

VWR® for ovens and incubators

01. INNOVATIVE TOUCH SCREEN
CONTROLLER

02. MONITORING AND DATA
STORAGE CAPABILITIES

03. GLP/GMP COMPLIANCE

04. ENVIRONMENTAL FRIENDLY
REFRIGERANT



VWR® for ovens and incubators

VWR DRY-Line® and VENTI-Line® drying ovens with natural and forced convection

- Designed for all standard drying and tempering tasks, as well as sterilising glassware

VWR INCU-Line® digital incubators

- IL 10;23;56 and IL 23R/ Tower
- Ideally suited for dip slides

VWR INCU-Line® digital cooled incubators with Peltier technology

- IL 23R and IL Tower
- Microbiological tests below and above room temperature

VWR INCU-Line® Prime,natural convection incubators

- Microbiological tests above room temperature
- Ideally suited to stability testing

VWR INCU-Line® Premium and CR Premium cooled incubators

- Rapid and precise temperature alternation between heating up and cooling down phases in ramp operation

VWR INCU-Line® ILPR Premium cooled incubators

- Storage and stability testing at specific temperatures below and above room temperature
- Microbiological tests below and above room temperature with environmental and cost-friendly Peltier technology



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VWR® media are available in a choice of formats for maximum convenience

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or download a
brochure



DEHYDRATED MEDIA

- 500g bottle and 5 kg drums
- Standard formulation and animal-free

DEHYDRATED MEDIA IN BAGS

- Add only water to prepare liquid media from 50 ml to 10 l
- Pre-weighed ready to make up bags
- Sterile: No need for an autoclave

GRANULATED MEDIA

- Reduce dust
- Increase safety
- Easy and quick dissolution

CONTACT PLATES FOR SURFACE AND AIR CONTROL

- Special irradiated packaging options
- Blister with single plate packaging or
- Special RD-Packs

CULTURE MEDIA, READY TO USE IN BAGS

Microbiology media in bags are ideally suited for high sample volumes.

- Space-saving packaging
- No risk associated with broken glass bottles
- Media can be easily and conveniently dispensed using a gravimetric diluter or peristaltic pump

READY TO USE PLATES

- 90 mm Petri dishes
- 55 mm Petri dishes for water control (in bags and special RD-Packs)

CONTACT SLIDES FOR SURFACE CONTROL

- Perfect for the food industry

READY TO USE MEDIA IN BOTTLES

TUBES WITH LIQUID MEDIA

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DEHYDRATED MEDIA

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VWR DRY-Line® 112 prime

DRYING OVENS WITH NATURAL CONVECTION, DRY-LINE® PRIME

The DRY-Line® drying ovens are designed for all standard drying and tempering tasks as well as sterilising glassware. They have a temperature range between 50 to 300 °C and are intended for use in biological, chemical, medical, pharmaceutical and physical laboratories.

- Multi-functional microprocessor controller with 4,3" full colour touch screen
- 5 user programs memory
- Five-segment temperature-time profile , quick change of set temperature and set time during a running program
- Scheduled program start (set of date and time) and Loop function up to 255 times or endless
- Adjustable hold at set point time for temperature from 1 min to 366 days or continuous operating
- Adjustable ramp times (days/hours/minutes)
- Over temperature protection class 3.1
- Automatic air flap control (0% - closed, 100% -open, adjustable in increments of 1%)

These ovens with natural convection feature a stainless steel (DIN 1.4301) inner chamber and a powder coated sheet exterior with lockable solid door. All models have a 30 mm Ø access port, real time clock, USB interface (in front panel) to download data onto USB stick and LAN interface. The internal memory stores up to 10000 data records (stored for a maximum 6 months). The range has an auto-diagnostic function, power failure control system, temperature sensor fail alarm, open door alarm and audible and visual temperature alarms.

All Prime drying ovens of the same size can be stacked without additional accessories (except the 180 L models which are not stackable).

Supplied with stainless steel wire shelves, manufacturer test certificate (data measured at 105 °C) and multilingual instruction manual (can be downloaded from internal memory onto USB stick).

Model	DL 56 Prime	DL 112 Prime	DL 180 Prime
Temperature range (°C)		+50...300	
Temperature fluctuation (time) (°C)		±0,4 at 150 °C	
Temperature variation (spatial) (°C)	±3,3 at 150 °C	±3,0 at 150 °C	±3,5 at 150 °C
Capacity (l)	56	112	180
Convection type	Natural convection		
Shelves supplied (max.)	2 (5)	2 (7)	3 (9)
Max. load per shelf (kg)		25	
Max. chamber capacity (kg)	50		
Int. WxDxH (mm)	400x360x390	460x450x540	470x560x720
Ext. WxDxH (mm)	590x600x700	650x700x850	650x760x1030
Nominal power consumption (W)	1700	2500	2800
Weight (kg)	52	65	86

Description	Pk	Cat. No.
VWR DRY-Line® 56 Prime	1	466-0600
VWR DRY-Line® 112 Prime	1	466-0601
VWR DRY-Line® 180 Prime	1	466-0602

Description	For	Pk	Cat. No.
Perforated shelves			
Stainless steel perforated shelf, with slide set, 392x310 mm, max shelf workload: 25 kg	IL 56 / DL 56 / VL 56 / IL 56PR	1	390-1365
Stainless steel perforated shelf, with slides set, 455x412 mm, max shelf workload: 25 kg	IL 112 / DL 112 / VL 112 / IL 112PR	1	390-1366
Stainless steel perforated shelf, with slides set, 590x470 mm, max shelf workload: 25 kg	IL 180 / DL 180 / VL 180	1	390-1367
Reinforced shelves			
Stainless steel reinforced shelf, with slides set, 392x310 mm, max shelf workload: 50 kg	IL 56 / DL 56 / VL 56 / IL 56PR	1	390-1370
Stainless steel reinforced shelf, with slides set, 455x412 mm, max shelf workload: 50 kg	IL 112 / DL 112 / VL 112 / IL 112PR	1	390-1371
Stainless steel reinforced shelf, with slides set, 590x470 mm mm, max shelf workload: 50 kg	IL 180 / DL 180 / VL 180	1	390-1372
Accessories			
Stainless steel wire shelf, with slides set, 392x310 mm, max. shelf workload: 25 kg	DL/VL/IL/ILPR 56	1	466-0454
Stainless steel wire shelf, with slides set, 455x412 mm, max. shelf workload: 25 kg	DL/VL/IL/ILPR 112	1	466-0455
Stainless steel wire shelf, with slides set, 590x470 mm, max. shelf workload: 25 kg	DL/VL/IL 180	1	466-0456
Base on castors	DL/VL/IL 180	1	466-0457
Premium Control Software on USB-stick to download recorded data from device to PC includes LAN cable	All Prime models	1	390-1323



VWR VENTI-Line® 112 prime

DRYING OVENS WITH FORCED CONVECTION, VENTI-LINE® PRIME

The VENTI-Line® drying ovens are designed for all standard drying and tempering tasks as well as sterilising glassware. They have a temperature range between 50 to 300 °C and are intended for use in biological, chemical, medical, pharmaceutical and physical laboratories.

- Multi-functional microprocessor controller with 4,3" full colour touch screen
- 5 user programs memory
- Five-segment temperature-time profile, quick change of set temperature and set time during a running program
- Scheduled program start (set of date and time) and Loop function up to 255 times or endless
- Adjustable hold at set point time for temperature from 1 min to 366 days or continuous operating
- Fan speed control (10 - 100%, adjustable in increments of 1%) and adjustable ramp times (days/hours/minutes)
- Over temperature protection class 3.1
- Automatic air flap control (0% - closed, 100% - open, adjustable in increments of 1%)

These ovens with forced convection feature a stainless steel (DIN 1.4301) inner chamber and a powder coated sheet exterior with lockable solid door. All models have a 30 mm Ø access port, real time clock, USB interface (in front panel) to download data onto USB stick and LAN interface. The internal memory stores up to 10000 data records (stored for a maximum 6 months). The range has an auto-diagnostic function, power failure control system, temperature sensor fail alarm, open door alarm and audible and visual temperature alarms.

