



OVENS AND INCUBATORS SERIES 2000

MODELS:

- NATURAL AIR CONVECTION, DRYING AND STERILISATION.
- FAN ASSISTED CIRCULATION, UNIVERSAL APPLICATIONS.
- NATURAL AIR CONVECTION, BACTERIOLOGY AND INCUBATION.

CONTROL: ANALOGUE OR DIGITAL MICROPROCESSOR CONTROL OF TEMPERATURE AND TIME, MODEL DEPENDENT.

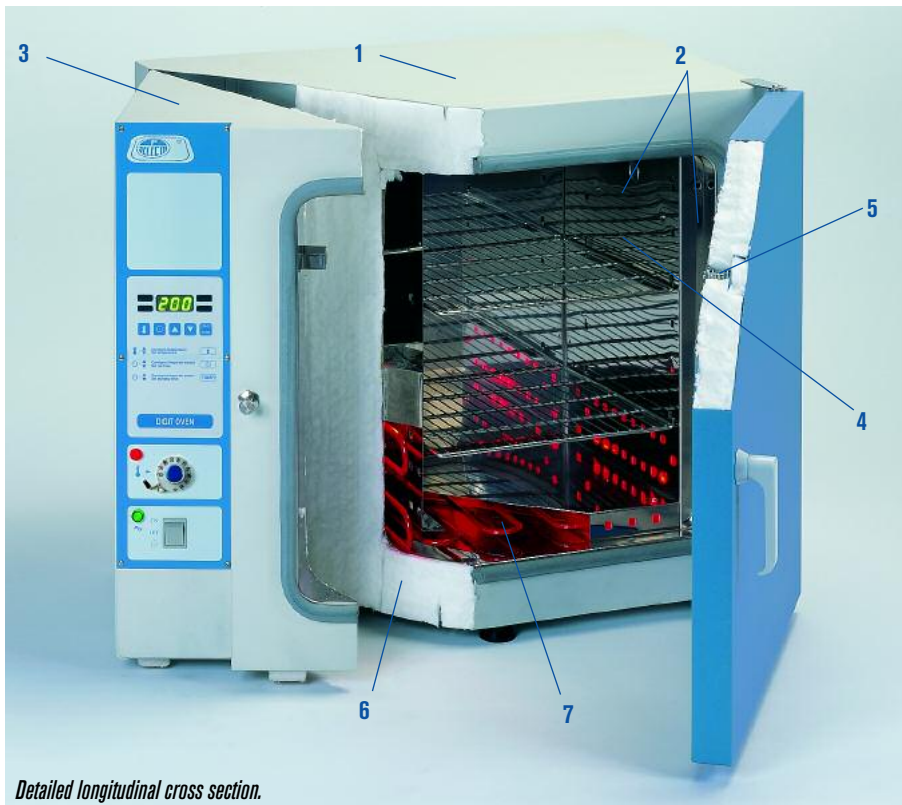
COMPLIES WITH THE STANDARDS: DIN 50011 - DIN 58945. REQUIRED FOR HEATING, STABILITY AND HOMOGENEITY.

2000
serie

SAFETY:

STANDARD EN.61010. INCORPORATED FIXED OVER TEMPERATURE DEVICE .
STANDARD DIN 12880.2. (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. Interior: 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 instrument, 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 and insulation that make for the best optimum performance between the heater capacity and power consumption, with little external temperature loss.
 7. Independent heating chamber for the heating elements to obtain an even heat distribution and rapid temperature equilibrium and stabilisation.
- 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. Locking device on analogue temperature controls.
9. Adjustable guide and shelf positions.
10. Double seal around the chamber to provide a gentle but effective seal.
11. Floating spring door that adjusts to pressure and absorption of thermal expansion.
12. Adjustable door pressure closure.

NOTE:

For all models, the values for stability and homogeneity shown are based on temperature conditions with the ventilation closed. The optimum homogenisation 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.



Drying and sterilisation ovens "Conterm"

NATURAL CONVECTION.

TEMPERATURE THERMOSTAT CONTROL WITH ANALOGUE THERMOMETER.

FOR ADJUSTABLE TEMPERATURES FROM 40 °C UP TO 250 °C.

STABILITY: ± 0.5 °C. HOMOGENEITY: $\pm 2\%$ OF THE WORKING TEMPERATURE.

2000

serie

SAFETY:

STANDARD EN.61010. INCORPORATED FIXED OVER TEMPERATURE DEVICE .
STANDARD DIN 12880.2. (CLASS 2 AND 3.1) SAFETY THERMOSTAT CONTROLLER FITTED.

FEATURES, CONTROL PANEL, SAFETY, STANDARD AND ACCESSORIES (see pages 124 and 125).



Models Conterm, Part No. 2000208, 2000209 and 2000210.



