

FRIOCELL

with forced air convection and cooling, 99,9 °C



Laboratory incubators

The high technical standard of our FRIOCELL-incubators allows exact incubation processes both for variation and deviation. The units have very short recovery times and show an excellent manner in keeping the precise regulation. A unique cooling system ensures, that the samples are not dried while cooling. A high performance system of lighting ensures outstanding homogenous parameters for tests and growth conditions. These devices are designed for use in biotechnology, botany, food processing industry, cosmetics, chemical industry etc.

Volume:

55, 111, 222, 404, 707 litres

Working temperature:

0.0 °C up to 99.9 °C

Refrigerant: R 134a

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 Ø 25, 50, 100 mm
- door lock
- left door versions (excluded volume 404 and 707 liters)
- timer programmable water protected inner socket
- exposure/stimulating lighting (white/day light) 6 000-13 000 Lx (according to volume) with digitally adjustable light 10-100 %
- potential-free alarm contact
- independent temperature measuring through PT 100 sensor (with indication on LCD display or PC)
- communication software for PC (Windows)
- HEPA-filter

...comfortline

Technical data		Models	55	111	222	404	707	
Inner dimensions Chamber, stainless steel	volume	l	55	111	222	404	707	
	width	mm	400	540	540	540	940	
	depth	mm	370	370	520	520	520	
	height	mm	350	530	760	1410	1410	
Volume of the steam space		l	89	163	299	524	876	
Trays, stainless steel *)	number	max./usual	4/2	7/2	10/2	19/2	19/2	
Min. distance between trays		cm	7	7	7	7	7	
Number of outer metal doors		No.	1	1	1	1	2	
Number of inner glass doors		No.	1	1	1	1	2	
Admissible weight of trays	together inside the oven per 1 tray	kg	50	50	70	100	130	
		kg	20	20	30	30	50	
Electricity data	max. power consumption mains 50/60 Hz	W	990	990	990	1590	1690	
		V	230	230	230	230	230	
Protective system			IP 20	IP 20	IP 20	IP 20	IP 20	
Temperature data	Working temperature	from 0.0 °C	to °C	99,9	99,9	99,9	99,9	99,9
	Temperature accuracy space deviation	at 10 °C at 37 °C	± °C	< 0,5	< 0,5	< 0,5	< 1	< 1
			± °C	< 0,5	< 0,5	< 0,5	< 1	< 1
			± °C	< 0,2	< 0,2	< 0,3	< 0,3	< 0,4
	Heating/up time to 37 °C from the ambient temperature		min	23	24	25	26	27
	Cooling/down time from 22 °C to 10 °C		min	< 21	< 21	< 21	< 21	< 21
	Recovery time after 1 min. door open	at 37 °C at 50 °C	min	4	4	4	4	4
			min	4	4	4	4	4
Heat emission	at 37 °C	W	62	70	97	123	148	
Outer dimensions (incl. door and handle, Feet or Rollers)	width	max. mm	620	760	760	1010	1460	
	depth	max. mm	640	640	790	790	790	
	height	max. mm	820F	1000F	1230F	1910R	1910R	
Weight	net	kg	80	101	132	230	270	
	gross	kg	99	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 of ambient temperature and ±10 % voltage swing.
 Changes in the design and make reserved.



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