



BACTERIOLOGICAL INCUBATORS

PREMIER
SERIE



NEW
DESIGN

Bacteriological incubators "Incubat"

NATURAL CONVECTION.

TEMPERATURE THERMOSTAT CONTROL WITH DIGITAL THERMOMETER.

ADJUSTABLE TEMPERATURES FROM AMBIENT +5 °C UP TO 80 °C.

STABILITY: ± 0.1 °C, UP TO 37 °C. HOMOGENEITY: ± 0.5 °C, UP TO 37 °C

INTERNAL GLASS DOOR.

FEATURES, CONTROL PANEL, STANDARD AND ACCESSORIES (see pages 138 and 139).

SAFETY:

OVER TEMPERATURE CUT OUT INCORPORATED ACCORDING TO THE EN.61010 STANDARD.

ADJUSTABLE SAFETY THERMOSTAT DIN 12880. FITTED.



Horizontal model. Part No. 2001615

STANDARD EQUIPMENT

2 shelves and 4 shelf guides.

MODELS

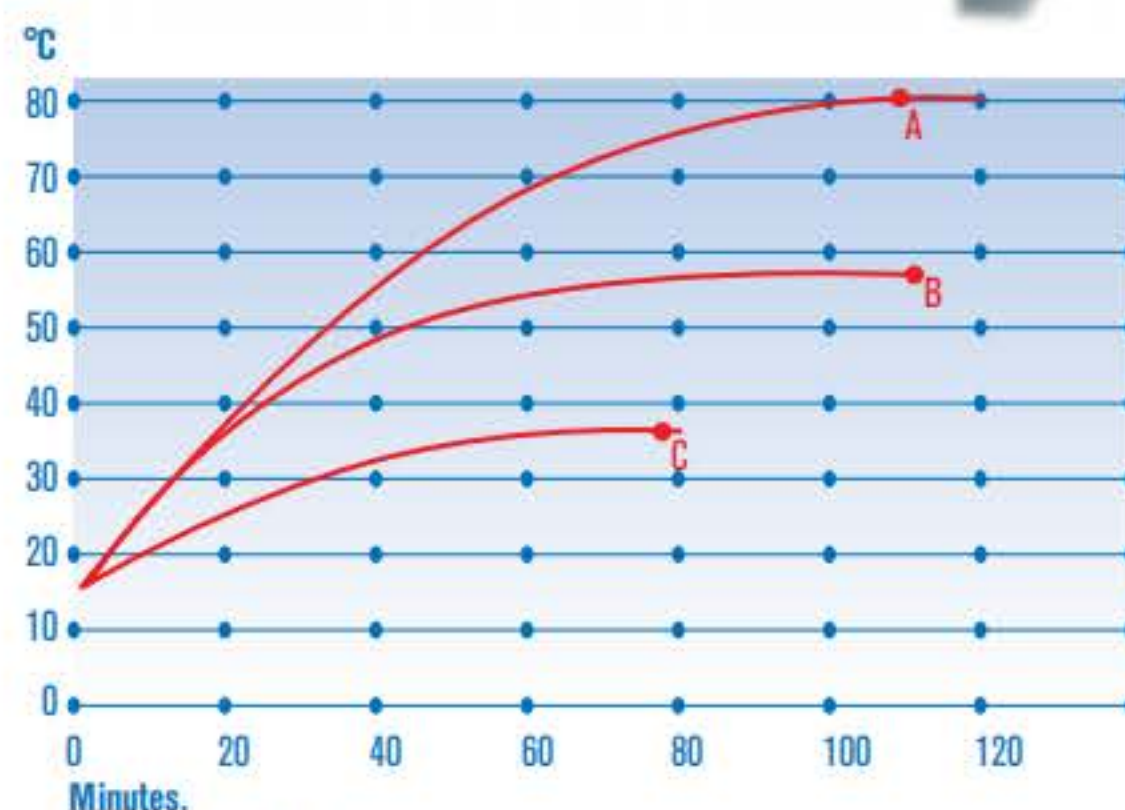
Part No.	Capacity litres	Height / Width / Depth (interior) cm			Height / Width / Depth (exterior) cm			Shelves positions	Power W	Weight Kg
2000260	19	30	25	25	51	57	49	5	165	26
2000261	36	40	30	30	60	62	54	7	245	36
2000262	52	33	47	33	53	79	57	5	275	46
2000263	80	50	40	40	70	72	74	8	325	54
2000264	150	50	60	50	70	92	74	8	545	78

SPARES

Shelves and guides.

Oven Part No.	2000260	2000261	2000262	2000263	2000264
Set guides (2 units)	2000011	2000012	2000012	2000013	2000015
Shelves	2000021	2000022	2000024	2000023	2000025

Each shelf requires two guides (one set).



Performance graph of temperature and time.

A. Set at 80 °C: 1 h 54'.

B. Set at 56 °C: 1 h 46'.

C. Set at 37 °C: 1 h 18'.

ACCESSORIES

Accessorie must be factory installed.



Part No.
2000009 24 hour pro-
grammer with continuous
on/off cycling up to every 15
minutes.