All Prime drying ovens of the same size can be stacked without additional accessories (except the 180 L models which are not stackable).

Supplied with stainless steel wire shelves, manufacturer test certificate (data measured at 105 °C) and multilingual instruction manual (can be downloaded from internal memory onto USB stick).

Model	VL 56 Prime	VL 112 Prime	VL 180 Prime
Temperature range (°C)		50...300	
Temperature fluctuation (time) (°C)		±0,2 at 150 °C	
Temperature variation (spatial) (°C)	±2,0 at 150 °C	±2,3 at 150 °C	±2,5 at 150 °C
Capacity (l)	56	112	180
Convection type		Forced convection	
Shelves supplied (max.)	2 (5)	2 (7)	3 (9)
Max. load per shelf (kg)		25	
Max. chamber capacity (kg)	50		75
Int. WxDxH (mm)	400x360x390	460x450x540	470x560x720
Ext. WxDxH (mm)	590x600x700	650x700x850	650x760x1030
Nominal power consumption (W)	1700	2500	
Weight (kg)	53	66	87

Description	Pk	Cat. No.
VWR VENTI-Line® 56 Prime	1	466-0603
VWR VENTI-Line® 112 Prime	1	466-0604
VWR VENTI-Line® 180 Prime	1	466-0605

Description	For	Pk	Cat. No.
Perforated shelves			
Stainless steel perforated shelf, with slide set, 392x310 mm, max shelf workload: 25 kg	IL 56 / DL 56 / VL 56 / IL 56PR	1	390-1365
Stainless steel perforated shelf, with slides set, 455x412 mm, max shelf workload: 25 kg	IL 112 / DL 112 / VL 112 / IL 112PR	1	390-1366
Stainless steel perforated shelf, with slides set, 590x470 mm, max shelf workload: 25 kg	IL 180 / DL 180 / VL 180	1	390-1367
Reinforced shelves			
Stainless steel reinforced shelf, with slides set, 392x310 mm, max shelf workload: 50 kg	IL 56 / DL 56 / VL 56 / IL 56PR	1	390-1370
Stainless steel reinforced shelf, with slides set, 455x412 mm, max shelf workload: 50 kg	IL 112 / DL 112 / VL 112 / IL 112PR	1	390-1371
Stainless steel reinforced shelf, with slides set, 590x470 mm mm, max shelf workload: 50 kg	IL 180 / DL 180 / VL 180	1	390-1372
Accessories			
Stainless steel wire shelf, with slides set, 392x310 mm, max. shelf workload: 25 kg	DL/VL/IL/ILPR 56	1	466-0454
Stainless steel wire shelf, with slides set, 455x412 mm, max. shelf workload: 25 kg	DL/VL/IL/ILPR 112	1	466-0455
Stainless steel wire shelf, with slides set, 590x470 mm, max. shelf workload: 25 kg	DL/VL/IL 180	1	466-0456
Base on castors	DL/VL/IL 180	1	466-0457
Premium Control Software on USB-stick to download recorded data from device to PC includes LAN cable	All Prime models	1	390-1323



INCU-Line IL 10

DIGITAL INCUBATORS, INCU-LINE®, IL 10, IL 23 AND IL 56

IL 10, IL 23 and IL 56 digital incubators offer an economical and space saving solution for microbiology or haematology applications. The temperature can be freely adjusted in increments of 0,1 °C up to a maximum of 70 °C. Heating elements are incorporated into the housing base and walls to ensure temperature stability and uniformity. The IL 10 is available with a transparent Plexiglas® window to provide full visibility or a painted, opaque Plexiglas® window to protect photosensitive samples. IL 23 and IL 56 come as standard with a transparent Plexiglas® window. The housing and door frame are constructed entirely of epoxy coated mild steel.

- Compact design (IL 10: 0,08 m² ; IL 23: 0,12 m² ; IL 56: 0,19 m²)
- Digital PID control with PT100 sensor and LED display, temperature control can be readjusted with a certified reference temperature measuring instrument
- Easy to use, safe and reliable

IL 10 is supplied with one perforated stainless steel shelf, IL 23 and IL 56 are supplied with two. The IL 10 can, optionally, be loaded with up to two specially designed aluminium tube racks for vertical incubation of a maximum of 24 dip slide tubes. All units are supplied with a standard test certificate (measuring point centre of chamber) data is measured at 37 °C.

These incubators are not designed to meet the FD X 15-140 standard.

* Measured with the chamber empty.

Model	IL 10	IL 23	IL 56
Temperature range (°C)	Ambient +5...70		
Temperature fluctuation (time) (°C)	±0,5 at 37 °C *		
Temperature variation (spatial) (°C)	±0,5 at 37 °C *		±1 at 37 °C *
Capacity (l)	10	23	56
Convection type	Natural convection		
Shelves supplied (max.)	1 (2)	2 (3)	2 (5)
Max. load per shelf (kg)	3		10
Int. WxDxH (mm)	230×220×200	290×290×270	390×360×400
Ext. WxDxH (mm)	285×280×335	340×360×400	453×420×546
Nominal power consumption (W)	70	160	220
Weight (kg)	8,3	12,8	23,6

Type	Pk	Cat. No.
INCU-Line® IL 10 with transparent window	1	390-0384
INCU-Line® IL 10 with tinted Plexiglas® window	1	390-0385
INCU-Line® IL 23 with transparent window	1	390-0482
INCU-Line® IL 56 with transparent window	1	390-0999

Description	Pk	Cat. No.
Accessories		
Extra shelf for IL 10, stainless steel, 226×215 mm	1	390-0387
Extra shelf for IL 23/IL 23R/IL Tower, stainless steel, 286×285 mm	1	390-0483
Extra shelf for IL 56, stainless steel, 385×345 mm	1	390-1016
Tube rack for dip slides, 2×6 positions, Ø 32 mm	1	390-0386



INCU-Line® IL 112 prime incubator

INCUBATORS WITH NATURAL CONVECTION, INCU-LINE® PRIME

The INCU-Line® microbiological incubators are designed to cultivate organisms at homogeneous temperatures. They have a temperature range of 5 °C above ambient to 100 °C and can for instance be used for microbiological tests, germ count determination and ageing/heated storage.

- Multi-functional microprocessor controller with 4,3" full colour touch screen
- 5 user programs memory
- Five-segment temperature-time profile , quick change of set temperature and set time during a running program
- Scheduled program start (set of date and time) and loop function up to 255 times or endless
- Adjustable hold at set point time for temperature from 1 min to 366 days or continuous operating
- Adjustable ramp times (days/hours/minutes)
- Over temperature protection class 3.1
- Automatic air flap control (0% - closed, 100% - open, adjustable in increments of 1%)

These incubators with natural convection feature a stainless steel (DIN 1.4016) inner chamber and a powder coated sheet exterior with lockable solid door and internal glass door for a stable atmosphere. All models have a 30 mm Ø access port, real time clock, USB interface (in front panel) to download data onto USB stick and LAN interface. The internal memory stores up to 10000 data records (stored for a maximum 6 months). The range has an auto-diagnostic function, power failure control system, temperature sensor fail alarm, open door alarm and audible and visual temperature alarms.

Prime incubators of the same size can be stacked without additional accessories (except the 180 L model which is not stackable).

