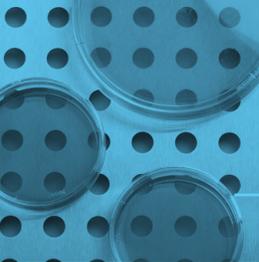


Fisher Scientific

Isotemp Microbiological Incubators





# Fisher Scientific Isotemp Microbiological Incubators

*Choose the right incubator for your application needs*

## Fisher Scientific™ Isotemp™ Microbiological Incubators

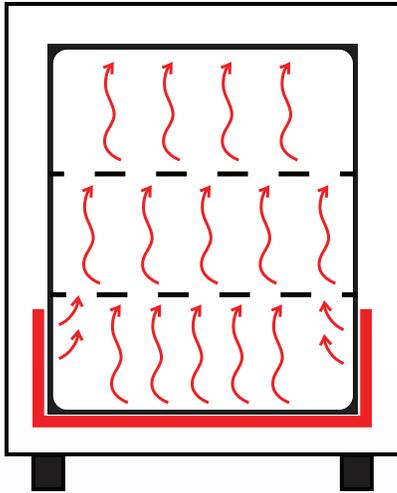
*Fisher Scientific offers a wide range of microbiological incubators to address your specific incubation requirements. From growing bacteria to food and beverage quality testing, let us help you find the right incubator for your application needs.*

**Choose the airflow technology that provides an optimal environment for your application:**

- » **Airflow technology strongly impacts the performance of your microbiological incubator**, specifically temperature uniformity and evaporation rates.
- » Temperature uniformity helps ensure a specific temperature environment for cells or microorganisms. **The smaller the uniformity values, the more accurate the test results.**
- » Additionally, since microbiological incubators do not provide humidity, **evaporation rates impact samples and nutrient solutions.** The higher the evaporation rates the higher the risk of drying out, especially when there is a long incubation period.
- » Choosing the right airflow technology for your research is crucial, **let us help you choose the right incubator to achieve optimal test results.**



*The ideal choice for precise, repeatable, thriving incubation*

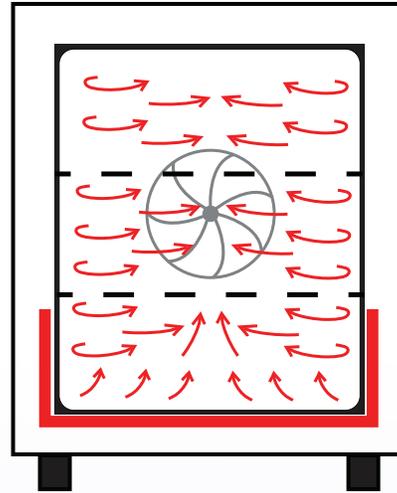


## **Gravity Convection Microbiological Incubators**

**Bench top models:**

2.6 cu. ft., 4.0 cu. ft., 6.85 cu. ft.

In a gravity convection incubator, the temperature distribution is based on warm air moving upwards since heat rises. There is no fan that actively distributes the air inside the chamber. The benefit of this gentle airflow is less drying out of samples when working with vented plates or during long incubation cycles in the non-humidified environment of a microbiological incubator. Gravity convection also helps reduce risk of cross contamination of samples.



