

Laboratory incubators are perfect for incubation of samples at temperatures above ambient up to +100°C



CLN 180 IG Smart PRO laboratory incubator



All thermostatic equipment manufactured by POL-EKO-APARATURA can be provided with Calibration Certificate issued by accredited Measurement Laboratory. Detailed information on accreditation is available on website: www.pol-eko.eu.



Hundreds of products in our offer equal hundreds of thousands of elements that the final product consists of. Most of them are produced at our premises in Wodzisław Śląski and this requires continuous availability of materials, raw materials and ready-made components supplied to us. Ensuring the continuity of production and proper quality of parts manufactured for us in many countries in the world is crucial. That is why all these processes must be monitored and verified up to date. To guarantee highest quality of supplied elements every supplier is periodically evaluated.

Zenon Orlof, Head of Supply Department



STANDARD FEATURES

- temperature range 5°C above ambient temperature...+100°C
- quality control protocol (at +37°C)
- English instruction manual
- temperature protection class 2.0 (Smart) and 3.3 (Smart PRO) to DIN 12880
- open door alarm
- castors in standard for models CL 400, 750, 1000
- Ø40 mm air-flap for CL 15-180 and Ø60 mm for CL 240-1000
- LAN and USB ports
- access port: Ø30 mm for models 53-1000 or Ø9 mm for models 15, 32 on the left wall
- door lock
- stainless steel wire shelves (INOX)
- double door (external solid, internal glass)

EXTRA FOR SMART PRO

- Wi-Fi
- LAN cable
- LabDesk

AVAILABLE VERSIONS

- Smart
- Smart PRO
- reinforced

SOFTWARE

- LabDesk for data download to a PC via LAN or Wi-Fi (optional for Smart version)

Application

- incubation of samples for microbiological determinations
- analysis of thermal resistance of samples subjected to higher temperatures
- antibodies tests
- bacteria tests
- crystallization observations
- cultivation of thermophilic microorganisms
- pharma stability tests
- food industry denaturalizing tests



| | | CL 15 | CL 32 | CL 53 | CL 115 | CL 180 | CL 240 | CL 400 | CL 750 | CL 1000 | |
|--|-------------------------|---|---|---|---|--|---|---|---|---|--|
| Parameter | |  |  |  |  |  |  |  |  |  | |
| air convection | | natural (CLN) / forced (CLW) | | | | | | forced (CLW) | | | |
| chamber capacity [l] | | 15 | 32 | 56 | 112 | 180 | 245 | 424 | 749 | 1005 | |
| door type | | double ¹ | | double ¹ / door with viewing window (option) | | | | | | | |
| temperature range | | +5°C above ambient temperature ...+100°C | | | | | | | | | |
| temperature resolution [°C] | | every 0,1 | | | | | | | | | |
| controller | | microprocessor PID, 4,3" (Smart) / 7" (Smart PRO) full colour touch screen | | | | | | | | | |
| interior | | acid-proof stainless steel to DIN 1.4301 | | | | | | | | | |
| housing | - | powder coated sheet | | | | | | | | | |
| | IG | stainless steel linen finish | | | | | | | | | |
| overall dims ² [mm] | A width | 510 | 590 | 590 | 660 | 660 | 820 | 1020 | 1260 | 1260 | |
| | B height | 550 | 630 | 710 | 850 | 1040 | 1140 | 1430 | 1600 | 2000 | |
| | C depth | 470 | 520 | 620 | 710 | 820 | 770 | 770 | 880 | 880 | |
| internal dims [mm] | D width | 320 | 400 | 400 | 460 | 470 | 600 | 800 | 1040 | 1040 | |
| | E height | 230 | 320 | 390 | 540 | 720 | 800 | 1040 | 1200 | 1610 | |
| | F depth | 200 | 250 | 360 | 450 | 560 | 510 | 510 | 600 | 600 | |
| max shelf workload ⁵ [kg] | - | 10 | 10 | 25 | 25 | 25 | 25 | 25 | - | - | |
| | PW ³ version | - | - | 50 | 50 | 50 | 100 | 100 | 100 | 100 | |
| max unit workload [kg] | - | 20 | 30 | 40 | 60 | 75 | 90 | 120 | 140 | - | |
| | W ⁴ version | - | - | 80 | 120 | 120 | 300 | 300 | 300 | 300 | |
| nominal power [W] | | 350 | 350 | 450 | 450 | 650 | 850 | 1300 | 1900 | 1900 | |
| weight [kg] | | 32 | 35 | 50 | 65 | 92 | 118 | 170 | 260 | 319 | |
| temperature fluctuation* at +37°C [± °C] | CLN | 0,2 | 0,2 | 0,2 | 0,2 | 0,2 | 0,3 | - | - | - | |
| | CLW | 0,2 | 0,2 | 0,1 | 0,1 | 0,1 | 0,1 | 0,1 | 0,1 | 0,2 | |
| temperature variation* at +37°C [± °C] | CLN | 0,7 | 0,7 | 0,7 | 0,8 | 0,8 | 0,8 | - | - | - | |
| | CLW | 0,4 | 0,4 | 0,3 | 0,3 | 0,3 | 0,3 | 0,5 | 0,5 | 1,0 | |
| over temperature protection | | class 2.0 to DIN 12880 / class 3.1 (option) / class 3.1 in Smart PRO | | | | | | | | | |
| power supply** | | 230V 50-60Hz | | | | | | | | | |
| shelves fitted/max | | 1/2 | 1/3 | 3/9 | 2/7 | 3/9 | 3/10 | 3/14 | 5/16 | 6/22 | |
| warranty | | 24 months | | | | | | | | | |
| manufacturer | | POL-EKO-APARATURA | | | | | | | | | |

all the above technical data refer to standard units (without optional accessories)

* - fluctuation measured in centre of chamber; in space, variation (K) calculated for chamber as: $K = \frac{T_{avg\ max} - T_{avg\ min}}{2}$

** - other power supplies on request

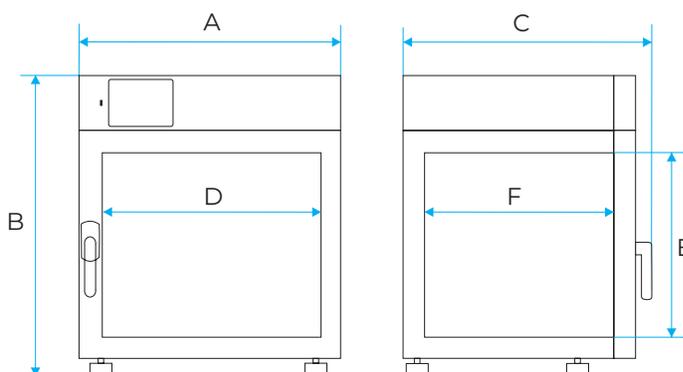
1 - internal glass, external solid

2 - depth doesn't include 50 mm of power cable

3 - reinforced shelf

4 - reinforced version

5 - on uniformly loaded surface



Options and accessories (icon description see pages 76-82)