Supplied with stainless steel wire shelves, manufacturer test certificate (data measured at 37 °C) and multilingual instruction manual (can be downloaded from internal memory onto USB stick).

Model	IL 56 Prime	IL 112 Prime	IL 180 Prime
Temperature range (°C)	Ambient +5...100		
Temperature fluctuation (time) (°C)	±0,2 at 37 °C		
Temperature variation (spatial) (°C)	±0,7 at 37 °C	±0,6 at 37 °C	±0,8 at 37 °C
Capacity (l)	56	112	180
Convection type	Natural convection		
Shelves supplied (max.)	2 (5)	2 (7)	3 (9)
Max. load per shelf (kg)	25		
Max. chamber capacity (kg)	50 kg		
Int. WxDxH (mm)	400x360x390	460x450x540	470x560x720
Ext. WxDxH (mm)	590x600x700	650x700x850	650x760x1030
Nominal power consumption (W)	450		
Weight (kg)	54	67	88

Type	Pk	Cat. No.
INCU-Line® IL 56 Prime incubator	1	390-1346
INCU-Line® IL 112 Prime incubator	1	390-1349
INCU-Line® IL 180 Prime incubator	1	390-1350

Description	For	Pk	Cat. No.
Perforated shelves			
Stainless steel perforated shelf, with slide set, 392x310 mm, max shelf workload: 25 kg	IL 56 / DL 56 / VL 56 / IL 56PR	1	390-1365
Stainless steel perforated shelf, with slides set, 455x412 mm, max shelf workload: 25 kg	IL 112 / DL 112 / VL 112 / IL 112PR	1	390-1366
Stainless steel perforated shelf, with slides set, 590x470 mm, max shelf workload: 25 kg	IL 180 / DL 180 / VL 180	1	390-1367
Reinforced shelves			
Stainless steel reinforced shelf, with slides set, 392x310 mm, max shelf workload: 50 kg	IL 56 / DL 56 / VL 56 / IL 56PR	1	390-1370
Stainless steel reinforced shelf, with slides set, 455x412 mm, max shelf workload: 50 kg	IL 112 / DL 112 / VL 112 / IL 112PR	1	390-1371
Stainless steel reinforced shelf, with slides set, 590x470 mm mm, max shelf workload: 50 kg	IL 180 / DL 180 / VL 180	1	390-1372
Accessories			
Stainless steel wire shelf, with slides set, 392x310 mm, max. shelf workload: 25 kg	DL/VL/IL/ILPR 56	1	466-0454
Stainless steel wire shelf, with slides set, 455x412 mm, max. shelf workload: 25 kg	DL/VL/IL/ILPR 112	1	466-0455
Stainless steel wire shelf, with slides set, 590x470 mm, max. shelf workload: 25 kg	DL/VL/IL 180	1	466-0456
Base on castors	DL/VL/IL 180	1	466-0457
Premium Control Software on USB-stick to download recorded data from device to PC includes LAN cable	All Prime models	1	390-1323



IncuLine IL 23

DIGITAL COOLED INCUBATOR, INCU-LINE®, IL 23R

The IL 23R digital cooled incubator with Peltier technology offers an economical and space saving solution for microbiology applications at below room temperature. The temperature can be freely adjusted in increments of 0,1 °C from 10 °C below ambient up to a maximum of 50 °C. The built-in Peltier element has a low energy consumption and ensures temperature stability and uniformity over the complete temperature range. The transparent Plexiglas® window allows full visibility of the samples inside the incubator. The housing is constructed entirely of epoxy coated mild steel.

- Compact design
- Digital PID control with PT100 sensor and LED display, temperature control can be readjusted with a certified reference temperature measuring instrument
- Excellent temperature stability
- Low energy consumption, only 80 W
- Easy to use, safe and reliable

IL 23R is supplied with two perforated stainless steel shelves and a test certificate (data measured at 37 °C).

* Measured with the chamber empty.

Temperature range (°C)	10 below ambient...50 °C
Temperature fluctuation (time) (°C)	±0,2 at 37 °C *
Temperature variation (spatial) (°C)	±1,0 at 37 °C *
Capacity (l)	23
Convection type	Natural convection
Shelves supplied (max.)	2 (3)
Max. load per shelf (kg)	3
Int. WxDxH (mm)	294x300x270
Ext. WxDxH (mm)	380x470x450
Nominal power consumption (W)	80
Weight (kg)	19,2

Type	Pk	Cat. No.
INCU-Line® IL 23R	1	390-0881

Description	Pk	Cat. No.
Accessories		
Extra shelf for IL 23/IL 23R/IL Tower, stainless steel, 286x285 mm	1	390-0483
Tube rack for dip slides, 2x6 positions, Ø 32 mm	1	390-0386



COOLED INCUBATOR INCU-LINE® TOWER

The INCU-Line® Tower is a general purpose, dual chamber, cooled incubator with natural convection. This digital cooled incubator with Peltier technology offers an economical and space saving solution for microbiology applications at below room temperature. The built-in Peltier element has low energy consumption (only 35 W at 37 °C) and ensures temperature stability and uniformity over the entire temperature range.

- Compact design with a footprint of only 0,18 m²
- Digital PID control with PT100 sensor and LED display (resolution 0,1 °C)
- Excellent temperature stability, temperature accuracy at 37 °C is ±0,5 °C
- Temperature control can be re-adjusted with a certified reference temperature measuring instrument
- Easy to use, safe and reliable

The temperature can be freely adjusted in increments of 0,1 °C from 10 °C below ambient up to a maximum of 50 °C. The 2 chambers can operate independently at different temperatures and be switched off separately. Each chamber has its own transparent door, so samples can be observed without opening the door, thus preventing temperature changes within the chambers. The housing is constructed entirely of epoxy coated mild steel.

Supplied with two perforated stainless steel shelves per chamber and a test certificate (data measured at 37 °C).

* Measured with the chamber empty.

Model	INCU-Line Tower
Temperature range (°C)	Ambient -10...+50
Temperature fluctuation (time) (°C)	±0,2 at 37 °C *
Temperature variation (spatial) (°C)	±1,0 at 37 °C *
Capacity (l)	2 × 23
Convection type	Natural convection
Shelves supplied (max.)	2 (3) per chamber
Max. load per shelf (kg)	3
Int. W×D×H (mm)	2× (294×300×270)
Ext. W×D×H (mm)	380×470×790
Nominal power consumption (W)	160
Weight (kg)	34

Type	Pk	Cat. No.
INCU-Line® Tower dual chamber cooled incubator	1	390-0963

Description	Pk	Cat. No.
Accessories		
Extra shelf for IL 23/IL 23R/IL Tower, stainless steel, 286×285 mm	1	390-0483
Tube rack for dip slides, 2×6 positions, Ø 32 mm	1	390-0386



Cooled Incubators, INCU-Line®

COOLED INCUBATORS, INCU-LINE®

These compressor-cooled incubators with forced air convection provide a temperature range between 3 to 70 °C. Featuring a stainless steel (DIN 1.4016) inner chamber and powder coated sheet exterior. These models have an intuitive menu, USB interface for data download to USB stick and can be connected to LAN network. The IL 68R has an external glass door, the IL 150R/250R models have a solid outer door and internal glass door.

- Multi-functional microprocessor controller with 4,3" full colour touch screen
- Internal memory stores up to 10000 data records (stored for a maximum of 6 months)
- 5 user program memory, quick and easy change of parameters during a running program
- Five-segment temperature-time profile and adjustable ramp times (days/hours/minutes)
- Timer from 1 min up to 366 days or continuous operation
- Scheduled program start (set of date and time) and Loop function up to 255 times
- Adjustable over-and under-temperature safety thermostat Class 3.3 (DIN 12880) protects samples
- IL 150R models are stackable without additional stacking kit

Units use environmental friendly refrigerant (R1234ze) with a very low global warming potential (GWP=1). All models are equipped with 30 mm access port, door lock, real time clock, internal LED light and internal socket (230V, 50Hz, IP 54) for EU plugs (can be changed to a UK or CH plug version).

