Incubator Oven

Controller
SMART-Lab™
Jog-Dial

SERFLAM
Service et Fournitures pour Laboratoires

Anytime - Anywhere
connected laboratory



SMART-Lab™ Controller



- full touch screen TFT LCD:
- WiRe™ app service, remote control system
- variable program settings
- self-diagnosis and interactive temperature graph
- automatic data recording and password protection
- data transfer to PC by USB memory
- digital calibration (offset function)
- min-/max-temperature memory & program function
- push-alarm service to smartphone or tablet PC

more information on 8 - 11

SMART-Lab devices

Incubator	Oven
SWIG 70°C, 32 / 50 / 105 / 155 l - **page 59**	**SWON** 230°C, 32/50/105/155 l - **page 77**
SWIF 70°C, 50/105/155 l - **page 61**	**SWOF** 250°C, 50/105/155 l - **page 79**
SWIR 0-60°C, refrigerated - **page 65**	**SWOV** 200°C, 18.6/30/70 l, 750mmHg - **page 81**
STH -20/-40°C, 98% rel. hum. - **page 72**	
STH-E -20°C, 95% rel. hum. - **page 73**	
SWGC Illumination, 95% rel. hum. - **page 74**	

Jog-Dial controller

- ergonomic design for easy and convenient usage
- 2-way Jog-Dial knob provides simple setting of required temperature and time
- high quality illuminated LCD
- „MAIN“ and „SUB“ button to access all menus

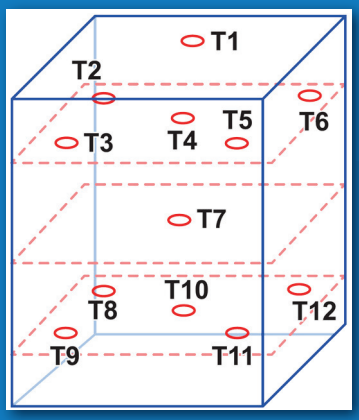


Incubator	Oven
WIG 70°C, 32 / 50 / 105 / 155 l on page 58	**WON 230°C, 32/50/105/155 l on page 76**
WIF 70°C, 50/105/155 l on page 60	**WOF 250°C, 50/105/155 l on page 78**
WIR 0-60°C, refrigerated on page 64	**WOV 200°C, 18.6/30/70 l, 750mmHg on page 80**

SERFLAM
Service et Fournitures pour Laboratoires

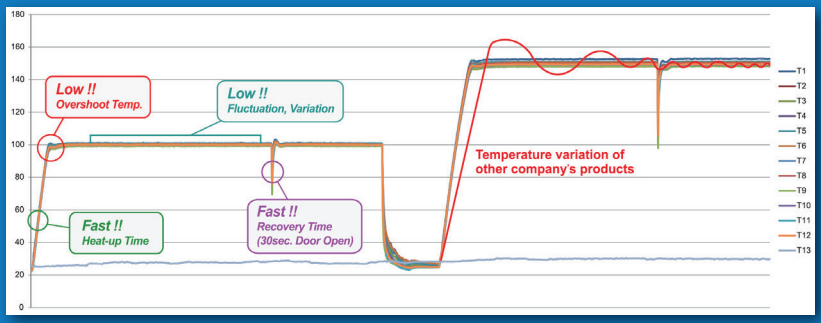
Incubator Oven

General information



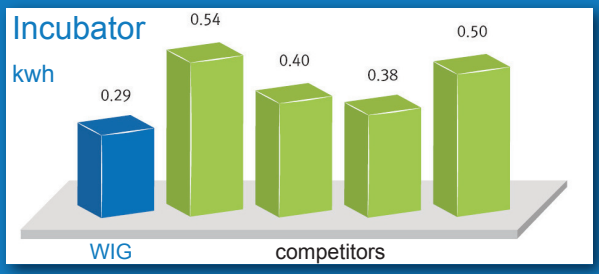
Temperature uniformity successfully tested by ASTM standards

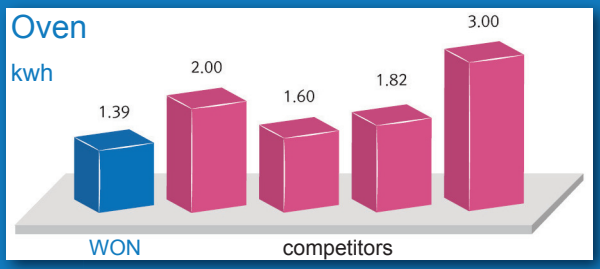
All incubators and ovens are thoroughly tested, using 12 temperature sensors and the latest instruments to obtain validation, which corresponds to international standards.



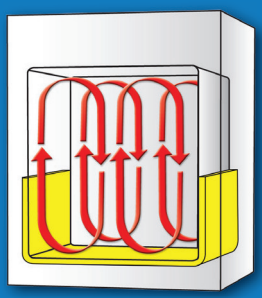
Green product

All incubators and ovens achieve minimum power consumption by using heating elements consuming minimum power adjusted for the capacity and temperature of the chamber.



