



Product Sheet

DSM Food Specialties B.V.

P.O. Box 1
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The Netherlands

Delvotest[®] Incubator

www.dsm.com

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.
Presentation	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: <ul style="list-style-type: none">- Temperature setting : 64°C- Fine adjustment : +/- 1°C- Temperature accuracy : +/- 0.2°C- Operating temperature : +10 to +35°C (ambient) UL-rating specifications on usage: <ul style="list-style-type: none">- Indoor use only- Maximum altitude : 2000 meter- Maximum relative humidity : 80% at 31°C- Transition surge level II- Pollution degree level 2 Timer settings: <ul style="list-style-type: none">- 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
Certification CE-conformity UL-rating	EN61010-1 /A1/A2 EN61326-1 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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