

Laboratory Ovens

Economy Ovens



Model 220



Model	Description	Voltage V/hz	Power W	Shipping Size WxHxD (mm)	Shipping Wt. Kg	List Price ex vat R
220	40 Litre Economy Oven	230/50	1000	770 x 550 x 670	38	8145.00
221	80 Litre Economy Oven	230/50	1000	850 x 600 x 760	45	8 921.25
222	160 Litre Economy Oven	230/50	1500	930 x 950 x 840	75	11 457.50
223	240 Litre Economy Oven	230/50	2000	1010 x 980 x 920	88	12 997.50
224	400 Litre Economy Oven	230/50	3000	1090 x 1120 x 1030	132	16 798.75
	<ul style="list-style-type: none"> Supplied with 2 chrome plated shelves. Precision hydraulic thermostat control. Control range ambient + 10°C to 250°C. 					
	<ul style="list-style-type: none"> * Control accuracy $\pm 2.5^\circ\text{C}$. Circulation fan. Hydraulic safety thermostat. 					

* All tests were conducted at 100°C under no load conditions

Digital Ovens



Model 275



Model	Description	Voltage V/hz	Power W	Shipping Size WxHxD (mm)	Shipping Wt. Kg	List Price ex vat R
275	40 Litre Digital Oven	230/50	1000	770 x 550 x 670	38	11 117.50
276	80 Litre Digital Oven	230/50	1000	850 x 600 x 760	45	11 880.00
277	160 Litre Digital Oven	230/50	1500	930 x 950 x 840	75	14 470.00
278	240 Litre Digital Oven	230/50	2000	1010 x 980 x 920	88	16 063.75
279	400 Litre Digital Oven	230/50	3000	1090 x 1120 x 1030	132	19 281.25
	<ul style="list-style-type: none"> Supplied with 2 chrome plated shelves. Temperature control via PID electronic control with digital indication of process and setpoint temperature values. Control range ambient +10°C to 250°C. Fitted with solid state relay for dynamic response. 					
	<ul style="list-style-type: none"> * Control accuracy $\pm 0.3^\circ\text{C}$. Circulation fan. Hydraulic safety thermostat. 					

* All tests were conducted at 100°C under no load conditions

Laboratory Incubators

Economy Incubators



Model 225



Model	Description	Voltage V/hz	Power W	Shipping Size WxHxD (mm)	Shipping Wt. Kg	List Price ex vat R
225	40 Litre Economy Incubator	230/50	500	770 x 550 x 670	38	7 405.00
226	80 Litre Economy Incubator	230/50	500	850 x 600 x 760	45	8 110.00
227	160 Litre Economy Incubator	230/50	750	930 x 950 x 840	75	10 416.25
228	240 Litre Economy Incubator	230/50	1000	1010 x 980 x 920	88	11 816.25
229	400 Litre Economy Incubator <ul style="list-style-type: none"> • Supplied with 2 chrome plated shelves. • Precision hydraulic thermostat control. • Control range ambient + 10°C to 110°C. * • Control accuracy ± 2.5°C. • Circulation fan. • Hydraulic safety thermostat. 	230/50	1500	1090 x 1120 x 1030	132	15 271.25

* All tests were conducted at 37°C under no load conditions

Digital Incubators



Model 295



Model	Description	Voltage V/hz	Power W	Shipping Size WxHxD (mm)	Shipping Wt. Kg	List Price ex vat R
295	40 Litre Digital Incubator	230/50	500	770 x 550 x 670	38	10 106.25
296	80 Litre Digital Incubator	230/50	500	850 x 600 x 760	45	10 800.00
297	160 Litre Digital Incubator	230/50	750	930 x 950 x 840	75	13 155.00
298	240 Litre Digital Incubator	230/50	1000	1010 x 980 x 920	88	14 603.75
299	400 Litre Digital Incubator <ul style="list-style-type: none"> • Supplied with 2 chrome plated shelves. • Temperature control via PID electronic control with digital indication of process and setpoint temperature values. • Control range ambient + 10°C to 110°C. • Fitted with solid state relay for dynamic response. * • Control accuracy ±0.3°C. • Circulation fan. • Hydraulic safety thermostat. 	230/50	1500	1090 x 1120 x 1030	132	17 528.75