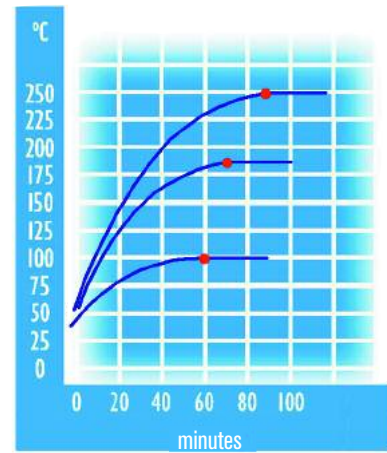
Model Conterm type Poupinel, Part No. 2000200 and 2000201.

STANDARD EQUIPMENT

2 shelves and 4 shelf guides.

MODELS

Part No.	Capacity litres	Height / Width / Depth (interior) cm			Height / Width / Depth (exterior) cm			Shelf Positions	Power W	Weight Kg
2000208	19	30	25	25	50	60	44	5	620	27
2000209	36	40	30	30	60	65	49	7	920	35
2000200	52	33	47	33	53	82	52	5	1000	44
2000210	80	50	40	40	70	74	59	8	1200	54
2000201	150	50	60	50	70	95	68	8	2000	76



Performance graph of temperature and time.

- Set at 250 °C: 1 h 30'.
- Set at 180 °C: 1 h 12'.
- Set at 100 °C: 1 h.

ACCESSORIES

Accessories must be factory installed.



Part No.
2000002 Timer switch 0-120 minutes.
2000003 Timer switch 0-12 hours.



2000009 24 hour programmer with continuous on/off cycling up to every 15 minutes.

SPARES

Shelves and guides.

Oven Part No.	2000208	2000209	2000200	2000210	2000201
Guides (2) (Set)	2000011	2000012	2000012	2000013	2000015
Shelves	2000021	2000022	2000024	2000023	2000025

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

CONTROL PANELS

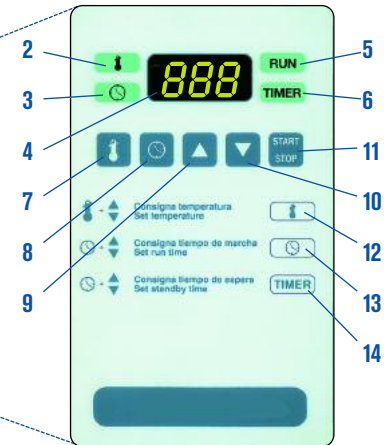
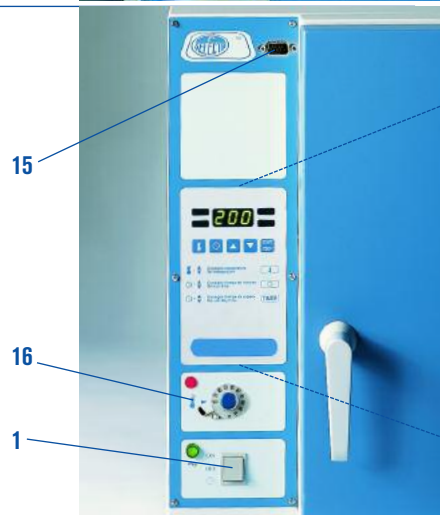
Models with Analogue control.

1. Mains 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 thermostat, manual reset (Directive DIN12880.2 class 2 and 3.1) and function signal lamp.



Models with microprocessor control and digital display.

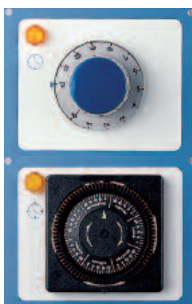
1. Mains switch with "ON" indicator.
2. Temperature mode indicator.
3. Time mode indicator.
4. Display for temperature and time.
5. Operating, "RUN" mode.
6. Delay time state indicator.
7. Push button temperature selector.
8. Push button time selector.
9. Push button "increase" value or parameter.
10. Push button "decrease" value or parameter.
11. Push button Start / Stop.
12. Set temperature.
13. Set run time: time period from 1 minute to 9 hours 59 minutes, or up to 99.9 hours, once the set temperature value has been reached.
14. Set wait time before starting the run, time period from: 1 to 24 hours.
15. RS232 output to a printer or computer.
16. Controllable safety thermostat that disconnects power to the heater in case of a fault in microprocessor, manual reset and function signal lamp.



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



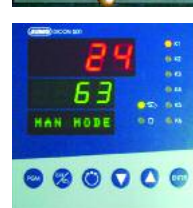
Part No.
2000002 Timer switch 0-120 minutes.
Suitable for **CONTERM**.

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**.



2000007 Digital programmable microprocessor. Capacity: 10 programs of 100 segments. Programmable timer: up to 99 hours 59' 59". Program repetition: up to 99 times. Programs can also be linked for up to 4 stages. RS-232 interface for data down load to a printer or computer.
Suitable for **DIGITRONIC**.