



700L DIGITAL INCUBATOR

Model: 380







FEATURES

- This robust and reliable incubator is intended for a variety of drying and curing operations. They can be used in pharmaceutical and general industry sectors
- The industrial incubator is ideally suited for applications where a larger volume incubator is required
- Operating temperature +37°C to 110°C based on an ambient of 25°C
- Grade 304 stainless steel interior
- Fully adjustable shelf height
- Doors mounted on robust hinges for effective sealing

- The body is constructed from corrosion protected mild steel with an epoxy powder coated finish
- Long lasting silicon door seal
- Control circuit breakers fitted
- Electronic P.I.D temperature control with digital indication of set and process value
- Solid state switching for improved reliability and rapid response
- High accuracy PT 100 temperature sensor
- Ideal for applications where a higher degree of accuracy is required

- Weekly programmable timer
- Fitted with adjustable hydraulic safety thermostat
- Temperature variation across chamber +2.5°C
- Temperature variation at a point ±0.3°C

NOTE

- Temperature variation figures are based on no load conditions at 25°C
- Supplied with 5 chrome plated steel wire shelves
- 230V unit





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SPECIFICATIONS

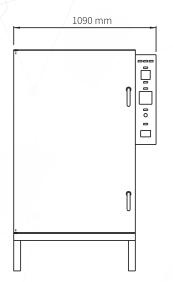
POWER 1.5kW **VOLTAGE** 230V / 50Hz PACKAGING (W x D x H) 1090 x 1105 x 1630 (mm) UNIT (W x D x H) $1090 \times 1070 \times 1630 (mm)$ **NET WEIGHT** 180kg **GROSS WEIGHT** 181kg SHIPPING VOLUME 1.96m3 **CHAMBER DIMENSIONS** $750 \times 815 \times 1220 (mm)$ **CHAMBER VOLUME** 700ℓ SHELF CAPACITY 15 MAXIMUM SHELF LOAD 20kg

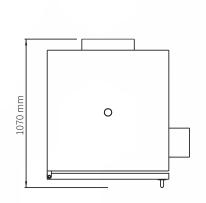
OPTIONAL EXTRAS

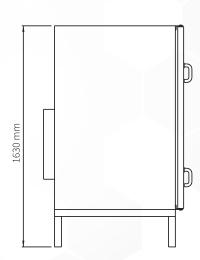
CODE	DESCRIPTION
311A 313 364	Extra chrome plate wire shelf Extraction fan Inner glass door

NOTE

Special drying trays, racking systems, programmable controllers, process recorders and custom built stands are available on request. Available with Stainless steel outer body on request. All units being exported or transported out of Gauteng should be crated. Crating prices available on request







NOTE

• When viewing the appliance from the front in it's usual operating position, the width (W) of the product is the total distance from left to right; the depth (D) of the product is the total distance from the front to the back; the height (H) is the total distance from the bottom of the product to the top. Pictures may vary from actual product.

DISCLAIMER

• Output performance figures quoted are dependent on various factors. Scientific reserves the right, without notice, to make changes and revisions to product specifications, materials and design, when we believe it will provide better performance, durability, and efficiency. Unit measurements may vary depending on point of reference.

WARRANTY

• All Scientific equipment comes with a standard ONE year warranty, The 1 Year Extended Warranty is only valid for customers who have registered their warranty online at www.scientific.co.za within the first year after making their purchase.



www.scientific.co.za

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