

DUAL PURPOSE OVENS/INCUBATORS



30 litre dual purpose Oven/Incubator MINIS/30

50 litre dual purpose Oven/Incubator MINIS/50

The GENLAB Dual Purpose Oven/Incubator combines the advantage of two temperature ranges in one unit through the use of a simple high/low switch.

Higher temperatures for oven or steriliser use on the high setting and standard incubator.

Higher temperatures for oven or steriliser use on the high setting and standard incubator settings on the low range.

Features

- 10 sizes 6 to 200 litres
- Temperature range:

 Ambient +5° to 250°C

 (Dual range)
- Fluctuation +/- 0.25°C @ 37°C
 - +/- 0.75°C @ 100°C
- Easy clean powder coated body
- Aluminium coated mild steel chamber
- Direct reading thermostat
- Safety overheat thermostat
- Full two year warranty
- C.E. compliant

Options

- Stainless steel chamber
- Fan circulation (30 litre +)
- Microprocessor digital controller with dual display of set point and actual temperature
- Other accessories available on request



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Design

This cost effective, dual purpose oven/incubator combines the advantage of two temperature ranges in one unit through the use of a simple high/low switch.

Higher temperatures for oven or sterilise use on the high setting and standard incubator settings on the low range.

The exterior is constructed from sheet steel finished in an easy clean powder coated paint. The interior chamber is made from mild steel coated with aluminium (CLAD) with a stainless steel chamber available as an option.

Fitted with fixed shelf runners and removable plated wire grid shelves. The top vent is fitted with a clip to hold a mercury in glass thermometer.

The vertical style units are fitted with the controls below the door, the horizontal style units with the controls fitted on the side.

Heating

Heated by Incoloy sheathed elements; positioned below the chamber floor for natural convection units and fitted around the fan on the back or side wall of the chamber for mechanical convection units.

The 200 litre units have fan circulation as standard.

Controls

The control system comprises of a direct reading thermostat and overheat thermostat both with calibrated scales and tamper proof locks. They also include main switch with indicator and heat and overheat indicators.

Options include a PID Microprocessor controller with dual displays of set point and actual temperature, which are auto-tuned for each individual unit to optimise the heat up, overshoot and control of temperature.

Specifications

Vertical style

Genlab ref. Number	Capacity (litres)	Internal dims (H x W x D cm)	External dimensions (H x W x D cm)		No. of shelves	No. shelf positions	Weight (kg)
			without fan	with fan			
MINIS/6	6	15 x 23 x 19	39 x 32 x 33	N/A	1	1	7
MINIS/18	18	26 x 26 x 27	52 x 38 x 41	N/A	2	2	14
MINIS/30	30	24 x 36 x 35	50 x 48 x 49	50 x 48 x 62	2	2	20
MINIS/40	40	32 x 36 x 35	58 x 48 x 49	58 x 48 x 62	2	3	23
MINIS/50	50	33 x 49 x 33	59 x 61 x 47	59 x 61 x 59	2	3	26
MINIS/75	75	33 x 49 x 45	59 x 61 x 60	59 x 61 x 72	2	3	34

Horizontal style

Genlab ref. Number	Capacity (litres)	Internal dims (H x W x D cm) without fan with fan		External dims (H x W x D cm)	No. of shelves	No. shelf positions	Weight (kg)
DP/50	50	42 x 36 x 35	45 x 32 x 35	56 x 68 x 50	2	3	31
DP75	75	42 x 53 x 35	45 x 49 x 35	56 x 85 x 50	2	3	39
DP/100	100	42 x 53 x 46	45 x 49 x 46	56 x 85 x 61	3	4	48
DP/125	125	52 x 53 x 46	55 x 49 x 46	66 x 85 x 61	3	5	57
DP/150	150	52 x 53 x 54	55 x 49 x 54	66 x 85 x 69	3	5	66
DP/200/F	200	N/A	75 x 49 x 54	86 x 85 x 69	4	7	85

Ordering

All units have CLAD interior with thermostatic control as standard.

Where options are required simply add the option code to the original reference.

i.e MINIS/75 with stainless steel interior and digital controller becomes MINIS/75/SS/DIG

Option codes

Stainless steel/SS Fan circulation/F Digital control/DIG