

XB INCUBATORS

 **FRANCE
ETUVES**



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XB RANGE

MICROBIOLOGICAL INCUBATORS

INCUBATORS XB

Our XB incubators allow you to maintain your products at a temperature up to 80°C maximum with great precision. They are especially designed to meet the applications of all biological, bacteriological, medical, pharmaceutical laboratories and for most standard incubation processes at 37°C, quality controls, ...

A robust construction and quality.

External sheets made of steel. White and blue epoxy paints.
Inner casing made of stainless steel, corrosion resistant.
Rounded corners for easy cleaning !
Thick insulation : low energy consumption, excellent thermal stability, low surface temperatures.
Simplified calibration by Ø 20mm entry port on the left side.
Interior lighting controlled by a switch.

Adjustable air exchange.

Setting the opening of the air outlets intensity.

Interior glass door

Protects your products from the temperature difference when the door is opened.

An accurate temperature control.

C3000 PID electronic controller. Easy to use. Precision : 0.1°C.
Measurement by PT100 probe. Functions : delayed start, heating-up ramp, end cycle timer, repeat loop.
Possibility to control the oven with a computer through a RS232 cable.

Ventilated incubators with **double convection** (for the first 3 models)

Air blowers speed up the drying process and homogenize the heat.
A speed controller is used to adjust the flow. It is possible to completely stop the interior ventilation on the XB032, XB058 and XB112 models for natural convection.

Protections for your products.

Adjustable mechanical thermostat (class 3.1 protection). It supports temperature control in case of overheating. Visual and audible alarm.



Loading shelves.

2 shelves provided with anti-tilting guide bars. Multiple levels of loading.

Tightness of the door.

Long-lasting removable stabilized silicone seal.
Closing of the door in two points.

Excellent temperature uniformity

Up to the XB112 model, heating wires are placed all around the inner casing. The heating elements are ideally placed in the air flow. The optimized heating power promotes temperature uniformity in the working chamber.

8 sizes from 32 to 980 liters



XB032

XB058

XB112

XB225

XB343

OPTIONS



1 Door with viewing window



2 Digital weekly program timer



3 Temperature profiler



4 Temperature profiler and recorder



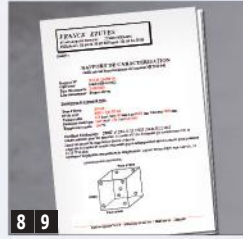
5 Air outlet extractor



6 Air cooling extractor



7 Entry port Ø 60 mm



8 9 Calibration / Homogeneity control

ACCESSORIES



1 Shelf with guide bars



2 Recovery tray



3 Subframe with feet



4 Subframe with castors



5 Stacking kit



6 Data logger with 2 channels



7 Portable paperless graphic recorder
4 or 6 channels



8 Thermocouple J probe



XB490

XB686

XB980

1 Door with viewing window

To see inside of the oven.

2 Digital weekly program timer

Set times of operation of the incubator for each day of the week.

3 Temperature profiler

4 programs with 16 steps each.
Allow you to heat at different temperatures during your process or provide progressive temperature decreases.

4 Temperature profiler and recorder

30 programs with 25 steps each. Record the temperature measured. Large color graphical display. Real-time monitoring of temperatures. 3 extra channels for temperature probes. With USB and RJ45 plugs.

5 Air outlet extractor

Evacuates the exhaust air into a duct system.

6 Air cooling extractor

Enables cooling the temperature in the working volume at the end of the cycle.

7 Entry port Ø 60 mm

Centered on the left side.
Allows the passage of cables or sensors.

8 Factory calibration certificate

1 temperature 37°C.
Measurement in the center of the working chamber (according to FD X 15-140).

9 Homogeneity control certificate

1 temperature 37°C.
Measurement at 9 points in the working chamber (according to FD X 15-140).

10 Fan and heating stop at door opening

11 Key-lock door

1 Shelf with guide bars

Max. distributed loading : 30 kg.
Or reinforced shelf : max. distributed loading 60 kg.
Anti-tilting guide bars.

2 Recovery tray

Stainless steel, height : 20mm. Protects the floor of the incubator.

3 Subframe with feet / with castors

4 Except XB032, XB686 and XB980.
Elevates the oven for a more comfortable loading.
Height adjustable feet. 2 castors with brake.

5 Stacking kit

Only for XB032 to XB112. To stack 2 ovens same volume.

6 Data logger with 2 channels

Saves the temperatures measured by two mobile sensors.

Software for data logger with 2 channels

Can set data logger and retrieve stored data.

7 Portable paperless graphic recorder

Full color screen display. Real monitoring of temperature changes. With USB and RJ45 plugs, and 4 or 6 connectors for mobile sensors.

8 Thermocouple J probe length 3 m

Length 3 m, with plug. Accessory for recorders.

TECHNICAL DATA

	XB032	XB058	XB112	XB225	XB343	XB490	XB686	XB980
Working volume (L)	32	58	112	225	343	490	686	980
SIZES								
Internal width (mm)	300	400	500	500	700	700	700	1000
Internal depth (mm)	270	360	450	450	700	700	700	700
Internal height (mm)	400	400	500	1000	700	1000	1400	1400
External width* (mm)	464	564	664	664	864	864	864	1164
External depth* (mm)	566	656	746	746	1092	1092	1092	1092
External height* (mm)	712	712	812	1312	1012	1312	1712	1712
Floor height with subframe option	-	900	850	600	750	600	-	-
Weight, empty (kg)	39	50	65	84	123	148	178	258
Number of door	1	1	1	1	1	1	1	2
PERFORMANCES								
Temperature range (°C)	Ambient temperature + 10°C up to 80°C							
Controller temperature fluctuation (+/- °C)	< 0.2							
Number of fans	1	1	1	2	1	1	2	2
Maximum rate of air exchange (m³/h)	6	6	6	6	10	10	40	40
Number of air outlet	1	1	1	1	1	1	1	1
Ø outside air outlet (mm)	36						63	
ELECTRICAL DATA								
Heating power (W)	145	165	240	500	750	750	1000	2000
Heating element type	Heating wire 2x7.2m	Heating wire 2x6.5m	Heating wire 2x1.1m	Shielded stainless steel heating elements				
Power	230V ~1P 50/60Hz							
Amperage connection (A)	5	5	5	5	5	5	10	16
SHELVES (2 provided)								
Maximum number inside the incubator	6	6	8	17	11	17	25	25
Shelves sizes (WxD) (mm)	270x240	370x330	470x420	470x420	670x670	670x670	670x670	970x670
Maximum load on a shelf/in the incubator (kg)	30 / 60	30 / 60	30 / 60	30 / 120	30 / 100	30 / 160	30 / 160	30 / 180

* Certaines options peuvent modifier les dimensions de l'étuve



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