Cooled Incubator

Series 3 100

Overview

Reliable and accurate temperature control.

Our cooled incubators offer optimum temperature control from -10°C to +50°C with an average variation of 0.5°C and fluctuation of 0.1°C, or 0°C to +60°C upon request.

Built on a legacy of expertise since 1979.



Key Features

Door Lock
Preventing unauthorised access

Defrost
Automatic, with a manual override option built in

Fruit Fly Modification
Prevents corrosion caused by fruit fly

Self-Evaporating Condensate Drip Tray
Eliminating the pooling of moisture

Fan Assisted Air Circulation
Keeping temperatures consistent

Flexible Temperature
-10°C to 50°C as standard, 0°C to 60°C on request (glass door 0-40°C)

Series 3 100 - Product Specification

Series 3 100	
Model	100
Capacity (Litres)	100
Material	Powder Coated Mild Steel
Chamber Material	Stainless Steel
Temperature Range	-10°C to +50°C
Accuracy	±0.5°C
Height Exterior (mm)	800
Width Exterior (mm)	610
Depth Exterior (mm)	630
Shelf Size (mm)	530 x 400
Weight (kg)	50
Number of Shelves	2
Access Porthole	Yes
Optional Extras	
Programmable Controller	Yes
Dual Temperature Control	Yes
Double Glazed Door	No
Inner Perspex Door	Yes
Extra Shelves	Yes
Fully Programmable Interior Illumination	Yes
Independent 24 Hour / 7 Day Timer	Yes
High / Low A/V Alarm	Yes (audible only)
Integral Chart Recorder	Yes
Internal 13A Socket (EU/UK)	Yes
Drying Mode	Yes
Door Vents	Yes
LED Shelf Lighting	No
Corrosive Conditions Evaporator	Yes
Options for Models with Fully-Programmable Controller	
Pre-Programming Service	Yes