Safety features include audible and visible temperature alarms, power failure control system, open door alarm, temperature sensor fail alarm and auto-diagnostic function.

Models are supplied with coated wire shelves, keys to the lock (2 pcs), Manufacturer test certificate at 37 °C, multilingual instruction manual (can be downloaded from internal memory on USB Stick). The optional Premium Control Software (390-1323), is supplied on a USB stick so it can be uploaded onto a PC.

Model	IL 68R	IL 150R	IL 250R
Temperature range (°C)	3...70		
Temperature fluctuation (time) (°C)	≤±0,1 at 37 °C	≤±0,2 at 37 °C	≤±0,3 at 37 °C
Temperature variation (spatial) (°C)	≤±0,3 at 37 °C	≤±0,8 at 37 °C	≤±1,0 at 37 °C
Capacity (l)	68	143	245
Convection type	Forced convection		
Shelves supplied (max.)	2 (2)	3 (4)	4 (6)
Max. load per shelf (kg)	10		
Max. chamber capacity (kg)	20	30	50
Ext. WxDxH (mm)	570×680×660	620×650×920	620×650×1320
Nominal power consumption (W)	900	1300	1900
Weight (kg)	41	68	86
Int. WxDxH (mm)	470×300×430	520×410×660	520×410×1060

Type	Pk	Cat. No.
INCU-Line® IL 68R cooled incubator	1	390-1341
INCU-Line® IL 150R cooled incubator	1	390-1342
INCU-Line® IL 250R cooled incubator	1	390-1343

Description	For	Pk	Cat. No.
Perforated shelves			
Stainless steel perforated shelf, with slides set, 253×425 mm, max shelf workload: 10 kg	IL 68R	1	390-1354
Stainless steel perforated shelf, with slides set, 479×387 mm, max shelf workload: 10 kg	IL 150R / 250R	1	390-1355
Reinforced shelves			
Stainless steel reinforced shelf, with slides set, 253×425 mm, max shelf workload: 20 kg	IL 68R	1	390-1368
Stainless steel reinforced shelf, with slides set, 479×387 mm, max shelf workload: 20 kg	IL 150R / 250R	1	390-1369
Accessories			
Wire coated shelf	INCU-Line IL 68R	1	390-1344
Wire coated shelf	INCU-Line IL 150/250R	1	390-1345
Premium Control Software on USB-stick to download recorded data from device to PC includes LAN cable	INCU-Line incubators	1	390-1323



INCU-Line® IL 150R PREMIUM cooled incubator

COOLED INCUBATORS, INCU-LINE® IL 150R/250R PREMIUM

These compressor-cooled incubators provide a temperature range between 3 to 70 °C with forced air convection and fan speed control (50 - 100%). Featuring a stainless steel (DIN 1.4016) inner chamber and stainless steel linen finish exterior. The PREMIUM models have an intuitive menu and user friendly software, USB port with flash drive for data download to USB stick and for uploading programs. They can be connected to Ethernet or Wi-Fi network for remote control from any computer and users can receive notifications about selectable parameters via e-mail.

- Multi-functional microprocessor controller with 7" full colour touch screen, gives overview of set and current parameters while running
- Access control via password login and administrator function to manage 5 user accounts
- 40 user-program memory, quick and easy change of parameters during a running program
- Multi-segment temperature/time profile (up to 100) with adjustable ramps
- Timer from 1 minute up to 366 days or continuous operation
- Adjustable start delay feature and loop function
- Adjustable over- and under-temperature safety thermostat Class 3.3 (DIN 12880) protects samples and the incubator
- Environmental friendly refrigerant (R1234ze) with a very low global warming potential (GWP is 1)

Both models have a solid outer door and an internal glass door. They are equipped with 30 mm access port, door lock, internal LED light and internal socket (230V, 50Hz, IP 54) for EU plugs (can be changed to a UK or CH plug version). The IL 150R models are stackable without additional stacking kit, other models are not stackable.

Safety features include audible and visible temperature alarms, power failure control system, defrosting function, open door alarm, temperature sensor fail alarm and auto-diagnostic function.

Units feature Premium Control Software and aid GLP compliance with password protection settings, events registry and an internal memory which stores up to 10000 data records for each user (stored for a maximum of 12 months). Users can overview the values on the display or a PC in tabular or graphic form.

Models are supplied with two or three (IL 250R) stainless steel wire shelves, one bottom wire shelf, keys to the lock (2 pcs), manufacturer test certificate at 37 °C, Ethernet cable, multilingual instruction manual and Premium Control Software (can be downloaded from internal memory onto USB stick).

Model	IL 150R PREMIUM	IL 250R PREMIUM
Temperature range (°C)	3...70	
Temperature fluctuation (time) (°C)	±0,2 at 37 °C	±0,3 at 37 °C
Temperature variation (spatial) (°C)	±0,8 at 37 °C	±1,0 at 37 °C
Capacity (l)	143	245
Convection type	Forced convection	
Max. load per shelf (kg)	10	
Max. chamber capacity (kg)	30	50
Int. WxDxH (mm)	520x410x660	520x410x1060
Ext. WxDxH (mm)	620x650x920	620x650x1320
Nominal power consumption (W)	250	
Weight (kg)	70	89
No. of shelves	3 (4)	4 (6)

Type	Pk	Cat. No.
INCU-Line® IL 150R PREMIUM cooled incubator	1	390-1338
INCU-Line® IL 250R PREMIUM cooled incubator	1	390-1339

Description	For	Pk	Cat. No.
Perforated shelves			
Stainless steel perforated shelf, with slides set, 479x387 mm, max shelf workload: 10 kg	IL 150R / 250R	1	390-1355
Reinforced shelves			
Stainless steel reinforced shelf, with slides set, 479x387 mm, max shelf workload: 20 kg	IL 150R / 250R	1	390-1369
Accessories			
Spare stainless steel shelf	IL 150R/IL 250R PREMIUM	1	390-1340



INCU-Line® IL 240CR PREMIUM cooled incubator

COOLED INCUBATORS, INCU-LINE® CR PREMIUM

These compressor-cooled incubators provide a temperature range between -10 to +100 °C with forced air convection and fan speed control (10 - 100%). Featuring a stainless steel (DIN 1.4301) inner chamber and a powder coated sheet exterior. The PREMIUM models have an intuitive menu and user friendly software, USB port with flash drive for data download to USB stick and for uploading programs. They can be connected to Ethernet or Wi-Fi network for remote control from any computer and users can receive notifications about selectable parameters via e-mail.

- Multi-functional microprocessor controller with 7" full colour touch screen, gives overview of set and current parameters while running
- Access control via password login and administrator function to manage 5 user accounts
- 40 user-program memory, quick and easy change of parameters during a running program
- Multi-segment temperature/time profile (up to 100) with adjustable ramps
- Timer from 1 minute up to 366 days or continuous operation
- Adjustable start delay feature and loop function
- Adjustable over- and under-temperature safety thermostat Class 3.3 (DIN 12880) protects samples and the incubator
- Environmental friendly refrigerant (R290) with a very low global warming potential (GWP is 3)

All models have a solid outer door and an internal glass door. The larger IL 400CR and IL 750CR models have double outer doors. All models are equipped with castors (2 with brakes), 30 mm access port, internal light and door lock.

Safety features include audible and visible temperature alarms, power failure control system, defrosting function, open door alarm, temperature sensor fail alarm and auto-diagnostic function.

