

# Instruction for temperature calibration Delvotest® Incubator

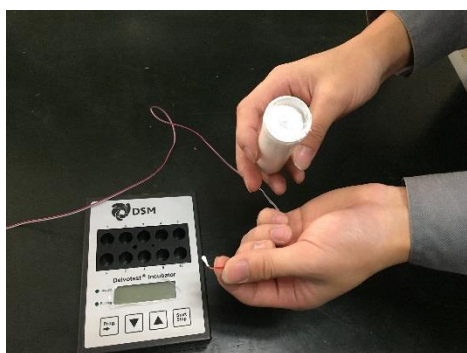
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## Temperature calibration method of the Delvotest® Incubator

1. Cover a temperature sensor (for example, thermocouple or thermistor) with thermal paste and place the sensor in the appropriate well in the heating block, as shown in figure 2.



Figuur 1: temperature sensor and thermal grease



Figuur 2: Position of testing well in block

1. Switch on the Delvotest® Incubator and check if sensor is connected to temperature tester.
2. With the Delvotest® Incubator in standby press the buttons 'prog' and 'start/stop' simultaneously to reach the calibration interface
3. In display, the text "Adj" appears meaning that the calibration program is working.
4. The temperature will increase up to 40.0°C
5. After reaching the set temperature keep it there for 20 minutes then start to scan temperature with temperature tester.
6. Read the real temperature from the temperature tester enter this into the Delvotest® Incubator by pressing the ↑ and ↓ buttons and press the 'start/stop' button to confirm.
7. The Delvotest® Incubator will then be heated automatically up to 64°C.
8. Repeat steps 6 and if necessary step 7.
9. The Delvotest® Incubator will then be heated automatically up to 80°C.
10. Repeat steps 6 and if necessary step 7.
11. After pressing the button 'start/stop' to confirm the temperature the calibration interface will be quit.
12. You have returned in normal operation interface.

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## Testing of the real temperature of the Delvotest® Incubator

After calibration set temperature at 80°C for 20 minutes and read the block temperature using a thermos sensor. The temperature should be +/- 0.3°C  
(note: The Delvotest® Incubator has been tested for 72 hours at elevated temperature of which 10 hours at 80°C and the remaining 62 hours at 40°C)

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