



Models: YCO-10, IN-010, Small Oven 250 deg C, Incubator, 16 liter, 36 liter

• **Microprocessor Controlled System** • **State-Of-The Art Design** • **Excellent Uniformity** • **Forced Air Convection**

Intended use: YCO-010 : General purposes for applications in variety of baking, drying, conditioning, preheating, curing for dry content analysis, chemical resistance studies, glassware drying, dry sterilizer etc. IN-010: For microbiological studies for tissue & viruses incubation.

Features:

All equipment features a double-walled construction for durability and good heat retention • The fiberglass insulation & silicon door gasket prevent heat loss & maximize energized efficiency • Adjustable fresh air inlet port at bottom and top provides control of the amount of convective air. All equipment is accommodated with stainless steel wire-rod shelves with adjustable height • Incubator features a glass viewfinder easy for monitoring lab sample without disturbing chamber environment • Stainless steel interior chamber & heavy gauge steel exterior body with baked enamel finish. PID (proportional/integral) temperature control with PT-100 sensor ensures accurate temperature regulation • Timer both sterilizer & incubator starts to work only when the set temperature has stabilized Forced convection mounted with fan stirrer ensures the best effect of temperature uniformity.

Specifications: Microprocessor Controlled System (Forced-Air Convection by Fan)

Model	Oven YCO-010/Wattage	Incubator IN-010/Wattage
Chamber 16L	250x250x250mm/750W	250x250x250mm/350W
Chamber 36L	330x330x330mm/750W	330x330x330mm/350W
Temperature range	Ambient + 5°C - 250°C	Ambient + 5°C - 75°C
Overheating protection	Alarm & shutoff	Alarm & shutoff
Resolution	1.0°C	0.1 °C
Stability	±0.1°C at 180°C	±0.1°C at 37°C
Accuracy	±0.5°C at 180°C	±0.2°C at 37°C
Uniformity	±3.0°C at 180°C	±2.0°C at 37°C
Sensor	" K " type	PT-100
Timer	Digital, 9 hrs 59 min.	Digital, 99 hrs 59 min.+HOLD
Standard accessories	2 stainless steel shelves	2 stainless steel shelves
Over temperature protection	Alarm & shutout automatically 10°C to the set point	Alarm & shutout automatically 4°C to the set point
Indicators	SV, PV, Power, Heating, Alarm Operation, Timer	SV, PV, Power, Heating, Alarm Operation, Timer
Safety devices	Various	Various
Quality standard	ISO9001 +1 3485, CE marking GMP, PDA	ISO9001 +13485, CE marking, GMP, PDA



YCO-010, OVEN



IN-010, INCUBATOR

Models: ZRD-A5030/5055, 30 liter, 50 liter Ovens, 200 deg C

Features:

Sound heat insulation design & the transparent glass door meet European security standard • Automatic power on and power off, timing operation, clock indicating, power-off recovery, parameter recalling and encryption, temperature indicating & correcting, Optional: RS-232 interface & built-in microprinter • Monitoring timer, independent exceeding guard, over temperature protector (adjustable), and independent seepage & trip protector. • Self-diagnosed techniques, such as power cut alarm, sensor failure alarm, & upper and lower temperature limit exceeding alarm. • Highly responsive thermal sensor & environmental scanning microprocessor chip. • Three-dimensional heating technology ensures the solid temperature uniformity in the working chamber. • Sound airway structure & gentle airflow circulation design. • Unique design of chamber guarantees the cleanliness of the sample. • Mirror stainless steel chamber, electro polished stainless steel shelves & toughened glass internal door. • The luxurious and elegant profile with aesthetic designing.



ZRD-5030

ZRD	Control Mode	Blow Mode	Temp. Range(°C)	Temp. Adjusting Precision(°C)	Temp. Fluctuations(°C)	Temp. Uniformity (°C)
A5030 A5055	Fuzzy Logic Control Technology	Back Horizontal Airflow	Ambient +5~200	±0.2 (180°C)	±0.1	±2.0 (200°C)

ZRD	Capacity(L)	Net Weight (kg)	Interior Dimension(mm)	Exterior Dimension(mm)	Power (W)	Voltage
A5030 A5055	30 55	40 50	300x300x340 330x360x450	490x430x720 520x490x830	600 800	AC 220V 50/60Hz

Option: Individualized 10 segments, 18-step preset programs achieve temp. preset timing programs or reciprocating, stepped, ladderlike temperature running.