

Low Temperature Incubators

Model IN602/602W/802

Model 602/602W 802

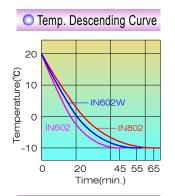
Operating Temperature Range -10°c~+50°c

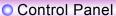
Temp. Distribution Accuracy ±1.0°C (at37°C)

Internal Capacity 143*l* 286ℓ These programmable low temperature incubation chambers can be used for a wide variety of applications, such as storage of culture media, serum, and medicine, as well as for cultivation of microorganisms, and incubation to environmental testing.

- Glass inner doors minimize temperature change when inspecting samples.
- Fixed setting, programmed (maximum 32 steps, repeat, and graduated operation), Auto stop, and Auto start operating modes are possible, along with easy control capabilities.
- Calibration offsetting and integrating time calculation, key lock, and other added functions.
- R404A coolant complies with chloro-flurocarbon regulations.
- Defrosting with either manual control using dedicated keys or automatic control through programmed operation.
- Comprehensive safety features.

IN 60





















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Specifications **IN602 IN602W** IN802 Performance Circulation method Forced air circulation Operating temperature range -10~+50°C Temp. adjustment accuracy $\pm 0.3^{\circ}$ C [IN602/602W] / $\pm 0.5^{\circ}$ C [IN802] (when refrigerator is in the continuous operation) ±1.0°C (when refrigerator is in the cycle operation) Temp. distribution accuracy ±1.0°C (when refrigerator is in the continuous operation at 37°C) Max. temp. reaching time +20°C~+50°C approx. 20 min. $+20^{\circ}$ C \sim $+50^{\circ}$ C approx. 20 min. $+20^{\circ}$ C $\sim +50^{\circ}$ C approx. 30 min. +20°C~-10°C approx. 45 min. $+20^{\circ}$ C \sim -10° C approx. 55 min. $+20^{\circ}$ C $\sim -10^{\circ}$ C approx. 65 min. Min. temp. reaching time Components Interior Material Stainless steel SUS 304 **Exterior Material** Electro-galvanized steel plate with baked-on epoxy and melamine resin finish Inner door 5mm thick reinforced glass 520W × 430Hmm Observation window None None Heat insulating material Styro-form (non-freon) Refrigerator (medium: R-404A) Air cooling enclose type, 250W Air cooling enclose type, 300W Defrosting mechanism Manual ON/automatic OFF, Timer or cycle operation Axial fan Fan type Heater Iron-chrome wire heater, 550W Iron-chrome wire heater, 750W Sensor Platinum resistance bulb for temp. control, K-thermocouple for overheat prevention (double sensor) 32 mm I.D. (the right side) 50 mm I.D. (the right side) 32 mm I.D. (the right side) Cable hole Indoor lighting / Receptacle Fluorescent lamp 10W / 5A None Controller Temp. controller PID control by micro processor Temp. setting method Digital setting by ▲▼ key Digital display orange LED (4 digit) Temp display method Timer / Min. division 0 min. to 999 Hrs. 59 min / 1 min Operation function Fixed temperature operation, Program operation, Auto-start, Auto-stop Program operation: Max. 32 steps, Repeat and graduated operation Program mode Integrating time function (up to 49,999 hours), Calibration offset function, Time display, Main relay abnormal Additional function Safe Device Self diagnosis functions (temp. sensor abnormal, Heater disconnection, SSR- short, Safety countermeasures Automatic overheating prevention), Key lock function, Independent overheat prevention, Electric leakage breaker with over current protection Standard 600 × 477 × 500 Internal dimensions $(W \times D \times Hmm)$ $600 \times 477 \times 1000$ External dimensions(W × D × Hmm) 710 × 645 × 915 710 × 645 × 1.630 286 liters 143 liters Internal capacity Approx. 15 kg / piece Shelf plate with standard load Shelf rest step number / pitch 13 steps 30 mm 23 steps 30 mm 100/220V, single phase, Power source 50/60Hz 100/220V, single phase, 10.0A/4.6A 12.0A/5.5A Weight Approx. 89 kg Approx. 130 kg Accessories Shelf plate Stainless steel, 3 pcs. Stainless steel, 5 pcs. Shelf bracket 6 pcs. 10 pcs

Temp. output terminal / External communication adaptor (RC23) / Hybrid recorder /

Stand / Fitting for stacking / Additional shelf plate / External communication terminal(RS485) /

Shaker stand with slide rail for IN602W etc.



Optional Accessories

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Website: http://www.yamato-net.co.jp/englishEmail:info@yamato-net.co.jp

The performance shown here is the value under the condition of the ambient temperature of 23°C±5°C, humidity of 65%RH±20%.

[•] The projection is not included for Internal dimensions and External dimensions.