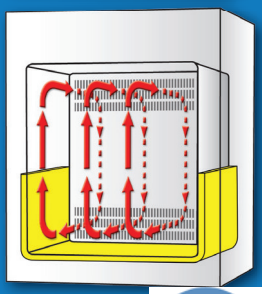


Incubator air-flow



Gravity-air

The incubators gravity-air flow is established by creating radiant and conductive heat on three sides of the chamber (bottom, left and right side).



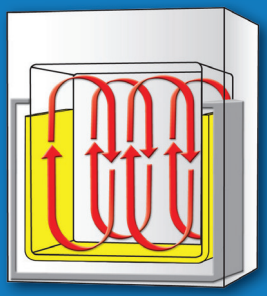
Forced-air

The incubators forced-air flow is established by a three sided heating element in combination with a very effective fan placed in an air-flow room for best temperature uniformity in the whole chamber.

Oven air-flow

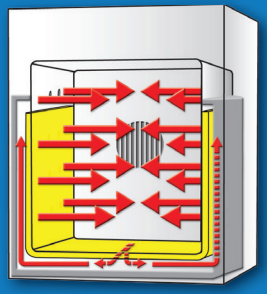
Gravity-air

The ovens gravity-air flow is established by heating up air in a pre-heating zone by heating elements on the bottom, left and right side. The pre-heated air will be restrictively provided into the chamber.



Forced-air

The ovens forced-air flow is established by a very effective fan installed in the rear of the chamber sucking air from the chamber into the pre-heating zone where heating elements on the bottom, left and right side heat up air. The pre-heated air is uniformly and quickly provided into the chamber by a special side and bottom structure.



SERFLAM
Service et Fournitures pour Laboratoires

Incubator | gravity-air

Jog-Dial controller, gravity-air flow, up to 70°C, 32 / 50 / 105 / 155 l



Gravity-air
3-sided heating zone



Wise remote



Jog-Dial controller

IQ | OQ
available
page 12 for details



WIG-105 with Jog-Dial controller
and 2x PE-coated steel wire shelves (included)

WIG 70°C, 32 / 50 / 105 / 155 l

Ideal for:

- microorganism culture, animal and plant cell culture, constant temperature, germination, etc.

Features:

- gravity-air flow preventing cross contamination of samples
- temperature uniformity and accuracy by high performance 3-sided heating mechanism
- 2x PE-coated steel wire shelves included
- ambient to 70°C of temperature range, fluctuation of ±0.2°C at 37°C, ±0.3°C at 50°C
- corrosion resistant stainless steel chamber, powder-coated body
- inner tempered glass door with silicone packing offers easy observation without door opening
- controller software can be upgraded through USB port
- RS232C interface for monitoring and controlling (WireRemote)
- storage function for the set values of temperature and timer
- alarm function: error status and timer end
- backlight LCD display
- CE & UL/CUL certified and unique serial number for tracing

Safety mechanism:

- overheat and over-current protection
- sensor error detection and locking mode

Controller:

- ***Jog-Dial controller (PID)*** with 2-way knob (turn and push), digital LCD with backlight, and two durable setting buttons

Model	WIG-32	WIG-50	WIG-105	WIG-115
Capacity	32 l	50 l	105 l	155 l
Temperature range & control resolution	room temperature +5°C - +70°C, ±0.1°C			
Temperature fluctuation & sensor	±0.2°C at 37°C, ±0.3°C at 50°C, PT 100 sensor			
Temperature variation	±0.6°C at 37°C, ±1.0°C at 50°C			
Heater power	150 W	200 W	300 W	400 W
Heat-up time	25 min to 37°C, 40 min to 50°C			30 min to 37°C, 40 min to 50°C
Recovery time (door open 30sec)	8 min to 37°C, 12 min to 50°C		10 min to 37°C, 15 min to 50°C	
Timer & alarm	99hr 59 min (delay & continuous run)			
Shelves	2 x PE-coated steel wire shelves included, total load 32 kg (16 kg per shelf)			
Ventilation hole	1 ventilation hole (inner Ø 35 mm) with stainless steel cap			
Internal dimensions (W x D x H, mm)	312 x 290 x 360 mm	370 x 350 x 420 mm	485 x 410 x 535 mm	550 x 475 x 600 mm
External dimensions (W x D x H, mm), net weight	458 x 477 x 624 mm, 32 kg	518 x 537 x 701 mm, 40 kg	635 x 595 x 841 mm, 59 kg	700 x 660 x 906 mm, 71 kg
Packing size & gross weight	568 x 592 x 698 mm, 39 kg	628 x 652 x 775 mm, 53 kg	731 x 710 x 1018 mm, 67 kg	796 x 775 x 1083 mm, 78 kg
Power supply	1 Phase AC 120V, 60 Hz or AC 230V, 50/60 Hz			
Power consumption	159 W	169,9 W	292,9 W	420,5 W
Energy consumption at 37°C/ at 50°C	34 Wh/ 81 Wh	41 Wh/103 Wh	63 Wh/ 152 Wh	99 Wh/ 212 Wh
Order number 230V	DH.WIG03032	DH.WIG03050	DH.WIG03105	DH.WIG03155
Order number 120V	DH.WIG04032	DH.WIG04050	DH.WIG04105	DH.WIG04155

Accessories: Suitable stainless steel and PE-coated shelves can be found on page 67

SERFLAM
Service et Fournitures pour Laboratoires