

Product Sheet

DSM Food Specialties B.V.

P.O. Box 1
 2600 MA Delft
 The Netherlands

www.dsm.com

Delvotest® Incubator

Description:

The Delvotest® dry incubator with integrated thermometer and timer functions has been developed for incubating the antibiotic residue test ampoule presentations of Delvotest®. It is a ready-to-use electronic heating device with a thermostatically controlled temperature, which meets the required specifications for optimal performance of Delvotest® ampoules.

The incubator is presented in a plastic casing with an internal metal incubating block for positioning 10 Delvotest® ampoules.

The dry incubator has a digital thermometer and timer functions programmable to customer needs. The device comes with a Continental European CEE VIIG plug (some countries may have other plugs appropriate for local use). A 12 Vdc version with a cigarette lighter plug and a 24 Vdc truck version are available on request. Verify country regulations on use of accessories while driving.

Specifications:

Thermometer and timer settings:

- Temperature setting: 64°C
- Fine adjustment: +/- 1°C
- Temperature accuracy: +/- 1°C (Contact your local DSM representative for more information on the temperature accuracy validation method)
- Operating temperature: +10 to +35°C (Ambient)

UL-rating specifications on usage:

- Indoor use only
- Maximum altitude: 2000 meter
- Maximum relative humidity: 80% at 31°C
- Transition surge level II
- Pollution degree level 2

Timer settings:

- Alarm sound or electronic switch-off setting
- Time set programmable (hour/min.): 1:45, 2:00, 2:15, 2:30, 2:45, 3:00 and 3:15
- Timer accuracy: <2.7%

Technical data:

Power supply: 115 / 230 Vac +/-10% (USA use: power cords maximum 125 Vac)

Frequency: 50/60 Hz.

Power consumption: 20 W

Main fuses SMD 2 x 315mA F

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DSM Food Specialties B.V. | A. Fleminglaan 1 | 2613 AX Delft | The Netherlands | info.food@dsm.com | Trade Register Number 27235314



Weight: 0.5 Kg

Certification : EN61010-1 /A1/A2

CE-conformity : EN61326-1

UL-rating: EN55022

EN61000-4 /-2 /-3 /-4 /-5 /-6 /-11

UL61010-1 (E219101 Listed:1GD4)

Guarantee:

The product is guaranteed to be free from defective materials and workmanship provided that misuse, alteration and/or abnormal use have not occurred. Do not open or repair defective incubators but contact DSM representative. It will be repaired under warranty for a period of 2 years from the date of manufacture printed on the bottom of the incubator casing. Products NOT repaired by DSM (third party repair) are excluded from guarantees.

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