* All tests were conducted at 37°C under no load conditions

Double Door Ovens and Incubators

Economy Ovens



Model 223D

Model	Description	Voltage V/hz	Power W	Shipping Size WxHxD (mm)	Shipping Wt. Kg	List Price ex vat R
223D	240 Litre Economy Oven	230/50	2000	820 x 1090 x 845	88	15 380.00
224D	400 Litre Economy Oven <ul style="list-style-type: none"> • Specification as per economy ovens. • Fitted with double doors. 	230/50	3000	920 x 1170 x 1020	132	20 623.75

Digital Ovens



Model 278D

Model	Description	Voltage V/hz	Power W	Shipping Size WxHxD (mm)	Shipping Wt. Kg	List Price ex vat R
278D	240 Litre Digital Oven	230/50	2000	820 x 1090 x 845	88	18 391.25
279D	400 Litre Digital Oven <ul style="list-style-type: none"> • Specification as per digital ovens. • Fitted with double doors. 	230/50	3000	920 x 1170 x 1020	132	23 098.75

Economy Incubators



Model 228D

Model	Description	Voltage V/hz	Power W	Shipping Size WxHxD (mm)	Shipping Wt. Kg	List Price ex vat R
228D	240 Litre Economy Incubator	230/50	1000	820 x 1090 x 845	88	15 380.00
229D	400 Litre Economy Incubator <ul style="list-style-type: none"> • Specification as per economy incubators. • Fitted with double doors. 	230/50	1500	920 x 1170 x 1020	132	20 623.75

Digital Incubators



Model 298D

Model	Description	Voltage V/hz	Power W	Shipping Size WxHxD (mm)	Shipping Wt. Kg	List Price ex vat R
298D	240 Litre Digital Incubator	230/50	1000	820 x 1090 x 845	88	18 391.25
299D	400 Litre Digital Incubator <ul style="list-style-type: none"> • Specification as per digital incubators. • Fitted with double doors. 	230/50	1500	920 x 1170 x 1020	132	23 098.75

Industrial Ovens

Industrial Ovens 700 Litre



Model 385

Model	Description	Voltage V/hz	Power W	Shipping Size WxHxD (mm)	Shipping Wt. Kg	List Price ex Vat R
385	700 Litre Digital Oven	380/50 2P N / earth	6000	1230 x 1820 x 1300	180	45 498.75
386	700 Litre Economy Oven	380/50 2P N / earth	6000	1230 x 1820 x 1300	180	29 667.25
387	700 Litre Digital Oven	230V/50	3000	1230 x 1820 x 1300	180	45 498.75
388	700 Litre Economy Oven	230V/50	3000	1230 x 1820 x 1300	180	29 667.25
	<ul style="list-style-type: none"> Interior construction of high grade 304 stainless steel. Uniform temperature distribution maintained by forced draught circulation fan. Model 385, 387 supplied with 5 Chrome plated shelves. Model 386, 388 has 2 shelves. Model 386,388 has a hydraulic thermostat control. Model 385, 387 temperature control via PID electronic control with digital indication of process and setpoint temperature values. 24 hour timer. (385 only.) Control range ambient +10°C to 250°C. 			Internal dimension 750 x 1220 x 810 External dimension 1030 x 1620 x 1100		

Industrial Incubator 700 Litre



Model 389

Model	Description	Voltage V/hz	Power W	Shipping Size WxHxD (mm)	Shipping Wt. Kg	List Price ex Vat R
389	700 Litre Digital Incubator	230V/50	1500	1230 x 1820 x 1300	180	45 498.75
	<ul style="list-style-type: none"> Interior construction of high grade 304 stainless steel. Uniform temperature distribution maintained by forced draught circulation fan. Supplied with 5 chrome plated shelves. Temperature control via PID electronic control with digital indication of process and setpoint temperature values. Control range ambient +10°C to 250°C. 			Internal dimension 750 x 1220 x 810 External dimension 1030 x 1620 x 1100		

Industrial Ovens

Industrial Ovens 1400 Litre



Model 362

Model	Description	Voltage V/hz	Power W	Shipping Size WxHxD (mm)	Shipping Wt. Kg	List Price ex Vat R
362	1400 Litre Digital Oven	380/50 3P N / earth	12000	1900 x 2200 x 1335	480	79 927.50
363	1400 Litre Economy Oven <ul style="list-style-type: none"> Interior construction of high grade 304 stainless steel. Uniform temperature distribution maintained by 3 wall air circulation Model 363 supplied with 8 chrome plated shelves and model 362 with 16 shelves. Model 363 Hydraulic thermostat control. Model 362 temperature control via PID electronic control with digital indication of process and setpoint temperature values. 24 hour timer. (362 only.) Control range ambient +10°C to 250°C. 	380/50 3P N / earth	12000	1900 x 2200 x 1335 Internal dimension 1220 x 1220 x 970 External dimension 1700 x 2000 x 1135	480	64 096.25

