

Climacell - Laboratory incubator

The Climacell series was specially developed for applications, in which as far as possible exact and reproducible simulation of various environmental conditions is important, e.g. stability testing of components, packaging materials, food or chemicals, germination studies, plant cell or tissue cultures, insect cultures.

Volume

111, 222, 404, 707 litres

Working temperature

without humidity 0.0°C up to 99.9°C

with humidity 10°C up to 90°C

Refrigerant

R134a

Cooling medium for generating the humidity

distilled water, drinking water (max. 50 mg Ca/l)

Controlled humidity

10%-90% RH

Microprocessor controlled humidifying and dehumidifying system

Inner glass door

Interior

stainless steel, mat. no. 1.4301 (AISI 304)



The high-tech comfort line with multi-functional microprocessor control unit

- 6 programs
- chip card system for individual program storage
- RS-232 interface for printer or PC-communication
- delayed heating start and stop function
- acoustic alarm
- time range 0-16 years with 1 min-intervals
- digital safety thermostat class 3
- real time
- programming temperature ramps
- heating sequences
- programme cycles
- adjustable ventilation rate 10 to 100 %

Options

- interior lighting
- access ports diameter 25, 50, 100 mm
- door lock
- left door versions (excluded volume 404 and 707 l)
- timer programmable water protected inner socket
- exposure/stimulating lighting (white/day light) 6000-13000 Lx (according to volume) with digitally adjustable light 10-100%
- potential-free alarm contact
- independent temperature measuring through PT100-sensor (with indication on LCD display or PC)
- communication software for PC (Windows)
- HEPA-filter

Technical specifications

Technical data		Models	111	222	404	707
Interior of stainless steel material No.1.4301	volume	cca ltrs	111	222	404	707
	width	cca mm	540	540	540	940
	depth	cca mm	370	520	520	520
	height	cca mm	530	760	1410	1410
Volume of steam space		cca l	163	299	524	876
Tray, stainless steel *	number	max.No./usual	7/2	10/2	19/2	19/2
Min. distance between trays		cm	7	7	7	7
Number of outer metal doors		No.	1	1	1	1
Number of inner glass doors		No.	1	1	1	1
Admissible weight of trays	per tray	max. kg	20	30	30	50
	together inside the oven	max. kg	50	70	100	130
Electricity	max. power consumptions	W	2740	2740	3340	3440
	mains 50/50Hz	V	230	230	230	230
	Protective system		IP 0	IP 20	IP 20	IP 20
Working temperature	from 0,0 °C	to °C	99,9	99,9	99,9	99,9
Temperature accuracy	space deviation at 10 °C	+/- °C	< 0,5	< 0,5	< 1	< 1
	space deviation at 37 °C	+/- °C	< 0,5	< 0,5	< 1	< 1
	space variation	+/- °C	< 0,2	< 0,3	< 0,3	< 0,4
Heating up time to 37°C from the ambient temperature		min	24	25	26	27
Cooling down time from 22°C to 10°C		min	< 21	< 21	< 21	< 21
Recovery time after	at 37 °C	min	4	4	4	4
1 min. door open	at 50 °C	min	4	4	4	4
Relative humidity	range	%	10 - 90	10 - 90	10 - 90	10 - 90
Heat emission	at 37 °C	W	70	97	123	148
Outer dimension (incl. door and handle and rollers)	width	max. mm	760	760	1010	1460
	depth	max. mm	640	790	790	790
	height	max. mm	1100R	1330R	1910R	1910R
Weight	net	cca kg	101	132	230	270
	brut	cca kg	131	169	270	316

* Approx. 50% of the tray area can be filled in a way a uniform air circulation is enabled inside the chamber

note: All technical data are related to 22°C ambient temperature and +/- 10% voltage swing (if not specified)

Changes in the design and make reserved