## **Mechanical Convection (Forced Air) Microbiological incubators**

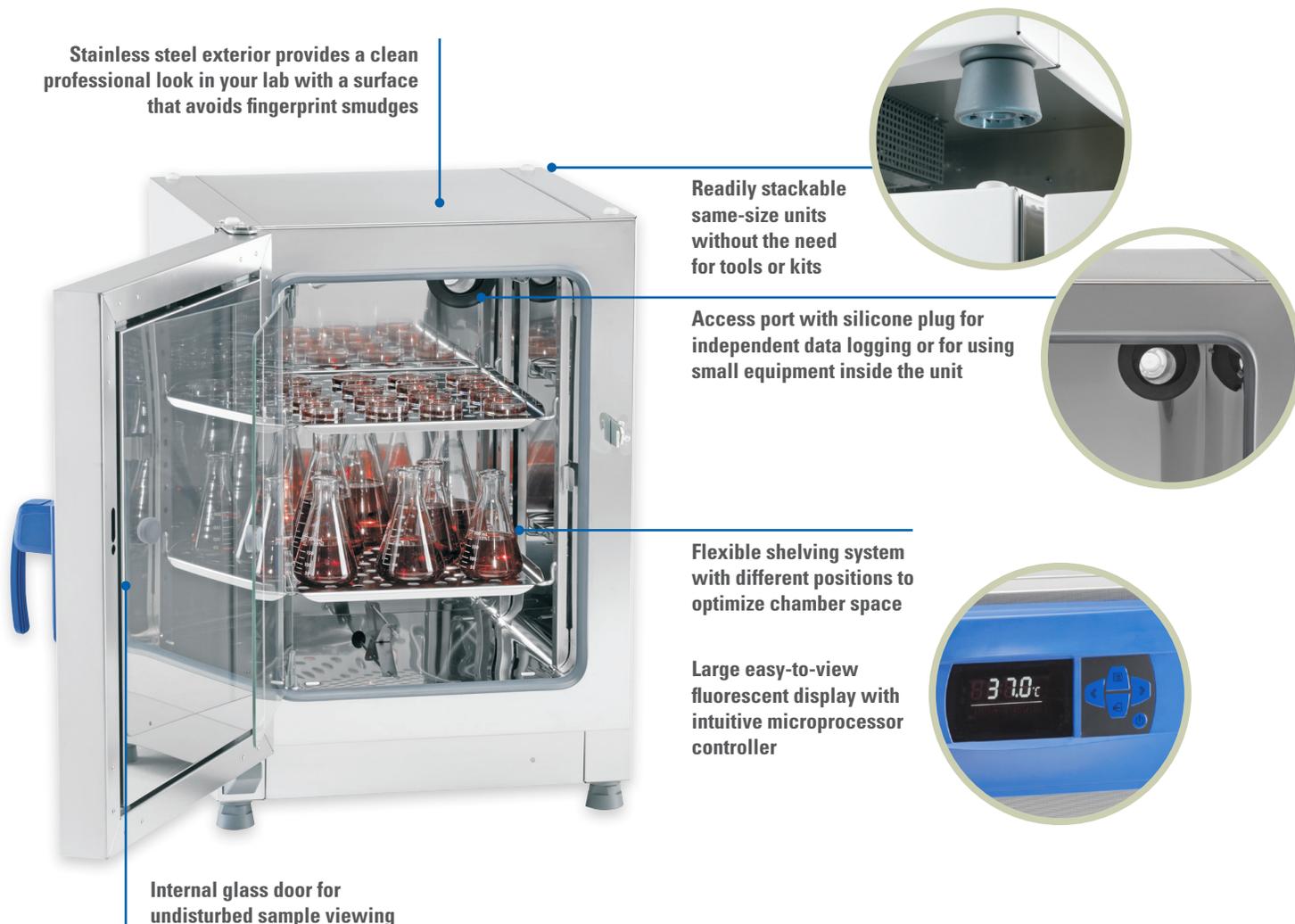
**Bench top models:**

2.3 cu. ft., 3.6 cu. ft., 6.3 cu. ft.

A mechanical convection (or forced air) incubator has an integrated fan, which actively moves air inside the chamber – resulting in even temperature distribution throughout the chamber. The benefit is optimal temperature uniformity for reproducible results. Mechanical convection is most often used when incubating closed vessels, or for short term incubation periods. Mechanical convection can also be used for drying in place of an oven.

# Fisher Scientific Isotemp Microbiological Incubators

## Key features



### Key features of Isotemp microbiological incubators:

- » Outstanding temperature uniformity and stability to keep samples at desired condition
- » Wide temperature range: ambient +5 / 10 °C - 75 °C
- » Intuitive and easy-to-use microprocessor controller
- » Automatic over temperature alarm – no operator settings required
- » Low air exchange provides minimal drying out of samples – ideal for long experiments
- » On/off timer
- » Corrosion resistant stainless steel interior with smooth corners for easy cleaning\*
- » Easy-to-clean rounded interior edges, designed to reduce contamination risks
- » Flexible shelving with no tools required to set up, adjust or remove
- » Small external dimensions per chamber size reduce required bench space
- » 2 year parts and labor warranty
- » cCSAus certified

