Digital bacteriological incubators “Incudigit-TFT”

NATURAL CONVECTION. ADJUSTABLE AIR VENT.
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.

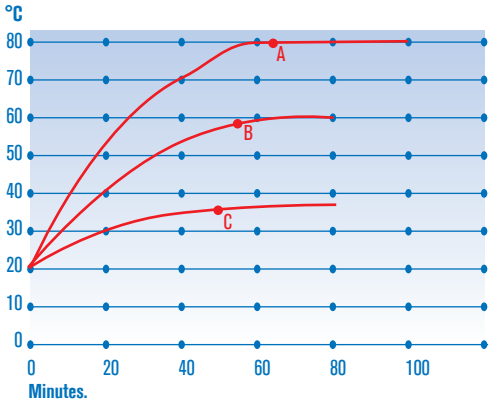
FEATURES, CONTROL PANEL AND STANDARDS (see pages 145 and 146).

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





Horizontal model. Part No. 2001263



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
2001261	19	30	25	25	51	57	49	5	170	26
2001262	36	40	30	30	60	62	54	5	225	36
2001263	52	33	47	33	53	79	57	5	275	46
2001264	80	50	40	40	70	72	64	8	300	54
2001265	150	50	60	50	70	92	74	8	525	75

SPARES

Shelves and guides.

Oven Part No.	2001261	2001262	2001263	2001264	2001265
Guides (2) (Set)	2000011	2000012	2000012	2000013	2000015
Shelves	2000021	2000022	2000024	2000023	2000025

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