Oven and Incubator Dimensions



Description	External Size WxHxD (mm)	Internal Size WxHxD (mm)
40 Litre Incubator / Ovens	611 x 510 x 600	385 x 375 x 370
80 Litre Incubator / Ovens	711 x 540 x 690	485 x 400 x 455
160 Litre Incubator / Ovens	761 x 720 x 770	535 x 580 x 535
240 Litre Incubator / Ovens	850 x 820 x 810	625 x 680 x 580
400 Litre Incubator / Ovens	950 x 920 x 985	725 x 780 x 755

Laboratory Ovens

Accessories for Series 2000 Ovens and Incubators

Model	Description	List Price ex vat R
210	Extra Chrome Plated Wire Shelf for 40 Litre Unit	240.00
211	Extra Chrome Plated Wire Shelf for 80 Litre Unit	256.25
212	Extra Chrome Plated Wire Shelf for 160 Litre Unit	335.00
213	Extra Chrome Plated Wire Shelf for 240 Litre Unit	361.25
214	Extra Chrome Plated Wire Shelf for 400 Litre Unit	383.75
240	Inner Glass Door Fitted Into 40 Litre Incubator	780.00
241	Inner Glass Door Fitted Into 80 Litre Incubator	900.00
242	Inner Glass Door Fitted Into 160 Litre Incubator	1 130.00
243	Inner Glass Door Fitted Into 240 Litre Incubator	1 483.75
244	Inner Glass Door Fitted Into 400 Litre Incubator	1 725.00
250	Light Fitted Into the Inside of Oven or Incubator	1020.00
252	24 Hour Timer Fitted to Oven or Incubator	780.00
253	Inlet Fan Fitted to Oven or Incubator	3218.75
311A	Extra Shelf For 700 Litre Oven	456.25
312	Extra Shelf For 1400 Litre Oven	456.25
313	Extraction Fan For Code 385, 386, 362 And 363 (Fitted).	5280.00

* Special drying trays made on request.

* Fitted process recorders available on request.

Laboratory Trolleys



Model 552

Model	Description	Shipping Size WxHxD (mm)	Shipping Wt. Kg	List Price ex Vat R
552	Trolley With 2 Stainless Steel Trays	595 x 200 x 890	20	2 550.00
554	Trolley With 3 Stainless Steel Trays	595 x 200 x 890	25	3 247.50
561	Extra Stainless Steel tray.	Assembled size 900 x 970 x 560		465.25
562	Spare Wheel for Above Trolleys			161.25

Laboratory Orbital Shakers



Low Temperature Shaking Incubator



Model 355

Model	Description	Voltage V/hz	Power W	Shipping Size WxHxD (mm)	Shipping Wt. Kg	List Price ex vat R
353	Shaking Incubator 150 Litre <ul style="list-style-type: none"> Temperature range ambient +10 °C to +60°C. 	230/50	1035	780 x 998 x 815	85	43 440.00
355	Low Temperature Shaking Incubator 150 Litre * <ul style="list-style-type: none"> Supplied with 1 chrome plated steel wire shelf. Shaking platform 600 mm x 480 mm , complete with 4 clamping bars with rubber mat insertion on platform. Temperature range 0°C to + 60°C. Temperature control via PID electronic control with digital indication of process and setpoint temperature values. Microprocessor based speed control with easy to use RPM setting and digital indication of speed. Chamber size 600mm x 500mm x 500mm. 120 minute timer with infinity setting. 	230/50	1035	780 x 998 x 815	85	52 061.25

Low Temperature Incubator



Model 354

Model	Description	Voltage V/hz	Power W	Shipping Size WxHxD (mm)	Shipping Wt. Kg	List Price ex vat R
354	Low Temperature Incubator 150 Litre <ul style="list-style-type: none"> Supplied with 2 chrome plated steel wire shelves. Temperature range - 10°C to + 60°C. Chamber size 600mm x 500mm x 500mm. 	230/50	1035	780 x 961 x 810	78	28 220.00
358	Extra Wire Shelf.					398.75
359	Glass door for 354					1 375.00

* Flask Clamps To Fit Platforms Available on Request : 50ml, 125ml, 250ml, 500ml, 1000ml, 2000ml Flasks.

Note: All performance specifications assume an ambient temperature of 20°C.

