

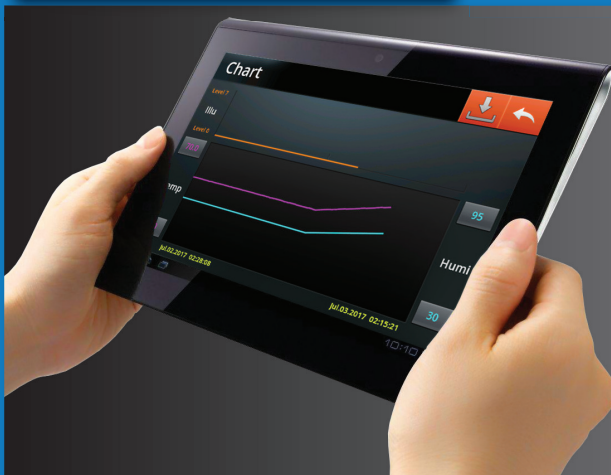
Incubator Oven

Controller SMART-Lab™ Jog-Dial

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

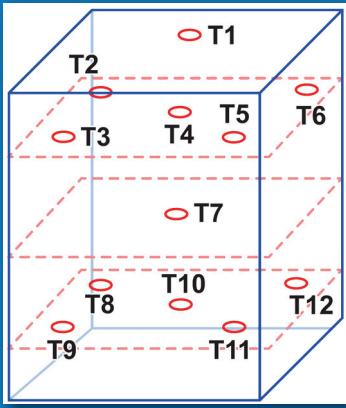
- ergonomic design for easy and convenient usage
- 2-way Jog-Dial knob provides simple setting of required temperature and time
- high quality illuminated LCD
- „MAIN“ and „SUB“ button to access all menus



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

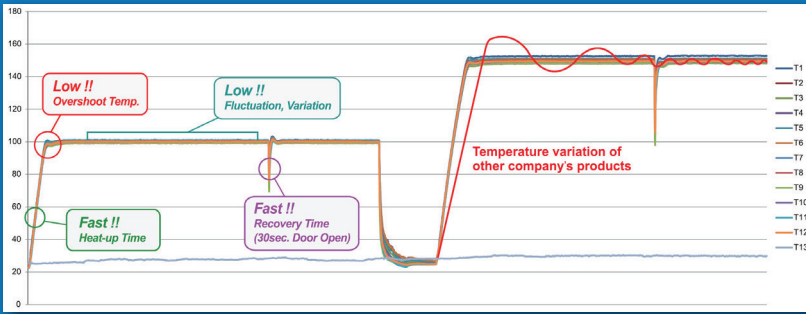
Incubator Oven

General information



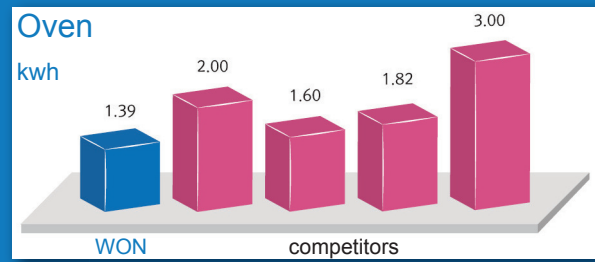
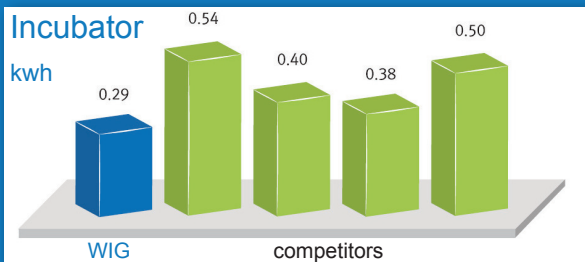
Temperature uniformity successfully tested by ASTM standards

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

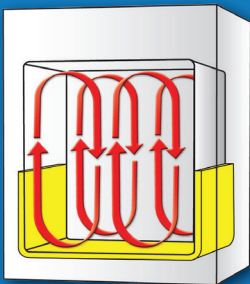
All incubators and ovens achieve minimum power consumption by using heating elements consuming minimum power adjusted for the capacity and temperature of the chamber.