Units feature Premium Control Software and aid GLP compliance with password protection settings, events registry and an internal memory which stores up to 10000 data records for each user (stored for a maximum of 12 months). Users can overview the values on the display or a PC in tabular or graphic form.

The standard shelves have a maximum workload of 25 kg per shelf. The reinforced stainless steel shelves (optional for IL 240CR and IL 400CR) have a maximum workload of 100 kg per shelf. Please note the maximum chamber capacity as shown in the specification.

All models are supplied with test certificate (data measured at 37 °C), Ethernet cable, keys to the lock (2 pcs), Multilingual instruction manual and Premium Control Software (can be downloaded from internal memory on USB Stick). The IL 750CR models are supplied with three reinforced stainless steel wire shelves, the IL 240CR and IL 400CR models are supplied with three standard stainless steel wire shelves.

Model	IL 240CR PREMIUM	IL 400CR PREMIUM	IL 750CR PREMIUM
Temperature range (°C)		-10...+100	
Temperature fluctuation (time) (°C)		±0,2 at 37 °C	
Temperature variation (spatial) (°C)		±0,3 at 37 °C	
Capacity (l)	245	424	749
Convection type		Forced convection	
Shelves supplied (max.)	3 (10)	3 (14)	3 (16)
Max. load per shelf (kg)	25 (standard shelf)		100 (reinforced shelf)
Max. chamber capacity (kg)	90	120	140
Ext. WxDxH (mm)	820x760x1430	1040x740x1650	1260x860x1820
Nominal power consumption (W)	800	1200	1800
Weight (kg)	140	179	253
Int. WxDxH (mm)	600x510x800	800x510x1040	1040x600x1200

Type	Pk	Cat. No.
INCU-Line® IL 240CR PREMIUM cooled incubator	1	390-1335
INCU-Line® IL 400CR PREMIUM cooled incubator	1	390-1336
INCU-Line® IL 750CR PREMIUM cooled incubator	1	390-1337

Description	For	Pk	Cat. No.
Perforated shelves			
Stainless steel perforated shelf, with slides set, 590x470 mm, max shelf workload: 25 kg	IL 240CR / IL 240PR	1	390-1356
Stainless steel perforated shelf, with slides set, 790x470 mm, max shelf workload: 25 kg	IL 400CR	1	390-1361
Stainless steel perforated shelf, with slides set, 1032x570 mm, max shelf workload: 25 kg	IL 750CR	1	390-1362

Description	For	Pk	Cat. No.
Reinforced shelves			
Reinforced stainless steel wire shelf, with slides set, 590×470 mm, max. shelf workload: 100 kg	IL 240PR/IL 240CR Premium cooled incubator	1	390-1035
Reinforced stainless steel wire shelf, with slides set, 1030×560 mm, max. shelf workload: 100 kg	IL 400CR Premium cooled incubator	1	390-1036
Reinforced stainless steel wire shelf, with slides set, 1030×560 mm, max. shelf workload: 100 kg	IL 750CR Premium cooled incubator	1	390-1037
Accessories			
Stainless steel wire shelf, with slides set, 590×470 mm, max. shelf workload: 25 kg	IL 240PR/IL 240CR Premium cooled incubator	1	390-0967
Stainless steel wire shelf, with slides set, 790×470 mm, max. shelf workload: 25 kg	IL 400CR Premium cooled incubator	1	390-0968



INCU-Line® Peltier cooled incubator open

COOLED INCUBATORS WITH PELTIER TECHNOLOGY, INCU-LINE® ILPR PREMIUM SERIES

Cooled incubators with Peltier technology feature excellent temperature stability and uniformity. They are energy efficient and environmentally friendly, with a low noise level, and they work almost vibration-free as no compressor is installed. No dehumidification of samples due to the closed chamber. These models with forced air convection provide a temperature range between 0 to +70 °C (max. 20 °C below ambient), feature a stainless steel (DIN 1.4301) inner chamber and stainless steel housing, solid outer door and internal glass door. The PREMIUM models have an intuitive menu and user friendly software, USB port with flash drive for data download to USB stick and for uploading programs. They can be connected to Ethernet or Wi-Fi network for remote control from any computer and users can receive notifications about selectable parameters via e-mail.

- Multi-functional microprocessor controller with 7" full color touch screen, gives overview of set and current parameters while running
- Access control via password login and administrator function to manage 5 user accounts
- 40 user-program memory, quick and easy change of parameters during a running program
- Multi-segment temperature/time profile (up to 100) with adjustable ramps
- Timer from 1 minute up to 366 days or continuous operation
- Adjustable start delay feature and loop function
- Adjustable over- and under-temperature safety thermostat Class 3.3 (DIN 12880) protects samples and the incubator

All models have a solid outer door and an internal glass door. They are equipped with 30 mm access port, door lock, internal LED light. INCU-Line IL 56PR and IL 112PR models are stackable as 2× IL 56 PR or 2× IL 112PR without additional stacking kit, it is possible to place the IL 56PR on top of the IL 112PR. The IL 240PR models are not stackable.

Safety features include audible and visible temperature alarms, power failure control system, open door alarm, temperature sensor fail alarm and auto-diagnostic function.

Units feature Premium Control Software and aid GLP compliance with password protection settings, events registry and an internal memory which stores up to 10000 data records for each user (stored for a maximum of 12 months). Users can overview the values on the display or a PC in tabular or graphic form.

The standard spare shelves have a maximum workload of 25 kg per shelf. The optional reinforced stainless steel shelves for IL 240PR units have a maximum workload of 100 kg per shelf. Maximum chamber load is shown in the specification.

Models are supplied with two or three (IL 240PR) stainless steel wire shelves, keys to the lock (2 pcs), manufacturer test certificate at 37 °C, Ethernet cable, multilingual instruction manual and Premium Control Software (can be downloaded from internal memory onto USB stick)

continued on next page

Model	IL 56PR	IL 112PR	IL 240PR
Temperature range (°C)	0...+70 (max. 20 °C below ambient)		
Temperature fluctuation (time) (°C)	±0,1 at 37 °C		
Temperature variation (spatial) (°C)	±0,2 at 37 °C		
Capacity (l)	56	112	245
Convection type	Forced convection		
Shelves supplied (max.)	2 (5)	2 (7)	3 (10)
Max. load per shelf (kg)	25		
Max. chamber capacity (kg)	50		
Int. WxDxH (mm)	400x350x390	460x440x540	600x510x800
Ext. WxDxH (mm)	590x690x710	650x780x850	810x840x1140
Nominal power consumption (W)	500	600	1000
Weight (kg)	52	70	115

Type	Pk	Cat. No.
INCU-Line® IL 56PR Peltier cooled incubator	1	390-1351
INCU-Line® IL 112PR Peltier cooled incubator	1	390-1352
INCU-Line® IL 240PR Peltier cooled incubator	1	390-1353

Description	For	Pk	Cat. No.
Perforated shelves			
Stainless steel perforated shelf, with slides set, 590x470 mm, max shelf workload: 25 kg	IL 240CR / IL 240PR	1	390-1356
Stainless steel perforated shelf, with slide set, 392x310 mm, max shelf workload: 25 kg	IL 56 / DL 56 / VL 56 / IL 56PR	1	390-1365
Stainless steel perforated shelf, with slides set, 455x412 mm, max shelf workload: 25 kg	IL 112 / DL 112 / VL 112 / IL 112PR	1	390-1366
Reinforced shelves			
Stainless steel reinforced shelf, with slides set, 392x310 mm, max shelf workload: 50 kg	IL 56 / DL 56 / VL 56 / IL 56PR	1	390-1370
Stainless steel reinforced shelf, with slides set, 455x412 mm, max shelf workload: 50 kg	IL 112 / DL 112 / VL 112 / IL 112PR	1	390-1371
Stainless steel reinforced shelf with slides set, 590x470 mm, max. shelf workload: 100 kg	IL 240PR / IL 240CR Premium cooled incubator	1	390-1035
Accessories			
Stainless steel wire shelf, with slides set, 392x310 mm, max. shelf workload: 25 kg	DL/VL/IL/ILPR 56	1	466-0454
Stainless steel wire shelf, with slides set, 455x412 mm, max. shelf workload: 25 kg	DL/VL/IL/ILPR 112	1	466-0455
Stainless steel wire shelf, with slides set, 590x470 mm, max. shelf workload: 25 kg	IL 240PR/IL 240CR Premium cooled incubator	1	390-0967

