



Product Specification Sheet

DSM Food Specialties B.V.

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Delvotest® Incubator MiniS

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.

Technical data

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)

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

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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

Weight: 0.5 Kg

Dimensions: 99 x 135 x 34mm (W x D x H)

Certification : EN 61010-1:2010, EN 61010-2-010:2003

CE-conformity : EN 61326-1:2013

Warranty:

Unless stipulated otherwise in the relevant sales agreement, DSM provides a guarantee on the Incubator, which guarantee is stipulated in the General terms and Conditions of Sale of DSM (“GTCS”). Supported Accessories are explicitly excluded from any guarantee given by DSM. The Incubator is guaranteed to be free from defective materials and workmanship within the defined period, provided that misuse, alteration and/or abnormal use have not occurred by user. It will be repaired under warranty for a period of 2 (two) years from the date of manufacture printed on the bottom of the incubator casing. Do not open or repair defective readers but contact DSM representative immediately when a defect occurs. Products NOT repaired by DSM (third party repair) are explicitly excluded from any guarantee or warranty given by DSM. In case of contradictions between these specifications and the GTCS, the GTCS shall prevail.

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