Incubator air-flow

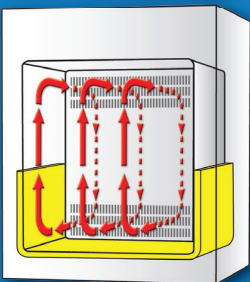
Gravity-air

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

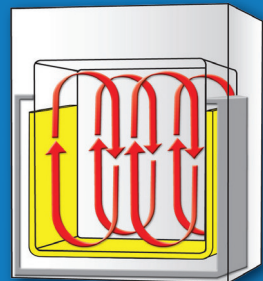
The incubators forced-air flow is established by a three sided heating element in combination with a very effective fan placed in an air-flow room for best temperature uniformity in the whole chamber.



Oven air-flow

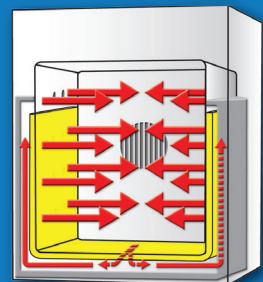
Gravity-air

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.



NEW

Incubator | growth chamber

Smart-Lab™ controller, -20°C up to +80°C, up to 95° relative humidity

95% RH
-20°C
100°C

SMART-Lab™ controller



WiRe™ app service

STH-E -20°C, 95% rel. hum.

Ideal for:

- growth of organisms, stability and endurance testing of materials

Features:

- economical and practical type
- CFC free refrigerant (R-404A) and automatic defrost system
- powerful and silent dual fan motor
- inner tempered glass door with silicone packing offers easy observation without door opening
- stainless steel interior and powder-coated steel body
- 3x perforated stainless steel shelves included
- CE certified and unique serial number for tracing

Safety mechanism:

- push alarm service to your smartphone
- overheat and over-current protection
- sensor error detection and leakage breaker
- low water level alarm lamp
- high-low temperature protection
- door ajar and power failure alarm

Controller:

- **Smart-Lab™ controller** with 7" 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

IQ | OQ
available
page 12 for details

STH-E155 with 3x perforated platforms (included)

Model	STH-E155	STH-E305	STH-E420	STH-E800
Capacity	155 l	305 l	420 l	800 l
Temperature range & accuracy	-20°C - +80°C, ±0.3°C (stability ±1.0°C)			
Humidity range & accuracy	30% - 95% RH, ±2% (stability ±3% RH)			
Compressor	7/8 HP	1.5 HP	1.5 HP	3 HP
Heater for temperature	1.5 kW	2.0 kW	2.2 kW	2.5 kW
Heater for humidity	2.0 kW	3.0 kW	3.0 kW	3.0 kW
Sensor	PT100 & capacitive sensor			
Internal dimensions (W x D x H)	505 x 505 x 610 mm	620 x 620 x 800 mm	750 x 660 x 860 mm	1000 x 800 x 1000 mm
External dimensions (W x D x H), net weight	745 x 920 x 1645 mm 290 kg	820 x 1290 x 1720 mm 309 kg	990 x 1075 x 1885 mm 378 kg	1200 x 1100 x 1920 mm 558 kg
Packing size & gross weight	990x1120x1850 mm 355 kg	1220x1220x2050 mm 369 kg	1800x1800x2160 mm 478 kg	1490x1320x2200 mm 678 kg
Power supply	1 Phase AC 120V, 60 Hz or AC 230V, 50/60 Hz or 3 Phase			
Power consumption	4,4 kW	5,7 kW	6,3 kW	8,2 kW
Order number 230V*	DH.STHE0155	DH.STHE0305	DH.STHE0420	DH.STHE0800
Order number 120V*	DH.STHE4155	DH.STHE4305	DH.STHE4420	DH.STHE4800
Order number 3 Phase	DH.STHE5155	DH.STHE5305	DH.STHE5420	DH.STHE5800

* 230V and 120V models not available in Europe

Accessories: Suitable platforms and temperature recorder can be found on page 75