# Fisher Scientific Isotemp Microbiological Incubators

## Specifications



### Specifications

Cat No	151030513	151030514	151030515	151030516	151030517	151030518
Chamber Size L/CUFT	75 / 2.6	117 / 4.0	194 / 6.85	66 / 2.3	104 / 3.6	178 / 6.3
Convection	Gravity	Gravity	Gravity	Forced Air	Forced Air	Forced Air
Temperature range	ambient +5 °C to 75 °C	ambient +5 °C to 75 °C	ambient +5°C to 75 °C	ambient +10 °C to 75 °C	ambient +10 °C to 75 °C	ambient +10 °C to 75 °C
Uniformity at 37 °C	±0.6 °C	±0.6 °C	±0.6 °C	± 0.2 °C	± 0.3 °C	± 0.4 °C
Stability at 37 °C	±0.2 °C	±0.2 °C	±0.2 °C	± 0.1 °C	± 0.1 °C	± 0.1 °C
Internal Dimensions (D x W x H) mm / in	414 x 354 x 508 / 16.3 x 13.9 x 20.0	414 x 464 x 608 / 16.3 x 18.3 x 23.9	589 x 464 x 708 / 23.2 x 18.3 x 27.9	368 x 354 x 508 / 14.5 x 13.9 x 20.0	368 x 464 x 608 / 14.5 x 18.3 x 23.9	543 x 464 x 708 / 21.4 x 18.3 x 27.9
External Dimensions <sup>1</sup> (D x W x H) mm / in	565 x 530 x 720 / 22.2 x 20.9 x 28.3	565 x 640 x 820 / 22.2 x 25.2 x 32.3	738 x 640 x 920 / 29.1 x 25.2 x 36.2	565 x 530 x 720 / 22.2 x 20.9 x 28.3	565 x 640 x 820 / 22.2 x 25.2 x 32.3	738 x 640 x 920 / 29.1 x 25.2 x 36.2
Shelves Supplied / Max	2 / 13	2 / 16	2 / 19	2 / 13	2 / 16	2 / 19
Shelf Load, kg / lbs	25 / 55	25 / 55	25 / 55	25 / 55	25 / 55	25 / 55
<b>Perforated Stainless Steel Shelf Part No</b>	<b>150145852</b>	<b>150145853</b>	<b>150145854</b>	<b>150145855</b>	<b>150145856</b>	<b>150145857</b>
Perforated Stainless Steel Shelf Dimensions (w x d)	329 x 376 mm / 12.95 x 14.80 in	439 x 376 mm / 17.28 x 14.80 in	439 x 551 mm / 17.28 x 21.69 in	329 x 330 mm / 12.95 x 12.99 in	439 x 330 mm / 17.28 x 12.99 in	439 x 505 mm / 17.28 x 19.88 in
<b>Wire Shelf Part No</b>	<b>150145849</b>	<b>150145850</b>	<b>150145851</b>	<b>150145846</b>	<b>150145847</b>	<b>150145848</b>
Wire Shelf Dimensions (w x d)	338 x 336 mm / 13.31 x 13.22 in	448 x 336 mm / 17.64 x 13.22 in	448 x 511 mm / 17.64 x 20.12 in	338 x 336 mm / 13.31 x 13.22 in	448 x 336 mm / 17.64 x 13.22 in	448 x 511 mm / 17.64 x 20.12 in
Electrical / Plug Type	120V 60Hz; 300w; 2.5A; Nema 5-15 US	120V 60Hz; 540w; 4.5A; Nema 5-15 US	120V 60Hz; 720w; 6A; Nema 5-15 US	120V 60Hz; 600w; 5A; Nema 5-15 US	120V 60Hz; 840w; 7A; Nema 5-15 US	120V 60Hz; 1020w; 8.5A; Nema 5-15 US
Energy Consumption at 37 °C	21W	26W	31W	68W	78W	87W
Unit Weight kg / lbs	40 / 88	51 / 112	65 / 143	45 / 99	56 / 123	70 / 154

<sup>1</sup> Depth of handle / display not included in depth (65 mm / 2.6 in.); adjustable feet not included in height (35 mm / 1.4 in.) – required distance to rear wall: 80 mm / 3.1 in.

Note: All figures in table are typical average values for series devices, based on factory standard following norm DIN12880.

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