



BACTERIOLOGICAL STOVE

TE-392/93L

Used for incubation of inoculated culture media and monitoring of microbial growth.

Technical Characteristics

TE-392/93L

- Temperature: Ambient +7°C to 60°C;
- Temperature controller: Digital microprocessor with PID system and RBC calibration certificate;
- Sensor: PT-100;
- Control accuracy: $\pm 0.1^{\circ}\text{C}$;
- Uniformities: $\pm 1.0^{\circ}\text{C}$ (Difference between the maximum and minimum) - study carried out at (33/38.5/44)°C in 10 points;
- Measurement uncertainty: 0.7°C ;
- Stability: 0.3°C ;
- Capacity: 4 trays 90 mm apart;
- Circulation system: Internal forced ventilation in the center;
- Inner chamber: In polished stainless steel;
- Inner door: In tempered glass for viewing;
- Cabinet: In carbon steel with anti-corrosive treatment and electrostatic painting;
- Perforated stainless steel tray External dimension: W=560 x D=620 x H=690 mm Internal dimension: W=450 x D=450 x H=460 mm;
- Volume: 93 Liters;
- Weight: 25 kg;
- Power: 150 W;
- Voltage: 220V 50/60Hz;
- ACCOMPANIES: - 02 Perforated stainless steel trays - 02 extra fuses - Instruction manual with warranty term;

Benefits and Advantages

- Compact equipment
- Polished stainless steel bowl and tray for longer equipment life
- Internal door in tempered glass that allows the visualization of the sample without loss of temperature
- Stainless steel perforated tray for better air circulation, ensuring homogeneity with the load
- PID control system with easy-to-interact controller with RBC certificate
- External sensor input to facilitate temperature checks
- Easy maintenance
- IEC-type power input, which ensures international standardization
- Magnetic clasp for agility and practicality
- PT 100 temperature sensor, which is the most sensitive, ensuring fast response for the temperature control system
- Stainless steel armored resistance compatible with DR systems, providing security
- Rigid Quality Control, in which checks and tests guarantee the perfect functioning of the