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.**

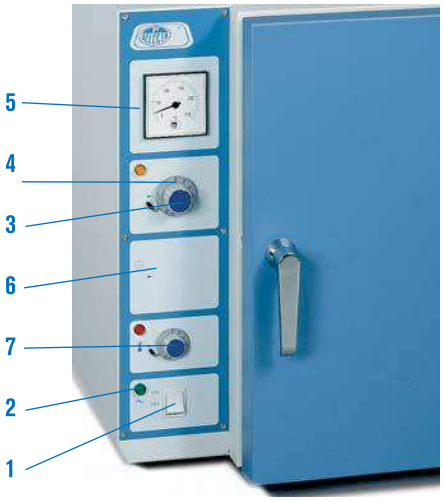
Internal tempered glass door.

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.

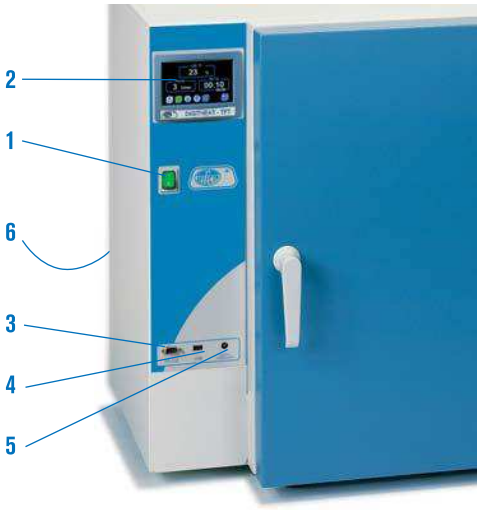


Models with 4.3 inches TFT touch screen.

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**.

Digital bacteriological incubators “Incudigit-TFT”

PREMIER SERIE

REGULATION B SYSTEM

NEW DESIGN

USB

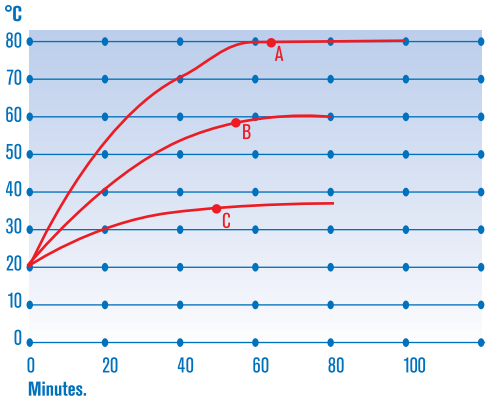
RS232

NATURAL CONVECTION.
DIGITAL CONTROL AND DISPLAY OF TEMPERATURE AND TIME.
ADJUSTABLE TEMPERATURE FROM AMBIENT +5 °C UP 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.
DOUBLE CHAMBER, MINIMUM RISK OF SAMPLE CONTAMINATION.
INSIDE WITHOUT OPENINGS AND WITH ROUNDED CORNERS. EASY TO CLEAN.

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

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

Horizontal model. Part No. 2001258



Performance graph of temperature and time.
A. Set at 80 °C: 1 h 12'.
B. Set at 56 °C: 54'.
C. Set at 37 °C: 48'.

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
2001256	19	30	25	25	51	57	49	5	150	26
2001257	36	40	30	30	60	62	54	7	225	36
2001258	52	33	47	33	53	79	57	5	250	46
2001259	80	50	40	40	70	72	64	8	300	54
2001260	150	50	60	50	70	92	74	8	525	75

SPARES

Shelves and guides.

Oven Part No.	2001256	2001257	2001258	2001259	2001260
Guides (2) (Set)	2000011	2000012	2000012	2000013	2000015
Shelves	2000021	2000022	2000024	2000023	2000025

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

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.