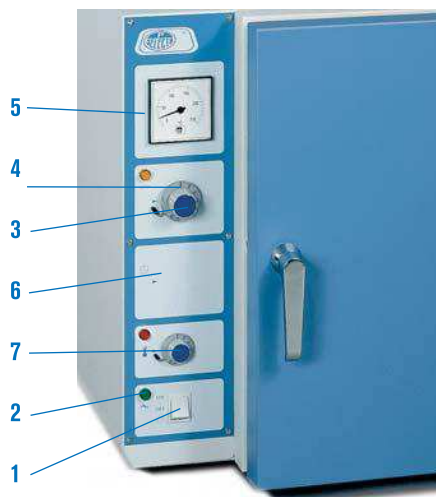
NOTE:

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**.



Drying and sterilization ovens "Digitheat-TFT"

NATURAL CONVECTION.
 MICROPROCESSOR CONTROL WITH TFT TOUCH SCREEN.
 ADJUSTABLE TEMPERATURE FROM AMBIENT +5 °C UP TO 250 °C.
 STABILITY: ±0.3 °C, UP TO 150 °C. HOMOGENEITY: ±3.25 °C, UP TO 150 °C.
 SET ERROR: ±2 % OF THE WORKING TEMPERATURE. RESOLUTION: 1 °C.

PREMIER
 SERIE



NEW
 DESIGN

SAFETY:

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

Reaches working temperature with minimum delay

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



Model Digitheat type Poupinel,
 Part No. 2001253 and 2001255.



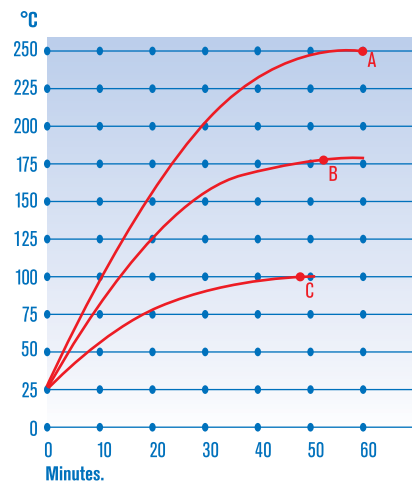
Model Digitheat, Part No. 2001251, 2001252 and 2001254.

STANDARD EQUIPMENT

2 shelves and 4 shelf guides.

MODELS

Part No.	Capacity litres	Height / Width / Depth (interior) cm			Height / Width / Depth (exterior) cm			Shelf Positions	Power W	Weight Kg
2001251	19	30	25	25	50	60	44	5	600	24
2001252	36	40	30	30	60	65	49	7	900	35
2001253	52	33	47	33	53	82	52	5	1000	44
2001254	80	50	40	40	70	74	59	8	1200	59
2001255	150	50	60	50	70	95	68	8	2100	73



Performance graph of temperature and time.

A. Set at 250 °C: 60'.

B. Set at 180 °C: 54'.

C. Set at 100 °C: 48'.

ACCESSORIES

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.	2001251	2001252	2001253	2001254	2001255
Guides set (2 units)	2000011	2000012	2000012	2000013	2000015
Shelves	2000021	2000022	2000024	2000023	2000025

Each shelf requires two guides (one set).