Avantor Services



IQ/OQ/PQ for VWR® ovens and incubators

Giving you the confidence and proof that your laboratory equipment performs reliably and to specification. Validation is done by trained and authorised VWR service engineers:

- Installation qualification (IQ): To verify that the system has been installed to manufacturer's requirements
- Operational Qualification (OQ): All functions of the equipment being validated are tested, results recorded and pass/fail of all tests determined by comparing results with pre-determined acceptance limits
- Performance qualification (PQ): The functions of the equipment are tested with loaded chamber to customers specification



DISCOVER
MORE

PBXXXX-EN



DEHYDRATED MEDIA

- 500g bottle and 5 kg drums
- Standard formulation and animal-free



READY TO USE PLATES

- 90 mm Petri dishes
- 55 mm Petri dishes for water control (in bags and special RD-Packs)



DEHYDRATED MEDIA IN BAGS

- Add only water to prepare liquid media from 50 ml to 10 l
- Pre-weighed ready to make up bags
- Sterile: No need for an autoclave



CONTACT SLIDES FOR SURFACE CONTROL

- Perfect for the food industry



GRANULATED MEDIA

- Reduce dust
- Increase safety
- Easy and quick dissolution



READY TO USE MEDIA IN BOTTLES



CONTACT PLATES FOR SURFACE AND AIR CONTROL

- Special irradiated packaging options
- Blister with single plate packaging or
- Special RD-Packs



TUBES WITH LIQUID MEDIA

CULTURE MEDIA, READY TO USE IN BAGS

Microbiology media in bags are ideally suited for high sample volumes.

- Space-saving packaging
- No risk associated with broken glass bottles
- Media can be easily and conveniently dispensed using a gravimetric diluter or peristaltic pump





DIP SLIDES

Dip slides for microbiological monitoring of surfaces and in liquids. Each slide has media on both sides, with a choice of the same medium, or two different media on the two sides of the slide. This allows sampling of two surfaces with every slide. Testing with dip slides is a safe, reliable, economical and fast indicator of the presence of microorganisms. Dip slides, with a push cap, have a larger contact area.

- Supplied sterile
- Sampling takes only a few seconds
- Results are easily read after just 24 to 48 hours

Type	Contact area (cm ²)	Dimensions	Tray W×L (mm)	Paddle size (mm)
Push cap				
Push cap	10	30 mm tube, 110 mm high	50×22	80×28
			50×22	
			50×22	
Screw cap				
Screw cap	7	24 mm tube, 92 mm high	50×15	72×20

Description	Pk	Cat. No.
Push cap		
Baird-Parker, on both sides, for Staphylococcus aureus	10	535302D
Baird-Parker, on both sides, for Staphylococcus aureus	100	535303D
Baird-Parker and total count agar, for Staphylococcus aureus	10	535304D
Baird-Parker and total count agar, for Staphylococcus aureus	100	535305D
Baird-Parker and VRBG, for Staphylococcus aureus and Enterobacteriaceae	10	535308D
Malt extract agar, on both sides, for yeasts and moulds	10	535328D
Malt extract agar, on both sides, for yeasts and moulds	100	535329D
Nutrient agar and pseudomonas agar, for total count and Pseudomonas	10	535182R
Nutrient agar and pseudomonas agar, for total count and Pseudomonas	100	535184T
Nutrient agar with TTC, on both sides, for total count	10	535092Q
Nutrient agar with TTC, on both sides	100	535094S
Nutrient agar with TTC and malt extract agar, for total count, yeasts and moulds	10	535102B
Nutrient agar with TTC and malt extract agar, for total count, yeasts and moulds	100	535104D
Nutrient agar with TTC and neutralisers, for total count	10	535309D
Nutrient agar with TTC and neutralisers, for total count	100	535310D
R2A agar with TTC	10	535315D
Plate count agar, on both sides, for total count	100	535124H
Plate count agar and MacConkey agar, for total count, Salmonella, Shigella and Coliform	10	535142J
Plate count agar and MacConkey agar, for total count, Salmonella, Shigella and Coliform	100	535144L
Plate count agar and OGYE agar with neutralisers, for total count, yeasts and moulds	10	535132H
Plate count agar and OGYE agar with neutralisers, for total count, yeasts and moulds	100	535134J
Plate count agar and VRBG, for Staphylococcus aureus and Enterobacteriaceae	10	535162N
Plate count agar and VRBG, for Staphylococcus aureus and Enterobacteriaceae	100	535164P
Plate count agar and VRBG with neutralisers, for Staphylococcus aureus and Enterobacteriaceae	10	535172P
Plate count agar and VRBG with neutralisers, for Staphylococcus aureus and Enterobacteriaceae	100	535174R
Plate count agar MacConkey agar with neutralisers, for total count, Salmonella, Shigella and Coliform	10	535152L
Plate count agar MacConkey agar with neutralisers, for total count, Salmonella, Shigella and Coliform	100	535154N
Plate count agar, on both sides, for total count	10	535122F
Plate count agar with neutralisers, on both sides, for total count	10	535324D
Plate count agar with neutralisers, on both sides, for total count	100	535325D
Plate count agar with TTC, on both sides, for total count	10	535311D
Plate count agar with TTC, on both sides, for total count	100	535312D
Plate count agar with TTC and MacConkey agar 3, for total count, Salmonella, Shigella and Coliform	100	535319D
Plate count agar with TTC and MacConkey agar 3, for total count, Salmonella, Shigella and Coliform	10	535318D
Plate count agar with TTC and MacConkey agar 3 with neutralisers, for total count, Salmonella, Shigella and Coliform	10	535316D
Plate count agar with TTC and MacConkey agar 3 with neutralisers, for total count, Salmonella, Shigella and Coliform	100	535317D
Plate count agar with TTC and neutralisers, on both sides, for total count	10	535313D
Plate count agar with TTC and neutralisers, on both sides, for total count	100	535314D
Pseudomonas CFC and MacConkey agar 3, for total count, Salmonella, Shigella and Coliform	10	535322D
Pseudomonas CFC and MacConkey agar 3, for total count, Salmonella, Shigella and Coliform	100	535323D
Rose bengal agar, for yeasts and moulds	10	535202E
Rose bengal agar, for yeasts and moulds	100	535204G
TSA with malt extract agar, on both sides, for yeasts and moulds	10	535320D
TSA with neutralisers, on both sides, for total count	10	535326D
TSA with neutralisers, on both sides, for total count	100	535327D
TSA with TTC and malt extract agar, for yeasts and moulds	100	535321D
TSA with TTC and rose bengal agar, for total count, yeasts and moulds	10	535112D
TSA with TTC and rose bengal agar, for total count, yeasts and moulds	100	535114F
VRBG agar, large, for Enterobacteriaceae	10	EX
VRBG agar, large, for Enterobacteriaceae	100	EC
Screw cap		
Nutrient agar TTC, on both sides, for total count	10	535306D
Nutrient agar TTC, on both sides, for total count	100	535307D



Petri dish, PS

PETRI DISHES, PS

PS. All dishes are manufactured under strict aseptic conditions using on-line production and packaging (ISO 6).

