



Cooled low temperature incubator "Prebatem"

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.



SAFETY:

CONFORMS TO THE DIN 50011 STANDARD FOR TEMPERATURE STABILITY AND HOMOGENEITY.
CONFORMS TO THE DIN 12880.3.1. 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.

FEATURE

1. Microprocessor control and temperature display.
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.

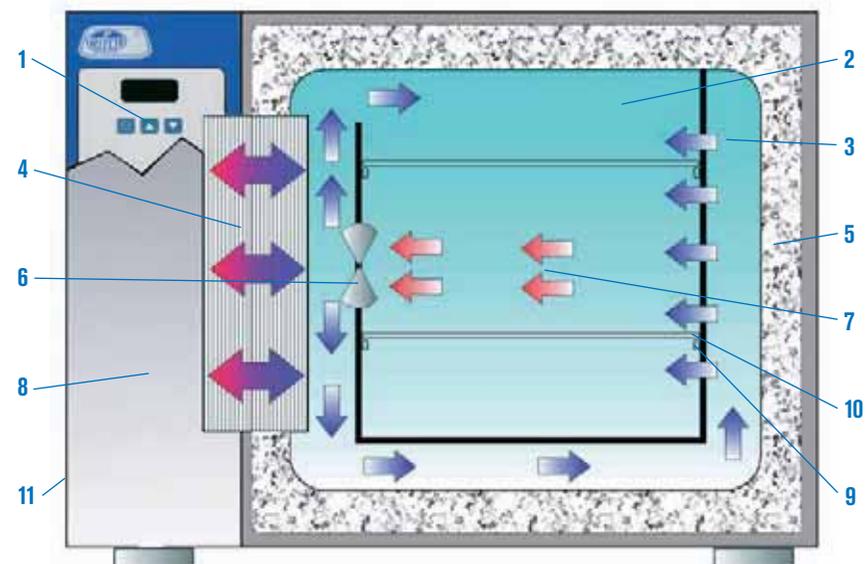
J.P. Selecta original technology

12. Adjustable guide rail positions.
13. Flexible silicon door gasket around the entrance of the chamber.
14. Excellent door seal and thermal insulator. The floating inner door forms a hermetic seal every time.
15. Adjustable pressure door lock.
16. Adjustable safety thermostat. Maintains the temperature in the case if the microprocessor fails. Indication lamp.
17. Internal tempered glass door.
18. RS-232 Interface output for a computer, printer or USB adapter.

PERFORMANCE

	Specification		
	at 5 °C	at 37 °C	at 60 °C
Stability	±0.05 °C	±0.05 °C	±0.05 °C
Homogeneity	±0.35 °C	±0.30 °C	±0.75 °C
Set error	±0.25 °C	±0.20 °C	±0.40 °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

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

RS 232 to download
for a computer,
printer of all para-
meters or USB
adapter.

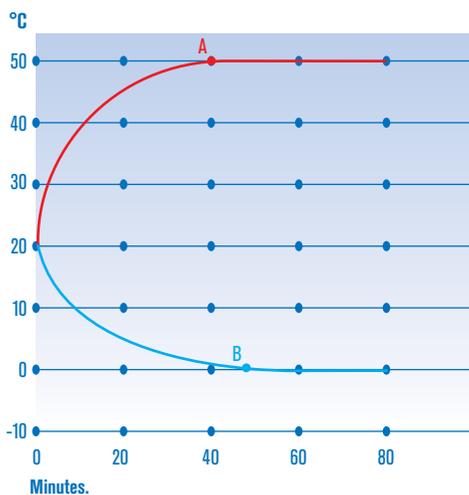


STANDARD EQUIPMENT

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		
2000961	36	40	30	30	60	65	49	7	70	50	310	54
2000962	80	50	40	40	70	75	59	8	75	55	310	73
2001250	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



USB adapter model.
Pen-Drive included (Memory board) for data storage.
Part No. **4120131**

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**



24 hour programmer with continuous on/off cycling up to every 15 minutes.
Part No. **2000009**

SPARES

Shelves and guides.

Oven Part No.	2000961	2000962	2001250
Guides (2) (Set)	2000012	2000013	2000015
Shelves	2000022	2000023	2000025

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