Incubator Oven

Controller
SMART-Lab™ Jog-Dial

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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

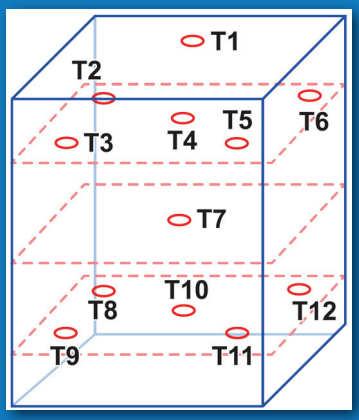


Incubator	Oven
WIG 70°C, 32 / 50 / 105 / 155 l on page 58	**WON 230°C, 32/50/105/155 l on page 76**
WIF 70°C, 50/105/155 l on page 60	**WOF 250°C, 50/105/155 l on page 78**
WIR 0-60°C, refrigerated on page 64	**WOV 200°C, 18.6/30/70 l, 750mmHg on page 80**

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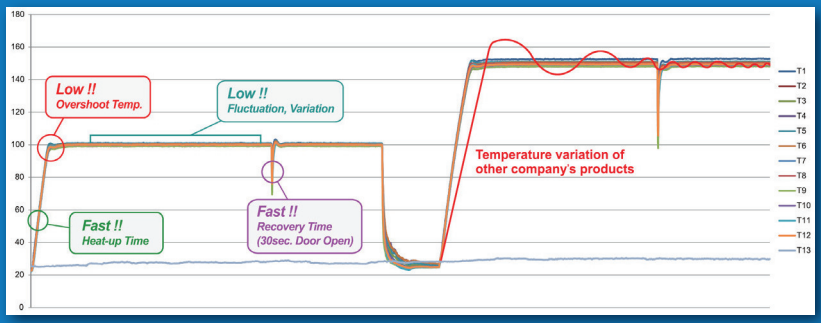
Incubator Oven

General information



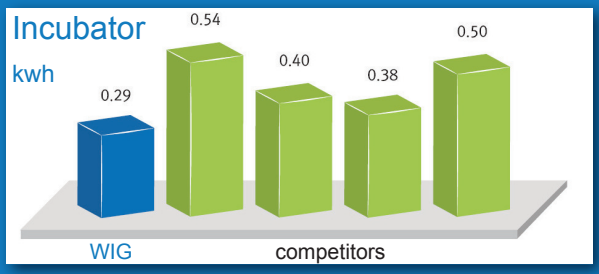
Temperature uniformity successfully tested by ASTM standards

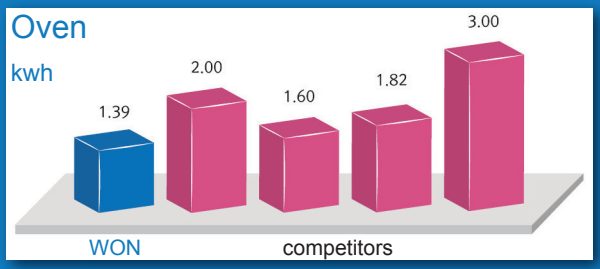
All incubators and ovens are thoroughly tested, using 12 temperature sensors and the latest instruments to obtain validation, which corresponds to international standards.



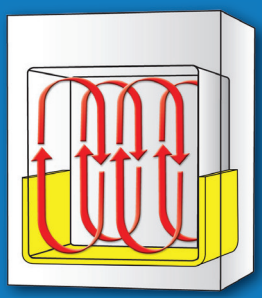
Green product

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



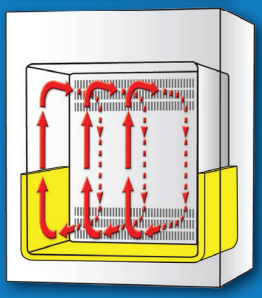


Incubator air-flow



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).



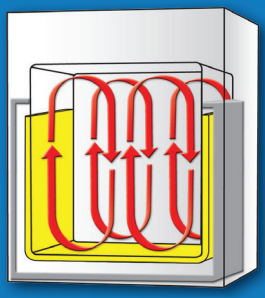
Forced-air

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

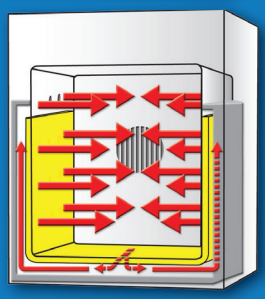
Gravity-air

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

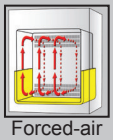
The ovens forced-air flow is established by a very effective fan installed in the rear of the chamber sucking air from the chamber into the pre-heating zone where heating elements on the bottom, left and right side heat up air. The pre-heated air is uniformly and quickly provided into the chamber by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



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Incubator | forced-air

SMART-Lab™ controller, forced-air convection, up to 70°C, 50 / 105 / 155 l


Forced-air
3-sided heating zone



SMART-Lab™ controller


WiRe™ app service

IQ | OQ
available
page 12 for details



SWIF-105 with SMART-Lab™ controller
and 2x PE-coated steel wire shelves (included)

SWIF 70°C, 50/105/155 l

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

Features:
- optimized air flow by forced-air mechanism
- temperature uniformity and accuracy by high performance 3-sided heating mechanism
- 2x PE-coated steel wire shelves included
- corrosion resistant stainless steel chamber, powder-coated body
- inner tempered glass door with silicone packing offers easy observation without door opening
- ambient to 70°C of temperature range, accuracy of ±0.2°C at 37°C, ±0.3°C at 50°C
- storage function for the set values of temperature and timer
- alarm function: error status and timer end
- CE & UL/CUL certified and unique serial number for tracing

Safety mechanism:
- overheat and over-current protection
- sensor error detection

Controller:
- ***Smart-Lab™ controller*** with 4″ full touch screen TFT LCD:
  - ♦ WiRe™ app service, remote control system
  - ♦ variable program settings
  - ♦ self-diagnostic function
  - ♦ automatic data recording
  - ♦ data transfer to PC by USB memory
  - ♦ Internet connectivity with WiFi

Model	SWIF-50	SWIF-105	SWIF-155
Capacity	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	±0.5°C at 37°C ±0.9°C at 50°C	±0.4°C at 37°C ±0.7°C at 50°C	
Heater power	200 W	300 W	400 W
Heat-up time	17 min to 37°C, 28 min to 50°C	17 min to 37°C, 30 min to 50°C	
Recovery time (door open 30sec)	3 min to 37°C, 4 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)	370 x 350 x419 mm	485 x 410 x 533 mm	550 x 475 x 600 mm
External dimensions (W x D x H, mm), net weight	518 x 637 x 700 mm, 46 kg	635 x 695 x 841 mm, 66 kg	700 x 760 x 906 mm, 81 kg
Packing size & gross weight	628 x 752 x 775 mm, 58 kg	710 x 731 x 1018 mm, 74 kg	731 x 810 x 1018 mm, 92 kg
Power supply	1 Phase AC 120V, 60 Hz or AC 230V, 50/60 Hz		
Power consumption	216,3 W	302,9 W	438,1 W
Energy consumption at 37°C/ at 50°C	28 Wh/ 84 Wh	43 Wh/ 129 Wh	58 Wh/ 145 Wh
Order number 230V	**DH.SWIF03050**	**DH.SWIF03105**	**DH.SWIF03155**
Order number 120V	**DH.SWIF04050**	**DH.SWIF04105**	**DH.SWIF04155**

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

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