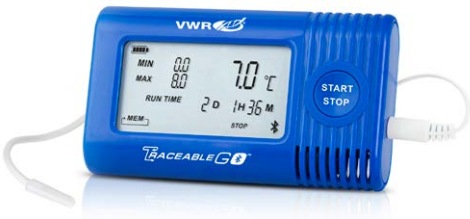
- Stable stacking
- Perfectly flat and retain shape up to 55 °C
- Excellent optical quality: Total transparency
- Stringent quality control procedures
- Compliant with automatic plate pourers

Sterile dishes are supplied with proof of sterility and batch number displayed on the box.

Certificates available upon request.

Version	Ø (mm)	Height (mm)	Sterility	Packed	Pk	Cat. No.
Aseptic						
Without vents	55	14	Aseptic		1.620	391-0866
Without vents	55	14,0	Aseptic	10/sleeve	1.000	391-0611
Beta-irradiated (SAL10-6)						
Without vents	55	14	Beta irradiated		1.620	391-0868
Without vents	55	14,0	Beta irradiated	10/sleeve	1.000	391-0612
Aseptic						
With 3 vents	55	14,0	Aseptic	10/sleeve	1.000	391-0610
Beta-irradiated (SAL10-6)						
With 6 vents	55	14	Beta irradiated		1.620	391-0895
With 3 vents	55	14,0	Beta irradiated	10/sleeve	1.000	391-0613
Aseptic						
Without vents	90	14	Aseptic		825	391-0441
Without vents	90	14	Aseptic	20/sleeve	480	391-0559
Without vents	90	14	Aseptic	30/sleeve	720	391-0598
Without vents, double-outer bag	90	14	Aseptic	20/sleeve	480	391-0561
Beta-irradiated (SAL10-6)						
Without vents	90	14	Beta irradiated	20/sleeve	480	391-0560
Without vents	90	14	Beta irradiated	30/sleeve	720	391-0599
Without vents, double-outer bag	90	14	Beta irradiated	20/sleeve	480	391-0562
Without vents, double-outer bag	90	14	Beta irradiated	30/sleeve	720	391-0600
Aseptic						
With 1 vent	90	14	Aseptic	20/sleeve	480	391-0565
With 3 vents	90	14	Aseptic		825	391-0439
With 3 vents	90	14	Aseptic	20/sleeve	480	391-0556
With 3 vents	90	14	Aseptic	30/sleeve	720	391-0582
Beta-irradiated (SAL10-6)						
With 3 vents	90	14	Beta irradiated		825	391-0455
With 3 vents	90	14	Beta irradiated	30/sleeve	720	391-0601
With 3 vents, double-outer bag	90	14	Beta irradiated		825	391-0892
With 3 vents, double-outer bag	90	14	Beta irradiated	30/sleeve	720	391-0602
Aseptic						
With 3 vents, double-outer bag	90	14	Aseptic	30/sleeve	720	391-0603
Without vents	90	16	Aseptic		700	391-0442
Without vents	90	16	Aseptic	20/sleeve	480	391-0467
Without vents	90	16	Aseptic	30/sleeve	720	391-0604

Version	Ø (mm)	Height (mm)	Sterility	Packed	Pk	Cat. No.
Beta-irradiated (SAL10-6)						
Without vents	90	16	Beta irradiated		700	391-0457
Without vents	90	16	Beta irradiated	30/sleeve	720	391-0605
Aseptic						
With 1 vent	90	16	Aseptic		700	391-0443
With 1 vent	90	16	Aseptic	30/sleeve	720	391-0606
Beta-irradiated (SAL10-6)						
With 1 vent	90	16	Beta irradiated		700	391-0458
With 1 vent	90	16	Beta irradiated	30/sleeve	720	391-0607
Aseptic						
With 3 vents	90	16	Aseptic		700	391-0440
With 3 vents	90	16	Aseptic	20/sleeve	480	391-0468
With 3 vents	90	16	Aseptic	30/sleeve	720	391-0608
Beta-irradiated (SAL10-6)						
With 3 vents	90	16	Beta irradiated	20/sleeve	480	391-0469
With 3 vents	90	16	Beta irradiated	30/sleeve	720	391-0609
Aseptic						
With 3 vents, 2 compartments	90	16	Aseptic	20/sleeve	480	391-0492
With 3 vents, blue	90	16,2	Aseptic		720	391-0615
Without vents	140	21	Aseptic		176	391-1501
With 3 vents	140	21	Aseptic		176	391-1500
Beta-irradiated (SAL10-6)						
With 3 vents	140	21	Beta irradiated		176	391-1502
Aseptic						
Without vents	140	20,6	Aseptic	5/sleeve	140	391-0616
Beta-irradiated (SAL10-6)						
Without vents	140	20,6	Beta irradiated	5/sleeve	140	391-0617
Aseptic						
With 3 vents	140	20,6	Aseptic	5/sleeve	140	391-0618
Beta-irradiated (SAL10-6)						
With 3 vents	140	20,6	Beta irradiated	5/sleeve	140	391-0619
Contact dish, 3 vents, double-outer bag	65	14,5	Beta irradiated	10/sleeve	1.000	391-0614
EO-sterilised (SAL10-4)						
With 3 vents	90	15	EO sterilisation		500	VWRA689633-010101
With 3 vents	150	15	EO sterilisation		200	VWRA689633-010102



Temperature data logger

TEMPERATURE DATA LOGGERS WITH TRACEABLEGO™ WIRELESS CAPABILITY AND CALIBRATION, TRACEABLE®

Easily access collected data between destinations with Bluetooth® data loggers.

- Connect to your data via smartphone or tablet—any Bluetooth-enabled device—using a downloadable Bluetooth App
- View and download data with free TraceableGO App
- Data loggers store up to 90 alarm events
- Readings and setup parameters easily viewable on large 2» by 1» LCD
- Get accurate, reliable measurements with included NIST-traceable calibration

You have the option to subscribe to cloud-based TraceableLIVE® service to upload data to cloud—ideal for tracking data from multiple loggers or to comply with regulatory agency requirements. The low-cost TraceableLIVE subscription provides unlimited trip data to be saved on the cloud as well as the ability to send a report to an email.

Traceable® products are calibrated to NIST-traceable standards and ready to use as soon as you receive it. Each product goes through an intense vetting process before it can carry the Traceable name, and it includes NIST-traceable certification. This means that a 17025-accredited calibration test lab has confirmed that the product meets or exceeds all stated specifications, saving you both time and money by not having to calibrate separately.

NIST-traceable calibration also helps you meet quality standards and regulatory compliance for ISO, FDA, cGMP, VFC, CAP, CLIA and Joint Commission requirements.

CE marked. NIST-Traceable.

1-year warranty.

Includes probe, two AAA batteries, and NIST-traceable calibration certificate with data.

Recording intervals	1 min - 12 h
Data memory - No. of readings	65000
Display	Multiline LCD
Interface	Bluetooth
Batteries	2×AAA batteries (included)
W×D×H (mm)	89×20×51
Weight	18 g

Description	Range (°C)	Accuracy (°C)	Resolution (°C)	Pk	Cat. No.
Temperature data logger with bullet probe	T: -50...+70	T: ±0,3	T: 0,1	1	620-2734
Temperature data logger with bottle probe	T: -50...+70	T: ±0,3	T: 0,1	1	620-2735
Temperature data logger with RTD probe (3 m, PFA coated with SS tip)	T: -90...+100	T: ±0,2	T: 0,1	1	620-2736



620-2204



620-2205



620-2207

DATA LOGGING THERMOMETERS, TRACEABLE® EXCURSION TRAC

These highly accurate logging thermometers are designed to monitor temperatures in refrigerators, freezers, water baths, heating blocks and incubators.