Quality Laboratory Equipment

PRICE LIST APRIL 2008

Economy Ovens and Incubators

Economy Ovens and Incubators have 304 stainless steel inners, powder coated outer housings and fitted with the following :-
 hydraulic temperature control thermostat * heater on indicator lamp *
 over temperature safety thermostat * over temperature indicator lamp *
 fan assisted air circulation * non tip self runners * adjustable fresh air vent
 and supplied with two chrome plated wire shelves
 (perforated S/S shelves optional)



OVENS Thermostat - Economy

Temperature Control range : ambient +5°C to 250°C (min 30°C)
 Control accuracy : +/- 2°C at 150°C
 Chamber uniformity : 1°C at 100°C

Model	Volume (approx)	Max No. of Shelves	Price(excl VAT)
OTE 40	40 liter	3	R 7990-00
OTE 80	80 liter	4	R 9002-50
OTE 160	160 liter	5	R 11253-75
OTE 240	240 liter	6	R 13031-25
OTE 400	400 liter	10	R 16281-25

Supplied with two chrome plated wire shelves

Options:- * Digital timer - Max 9999H Switches heater off R 1225-00 NETT

INCUBATORS Thermostat - Economy (Glass doors optional)

Temperature Control range : ambient +5°C to 100°C (min 30°C)
 Control accuracy : +/- 1,5°C at 40°C
 Chamber uniformity : 1°C at 40°C

Model	Volume (approx)	Max No. of Shelves	PriceE(excl VAT)
ITE 40	40 liter	3	R 7990-00
ITE 80	80 liter	4	R 9002-50
ITE 160	160 liter	5	R 11253-75
ITE 240	240 liter	6	R 13031-25
ITE 400	400 liter	10	R 16281-25

Supplied with two chrome plated wire shelves

Options:- * Digital timer - Max 9999H Switches heater off R 1225-00 NETT

* Illumination - 9w fluorescent (fitted between L/H shelf runners) per lamp R 400-00 NETT

* Glass door (internal) see page 3

Quality Laboratory Equipment

PRICE LIST APRIL 2008

Standard Digital Ovens and Incubators

Digital Ovens and Incubators have 304 stainless steel inners, powder coated outer housings and fitted with the following :-
 Micro processor temperature controller * over temperature safety thermostat * over temperature indicator lamp * fan assisted air circulation * non tip self runners * adjustable fresh air vent and supplied with two chrome plated wire shelves
 (perforated S/S shelves optional)



OVENS Digital - Standard

Temperature Control range : ambient +5°C to 250°C
 Control accuracy : +/- 0,2°C at 100°C
 Chamber uniformity : 0.5°C at 100°C

Model	Volume (approx)	Max No. of Shelves	Price(excl VAT)
ODS 40	40 liter	3	R 9636-25
ODS 80	80 liter	4	R 11262-50
ODS 160	160 liter	5	R 13461-25
ODS 240	240 liter	6	R 16077-50
ODS 400	400 liter	10	R 17780-00

Supplied with two chrome plated wire shelves

Options:- * Digital timer - Max 9999H Switches heater off R 1112-50 NETT
 * Ramp controller patterns x segments - max 64 R 2750-00 NETT

INCUBATORS Digital - Standard (Glass doors optional)

Temperature Control range : ambient +5°C to 100°C
 Control accuracy : +/- 0,2°C at 40°C
 Chamber uniformity : 0,5°C at 40°C

Model	Volume (approx)	Max No. of Shelves	Price(excl VAT)
IDS 40	40 liter	3	R 9636-25
IDS 80	80 liter	4	R 11262-50
IDS 160	160 liter	5	R 13461-25
IDS 240	240 liter	6	R 16077-50
IDS 400	400 liter	10	R 17780-00

Supplied with two chrome plated wire shelves

Options:- * Digital timer - Max 9999H Switches heater off R 1112-50 NETT
 * Illumination - 9w fluorescent (fitted between L/H shelf runners) per lamp R 400-00 NETT
 * Ramp controller patterns x segments - max 64 R 2750-00 NETT
 * Glass door (internal) see page 3

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Quality Laboratory Equipment

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Accessories for ovens and incubators

Selves - chrome plated wire shelves

Model	Price(excl VAT)
40 Liter	R 185-00
80 Liter	R 252-50
160 Liter	R 365-00
240 Liter	R 512-50
400 Liter	R 512-50

Selves – perforated stainless steel 304 shelves

Model	Price(excl VAT)
40 Liter	R 492-50
80 Liter	R 565-00
160 Liter	R 627-50
240 Liter	R 676-25
400 Liter	R 676-25

