

INCUBATORS XBR from 0 up to 60°C



Cooled incubators XBR are ideal for keeping products at low temperature. They are suitable for biology and microbiology medical laboratories and for quality controls in industries.

An robust construction.

Exterior casing made of steel coated with epoxy paint.
Perfect insulation, reduced energy consumption.
Ø20mm passage on the left side.

An accurate and efficient temperature control.

Large screen, easy to use. Measurement by PT100 probe.
Functions : cycle timer, end of cycle buzzer. Over temperature alarm.

Efficient heating and cooling.

Heating is ensured by a heating element ideally placed in the air flow. Cooling by an evaporator powered by a cooling unit located in the top part of the incubator.

An amazing temperature homogeneity.

2 fans located at the backside. Perfect air distribution in the working volume.

Secure work.

Adjustable independent thermostat. Protection class 3.1. It supports temperature control in case of failures. Visual and audible alarm.



Stainless steel inner casing.

Ultra corrosion-resistant.
Rounded corners for quick and easy cleaning.
A ledge prevents water flows at the opening of door.

Loading shelves

2 delivered, with anti-tilting guide bars.
Multiple loading levels.

Water recovery tray

Allows to recover the condensates.

www.france-etuves.com

XBR RANGE

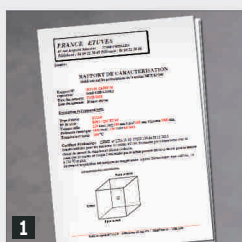
COOLED INCUBATORS

TECHNICAL DATA

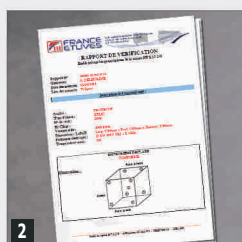


	XBR112	XBR225
Working volume (L)	112	225
SIZES		
Internal width (mm)	500	500
Internal depth (mm)	450	450
Internal height (mm)	500	1000
External width (mm)	604	604
External depth (mm)	808	808
External height (mm)	909	1409
Weight, empty (kg)	76	115
Number of door(s)	1	1
PERFORMANCES		
Temperature range (°C)	0°C up to 60°C	
Homogeneity (°C) (according to FD X 15-140)	at 40°C : +/-0.80°C, at 20°C : +/- 0.95°C	
ELECTRICAL DATA		
Total installed power (VA)	1050	1200
Electrical supply	230V 1P+N+PE, 50/60Hz, 16A	
LOADING SHELVES		
Max. number in the incubator	8	17
Max. load per shelf (kg)	30	30
Max. load in the incubator (kg)	60	120

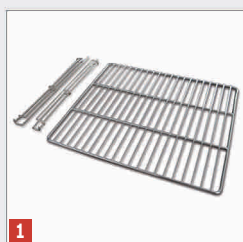
OPTIONS / ACCESSORIES



1 Calibration control 1 point



2 Homogeneity control 9 points



1 Shelf with guide bars



2 Fixed subframe



3 Subframe with casters



4 Portable paperless recorder with graphical screen 4 channels



5 Thermocouple J sensor

1 Factory calibration certificate at 37°C

Measurement in the center of the working volume.

2 Homogeneity control certificate at 37°C

Rapport de vérification de la température mesurée à 9 emplacement dans le volume utile.

1 Shelves with 2 guide bars

Chromed steel. Max. loading 30kg.
Or reinforced shelf : max. loading 60kg.

2 Fixed subframe or subframe with casters

3 Elevates the oven for a more comfortable loading.
Casters with brakes.

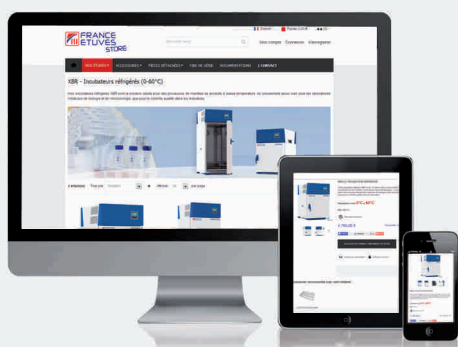
4 Portable paperless recorder with graphical screen 4 channels

Large graphical display for real time monitoring of temperature changes. With USB and RJ45 plugs, and 4 connectors for mobile sensors.

5 Thermocouple J length 3m with plug

Accessory for recorder.

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**FRANCE
ETUVES**
Ovens Designer & Manufacturer

65/67 rue Auguste Meunier
77500 CHELLES, FRANCE

T : +33 1 64 21 30 60

F : +33 1 64 21 30 86