



# BACTERIOLOGICAL INCUBATORS



## Bacteriological incubators "Incubat"

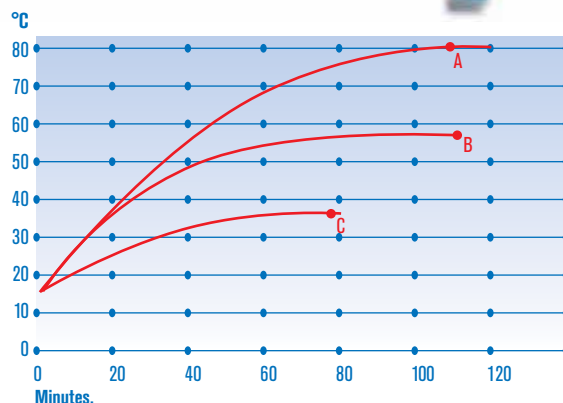
NATURAL CONVECTION.  
TEMPERATURE THERMOSTAT CONTROL WITH ANALOGUE THERMOMETER.  
ADJUSTABLE TEMPERATURES FROM AMBIENT +5 °C UP TO 80 °C.  
STABILITY:  $\pm 0.1$  °C, UP TO 37 °C. HOMOGENEITY:  $\pm 0.5$  °C, UP TO 37 °C  
INTERNAL GLASS DOOR.

FEATURES, CONTROL PANEL, STANDARD AND ACCESSORIES (see pages 134 and 135).

**SAFETY:**  
OVER TEMPERATURE CUT OUT INCORPORATED ACCORDING TO THE EN.61010 STANDARD.  
ADJUSTABLE SAFETY THERMOSTAT DIN 12880.3.1 FITTED.



Horizontal model. Part No. 2001615



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'.

### 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
2000205	19	30	25	25	50	60	44	5	165	26
2000206	36	40	30	30	60	65	49	7	245	36
2001615	52	33	47	33	53	82	52	5	275	46
2000207	80	50	40	40	70	74	59	8	315	54
2000994	150	50	60	50	70	95	68	8	535	78

### ACCESSORIES

Accessories must be factory installed.



Part No. **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.	2000205	2000206	2001615	2000207	2000994
Set guides (2 units)	2000011	2000012	2000012	2000013	2000015
Shelves	2000021	2000022	2000024	2000023	2000025

Each shelf requires two guides (one set).