Accessories for incubators

Glass doors - internal

Model	Price(excl VAT)
40 Liter	R 688-75
80 Liter	R 798-75
160 Liter	R 801-25
240 Liter	R 940-00
400 Liter	R 1066-25

OVENS

1. Brushed finish grade 304 stainless steel interior.
2. Powder coated two tone (grey/blue) electro-galvanised outer case.
3. High temperature glass wool insulation.
4. Anti-tilt shelf runners with shelves constructed with an 8mm outer frame with 8mm cross support rod in centre and clad with 3mm cross rods at 28mm centres. Shelves for the 30L to 400L models are manufactured from grade 304 stainless steel and the shelves for the 720L and 1400L models are manufactured from chrome plated mild steel.
5. Forced air circulation and internal baffles for temperature stability.
6. Variable positive displacement exhaust.
7. Units supplied with illuminated mains on / off switch.
8. Temperature range: 5°C above ambient to 210°C.
9. Heater "on" indicator light.
10. Variable over temp cut out with indicator light.
11. Analogue version accuracy of +/- 2°C (no temperature display).
12. Digital version accuracy of +/- 0.25°C (digital temperature display).
13. Digital keypad controller with autotune facility.
14. All units supplied with 2.5 meter lead and 16 amp 3 pin plug.
15. All ovens have safety overload fuse in rear panel.
16. Dimensions, capacities & weights may vary slightly.

OVENS

CAPACITY	WIDTH	DEPTH	HEIGHT	WEIGHT	SHELF RUNNERS/ NO OF SHELVES	ANALOGUE & O/TEMP	KEYPAD CONTROL	EXTRA SHELF	VOLTS	WATTS
30L	INT	350	275	30 KG	2/2	R 7,975	R 9,430	R 220	220	500
	EXT	450	640							
80L	INT	500	345	52 KG	3/2	R 9,250	R 10,420	R 290	220	1000
	EXT	600	700							
160L	INT	500	750	58 KG	5/2	R 11,900	R 12,500	R 290	220	1500
	EXT	600	1100							
240L	INT	590	700	78 KG	4/2	R 14,750	R 14,800	R 410	220	2000
	EXT	700	1095							
400L	INT	590	1175	90 KG	8/4	R 19,038	R 18,000	R 410	220	3000
	EXT	700	1650				R 19,100		380	1500 X 3
720L	INT	750	1220	TBA	8/4	R 27,638	R 24,420	R 410	380	1500 X 3
	EXT	850	1985							
1400L	INT	1220	1220	TBA	16 / 8	R 54,863	R 46,200	R 410	380	1500 X 3
	EXT	1700	1985							

ADDITIONAL PRICE FOR OPTIONAL CASTOR WHEELS
(2 WITH BRAKES) TO BE FITTED TO 720L AND 1400L MODELS:

R 963

SPARE HEATER:

R 375

SPARE FAN MOTOR:

R 550

SPARE THERMOSTAT:

R 250

SPARE DOOR HANDLE:

R 375

INCUBATORS

CAPACITY	WIDTH	DEPTH	HEIGHT	WEIGHT	SHELF RUNNERS /NO OF SHELVES	ANALOGUE & O/TEMP	KEYPAD CONTROL	EXTRA SHELF	VOLTS	WATTS
30L	INT	350	275	30 KG	2/2	R 8,750	R 10,070	R 290	220	500
	EXT	455	640							
80L	INT	455	345	52 KG	3/2	R 10,225	R 11,210	R 290	220	1000
	EXT	570	700							
160L	INT	455	750	58 KG	5/2	R 13,500	R 13,740	R 290	220	1500
	EXT	570	1100							
240L	INT	590	700	78 KG	4/2	R 16,413	R 16,060	R 410	220	2000
	EXT	700	1095							
400L	INT	590	1175	90 KG	8/4	R 20,713	R 19,320	R 410	220	3000
	EXT	700	1650							
720L	INT	750	1220	TBA	8/4	R 30,800	R 26,950	R 410	220	2000
	EXT	850	1985							
1400L	INT	1220	1220	TBA	16/8	R 59,575	R 49,500	R 410	220	3000
	EXT	1700	1985							

