

# **Dual Purpose Benchtop Ovens / Incubators**

The Genlab range of Dual Purpose Ovens / Incubators combine the advantage of two temperature ranges in the same unit. Using bespoke firmware designed specifically for this chamber size, and a calibration class temperature sensor, we can offer accurate control up to 250.0°C without temperature overshoot. The same chamber can also maintain a steady 30.0°C\* constant temperature by simply adjusting the set point. Available in a variety of sizes and designed with both side or base mounted displays to suit your exact needs.

#### **Features**

- 10 sizes 6 to 200 litres (base mount controller design)
- 6 sizes 50 to 200 litres (side mount controller design)
- Temperature range \*(Ambient +8°C) to 250.0°C
- Resolution 0.1°C
- On screen historical trending (48 hours)
- Manual or automatic overheat reset
- High accuracy PT100A duplex sensors < 0.6°C
- Excellent stability <+/- 0.6°C (fan assisted)</li>
- Low chamber uniformity
- Energy efficient with integral energy meter
- New set point lock feature
- Selectable HMI languages











# **Options**

- Fan assisted circulation (not available <30L)
- · Stainless steel chamber
- 8 stage profile control
- Countdown timer
- 24/7 real time clock operation
- Access ports (25, 50, 75 or 100mm)
- Audible warnings
- Traceable calibration to national standards
- Bespoke stands and stacking kits
- Extractor unit
- Extended warranty
- Explosion relief panels (DP style only)
- Bespoke solutions available upon request
- 10 menu x 8 stage profile (& cyclic control)

### Design

The exterior is constructed from sheet steel and 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. They are fitted with fixed shelf runners and removable chrome plated wire grid shelves.

#### **Heating**

Heated by Incoloy sheathed elements positioned in the base of the oven on all natural convection ranges. Fan assisted ranges have elements on the rear on base mount designs and in the side on side mount designs.

#### **Controls**

The control system comprises of a bespoke touch screen user interface that offers both accurate temperature control and an integral overheat system by using 2 individual PT100 sensors. Advanced features can be turned on and off to suit bespoke heating applications and tailored to customer preference. Oven trending is displayed for up to 48 hours and optional upgrades are available for alarm outputs.





## **Sizes and Specifications**

G	enlab Reference Number	Capacity*	Internal Dims (H x W x D cm)	External Dims (H x W x D cm)	Internal Dims (H x W x D cm)	External Dims (H x W x D cm)	Shelves / Positions	Wattage	Weight (kg)
		Natural Convection			Fan Assisted Circulation				
Base Mount	MINIS/6/TDIG	6	15 x 23 x 19	46 x 35 x 33	N/A	N/A	11	350	16
	MINIS/18/TDIG	18	26 x 26 x 27	55 x 38 x 41	N/A	N/A	11	500	21
	MINIS/30/TDIG	30	24 x 36 x 35	51 x 48 x 49	24 x 36 x 31	51 x 48 x 63	22	750	30
	MINIS/40/TDIG	40	32 x 36 x 35	54 x 48 x 49	32 x 36 x 31	54 x 48 x 63	23	750	35
	MINIS/50/TDIG	53	33 x 49 x 33	66 x 63 x 47	33 x 49 x 29	66 x 63 x 61	23	750	45
	MINIS/75/TDIG	73	33 x 49 x 45	66 x 63 x 60	33 x 49 x 41	66 x 63 x 74	23	1000	55
	MINIS/100/TDIG	99	45 x 49 x 45	78 x 63 x 60	45 x 49 x 41	78 x 63 x 74	34	1000	60
	MINIS/125/TDIG	121	55 x 49 x 45	88 x 63 x 60	55 x 49 x 41	88 x 63 x 74	35	1500	65
	MINIS/150/TDIG	143	55 x 49 x 53	88 x 63 x 68	55 x 49 x 49	88 x 63 x 82	35	1500	70
	MINIS/200/TDIG	180	N/A	N/A	75 x 49 x 49	108 x 63 x 84	47	2000	80
Side Mount	DP/50/TDIG	58	42 x 40 x 35	58 x 73 x 48	45 x 36 x 35	58 x 73 x 48	23	750	35
	DP/75/TDIG	78	42 x 53 x 35	58 x 85 x 48	45 x 49 x 35	58 x 85 x 48	23	1000	45
	DP/100/TDIG	102	42 x 53 x 46	58 x 85 x 59	45 x 49 x 40	58 x 85 x 59	34	1000	55
	DP/125/TDIG	126	52 x 53 x 46	69 x 85 x 59	55 x 49 x 46	69 x 85 x 59	35	1500	65
	DP/150/TDIG	149	52 x 53 x 54	69 x 85 x 67	55 x 49 x 54	69 x 85 x 67	35	1500	70
	DP/200/TDIG	198	N/A	N/A	75 x 49 x 54	89 x 85 x 67	47	2000	90

<sup>\*</sup>Note, useable internal capacity is reduced with fan assisted circulation

#### **Ordering**

All units have CLAD interior with touch screen interface as standard. Where options are required simply add the option code to the original reference. e.g. **MINIS/50/TDIG** with forced convection and stainless steel chamber becomes **MINIS/50/F/TDIG/SS**. Contact sales for bespoke options.

#### **Option Codes**

F	Fan Assisted Circulation	SS	Stainless Steel Chamber	AWA	Audible Warning
AP	Access Ports	TIM	3 Stage Advanced Timer	10PRO	10 menu x 8 profile (inc cyclic)
SPC	Single Point Calibration	3PC	3 Point Calibration	TUS	Temp Uniformity Surveys
EXT	Extraction Systems	X1	Extended Warranty	<b>STACK</b>	Stacking Kits