ADDITIONAL PRICE FOR OPTIONAL CASTOR WHEELS (2 WITH BRAKES) TO BE FITTED TO 720L AND 1400L MODELS: R963

SPARE HEATER: R 375 SPARE FAN MOTOR: R 550
 SPARE THERMOSTAT: R 250 SPARE DOOR HANDLE: R 375

HUMIDITY INCUBATORS

1. Brushed finish grade 304 stainless steel interior.
2. Powder coated two tone (grey/blue) stainless steel outer case.
3. Glass door fitted as standard.
4. Glass wool insulation.
5. Anti-tilt shelf runners with grade 304 stainless steel wire shelves constructed with an 8mm outer frame with 8mm cross support rod in centre and clad with 3mm cross rods at 28mm centres.
6. Forced air circulation and internal baffles for temperature and humidity stability.
7. Units supplied with illuminated mains on / off switch.
8. There are two styles of humidity incubators available, namely a low temperature/high humidity unit which is fitted with an ultrasonic humidifier, or alternatively, a high temperature/high humidity unit which is fitted with spray nozzles. Please contact office for more information.
9. Heating and humidity indicator light / low water warning light.
10. Variable over temp cut out with indicator light.
11. Temperature accuracy of +/- 0.5°C (digital temperature display).
12. Humidity accuracy of +/- 2% (digital temperature display).
13. All units supplied with 2.5 meter lead and 16 amp 3 pin plug and water connection hose.
14. All incubators have safety overload fuse in rear panel.
15. Optional chart recorder & ramp controller available.
16. Dimensions, capacities and weights may vary.

HUMIDITY INCUBATORS

CAPACITY	WIDTH	DEPTH	HEIGHT	WEIGHT	SHELF RUNNERS /NO OF SHELVES	DIGITAL TEMPERATURE AND HUMIDITY CONTROL	EXTRA SHELF	VOLTS	WATTS
80L INT EXT	455 570	500 600	345 700	60 KG	4/2	R 54,888	R 363	220	1800
160L INT EXT	455 570	500 600	750 1100	70 KG	4/2	R 60,513	R 363	220	1800
240L INT EXT	590 700	590 765	700 1095	90 KG	4/2	R 68,313	R 513	220	1800
400L INT EXT	590 700	590 765	1175 1650	120 KG	8/4	R 79,988	R 513	220	1800

NOTE: FOR USE AT LOW TEMPERATURES, WE RECOMMEND A 20C R EFRIGERATED SYSTEM WITH THE ABOVE.

SPARE HEATER:

R 375

SPARE FAN MOTOR:

R 550

SPARE THERMOSTAT:

R 250

SPARE DOOR HANDLE:

R 375

LOW TEMPERATURE INCUBATORS

1. Brushed grade 304 stainless steel interior
2. Powder coated two tone (grey/blue) stainless steel outer case.
3. Glass door fitted as standard.
4. Insulated with sagex.
5. Anti-tilt shelf runners with grade 304 stainless steel wire shelves, constructed with an 8mm outer frame with 8mm cross support rod in centre and clad with 3mm cross rods at 28mm centres.
6. Forced air circulation and internal baffles for temperature stability.
7. Units supplied with illuminated mains on / off switch.
8. units supplied with manual defrost switch.
9. Heater "on" indicator light.
10. Variable over temp cut out with indicator light.
11. Digital controller accuracy of +/- 0.25^o(digital temperature display) .
12. Digital controller with autotune facility.
13. All units supplied with 2.5 meter lead and 16 amp 3 pin plug.
14. All incubators have safety overload fuse in rear panel.
15. Refrigeration uses 134a gas.
16. Dimensions, capacities and weights may vary slightly.

LOW TEMPERATURE INCUBATORS

CAPACITY	WIDTH	DEPTH	HEIGHT	WEIGHT	SHELF RUNNERS/ NO OF SHELVES	TEMP RANGE +10C TO +40C	TEMP RANGE -5C TO +40C	EXTRA SHELF	VOLTS	WATTS
80L INT	455	500	345	65 KG	3/2	R 22,663	R 23,638	R 363	220	1000
80L EXT	570	600	700							
160L INT	455	500	750	75 KG	5/2	R 25,125	R 26,500	R 363	220	1500
160L EXT	570	600	1100							
240L INT	590	590	700	95 KG	4/2	R 27,075	R 28,463	R 513	220	2000
240L EXT	700	765	1295							
400L INT	590	590	1175	125 KG	8/4	R 36,375	R 38,750	R 513	220	3000
400L EXT	700	765	1850							

SPARE HEATER:

R 375

SPARE FAN MOTOR:

R 550

SPARE THERMOSTAT:

R 250

SPARE DOOR HANDLE:

R 375

REFRIGERATION SPARES: PRICE ON REQUEST