- High/low alarms and time stamps
- User-defined time intervals from 1 minute to 24 hours
- Stores up to 10 unique alarm events
- Meets current CDC requirements for vaccine storage and monitoring
- Rolling memory structure, maintains most recent 525 600 temperature observations
- Memory can be cleared on unit after downloading data to USB stick
- Hassle-free retrieval of data: Unit remains in use while downloading and analysing data
- Status indicators: Low battery, full memory, USB data transfer and active alarm state

Traceable to NIST. Calibration complies with ISO/IEC 17025, ANSI/NCSL Z540-1 and 9001.

Supplied with individually numbered Traceable® certificate of calibration.

Range (°C)	Accuracy (°C)	Resolution (°C)	WxDxH (mm)	Weight (g)	Probe	Pk	Cat. No.
-50...+70	±0,25	0,01	70×20×107	140	1 bottle	1	620-2204
-50...+70	±0,25	0,01	70×20×107	140	2 bottles	1	620-2205
-50...+70	±0,25	0,01	70×20×107	140	1 bullet	1	620-2206
-50...+70	±0,25	0,01	70×20×107	140	2 bullets	1	620-2207
-50...+70	±0,25	0,01	70×20×107	140	1 bottle/1 bullet	1	620-2208
-50...+70	±0,25	0,01	70×20×107	140	1 stainless steel	1	620-2209
-50...+70	±0,25	0,01	70×20×107	140	2 stainless steel	1	620-2210

EXTREME ACCURACY TRIPLE-DISPLAY THERMOMETERS, TRACEABLE

These international standard digital thermometers provide exact readings necessary for critical requirements, quality control checks and routine measurements. The stainless steel probe shows the slightest temperature change in liquid, air/gas and semi-solids. It delivers exact time/date when temperatures rise above/fall below set points.

- Three-line display: Maximum/minimum and current temperatures
- Displays the exact time and date when the limits occurred
- Programmable alarm provides two visual (LED) and two audio alerts when temperature rises above or falls below high and low set points

Stainless steel probe (L×Ø: 15×3,2 mm) with 1,5 metre cable.

High accuracy of 0,05 °C at three points (within ±2,0 °C): 0,00; 25,00; 37,00 °C.

Certificate indicates traceability to standards provided by NIST. Compliance with ISO/IEC, ANSI/NCSL Z540-1 and 9001.

Supplied with Traceable calibration certificate, two AA batteries, stand, VELCRO® and magnetic strips, plus a wall mount.



Range (°C)	Accuracy (°C)	Resolution (°C)	WxDxH (mm)	Weight (g)	Pk	Cat. No.
-2...+2	±0,05	0,01	106×69×20	142	1	620-1824
23...27	±0,05	0,01	106×69×20	142	1	620-1884
35...39	±0,05	0,01	106×69×20	142	1	620-1885
-2...+2; 23...27; 35...39	±0,05	0,01	106×69×20	142	1	620-1886



Digital alarm thermometer, BCT210

DIGITAL ALARM THERMOMETER, BCT 2X0 AND NCT 1X0

The digital alarm thermometer is for use in ambient conditions. It is designed to control the temperature in cooling and freezing areas in laboratories and drug stores.

- Optical and acoustical alarm
- Shows current and max./min. value at the same time
- Switches between °C and °F
- 3 point calibration certificate

In addition to the standard alarm function, the acoustic alarm can be confirmed by pushing the Alarm Confirmation button while an acoustic alarm is active. The optical alarm stays until the measured value is back between the limits.

Models BCT 210 and BCT 220 are delivered with glass bottles of glycol solution.

Attention Hand Safety, Cut Risk! Please check the bottles of possible existing cracks. Please mind eventual leak of the glycol solution. Please wear nitrile rubber gloves in case of a leaky bottle.

Battery life	Approx. 12 months, without alarms
Battery type	AAA (alkaline)
Cable length	3 m
Dimensions	100Lx110Wx23H mm
Housing	ABS
IP rating	IP 20
Operating temperature	-20...50 °C
Temperature accuracy	±0.5 °C (-20...40 °C), ±1.0 °C remaining area
Temperature range	
Temperature resolution	0.1 °C
Weight	120 g

Description	Model	Range	Probe	Pk	Cat. No.
Digital alarm thermometer with external probe and internal sensor	NCT110	-50...70 °C, external (-20...+50 °C, internal sensor)	1 bullet probe	1	620-2715
Digital alarm thermometer with external probe and internal sensor	BCT210	-50...70 °C, external (-20...+50 °C, internal sensor)	1 bottle probe	1	620-2711
Digital alarm thermometer with external probe	NCT120	-50...70	2 bullet probes	1	620-2717
Digital alarm thermometer with external probe	BCT220	-50...70	2 bottle probes	1	620-2716



620-1582



620-1583

LARGE DIGIT TRIPLE-DISPLAY THERMOMETERS, TRACEABLE PLUS

Traceable Plus digital thermometers monitor temperatures in freezers, water baths, heating blocks, incubators and refrigerators.

- Maximum and minimum memory
- Calibration points at 0 and 50 °C
- Triple display: Maximum, minimum and current temperatures
- Out of range alarm programmable in 1,0 °C increments
- Bottle insulates the sensor from transient temperature changes when the refrigerator door is opened (620-1582)

Bottle sensor in glycol solution or stainless steel bullet probe.

Traceable to NIST. Fulfills all CDC thermometer and vaccine thermometer requirements. Compliant with ISO/IEC 17025, ANSI/NCSL Z540-1 and 9001.

Supplied with Traceable certificate of calibration, AAA battery, plastic case, probe in bottle or not with 3 metre cable, flip-open stand, slot for wall mounting, VELCRO® and magnetic strips to attach to any surface.

Range (°C)	Accuracy (°C)	Resolution (°C)	WxDxH (mm)	Weight (g)	Probe	Pk	Cat. No.
-50...+70	±0,5	0,1	75x62x15	113	Bottle	1	620-1582
-50...+70	±0,5	0,1	75x62x15	113	Stainless steel bullet (20 mm)	1	620-1583



620-1963



620-1964

MEMORY CARD THERMOMETERS, TRACEABLE®

Memory card reader (supplied) plugs into any USB port for an instant report. Text report includes date/time of day and sensor readings.

- Captures 5,9 million readings
- Sealed bottle sensor insulated from temperature changes when refrigerator is opened
- Solution in sealed bottle generally recognised as safe by FDA
- Minimum/maximum feature displays highest/lowest readings for any time period
- Alarm (visual and audible) set by the user for high and low values to the nearest 0,1 °C
- Unique four-line display: Temperature of detachable bottle probe, ambient temperature, humidity and time

Cable: 2 metres.

Traceability provided from ISO/IEC 17025, ANSI/NCSL Z540-1 and 9001 and standards provided by NIST.

Supplied with probe, cable, 256 MB SD memory card, USB memory card reader, magnetic mounting strips, VELCRO®/wall mount/bench stand, 3 AA batteries, adapter and Traceable® certificate of calibration.

Range	Accuracy	Resolution	Probe	WxDxH (mm)	Weight (g)	Pk	Cat. No.
-30...+70 °C 0...99% RH	±0,5 (0...25); ±0,6 (25...70); ±1,2 (-30...0; 50...70) °C ±7% RH (±5% RH at 25 °C)	0,1 °C 0,1 RH	Bottle sensor (25x63 mm)	110x91x30	200	1	620-1963
-30...+70 °C 0...99% RH	±0,5 (0...25); ±0,6 (25...70); ±1,2 (-30...0; 50...70) °C ±7% RH (±5% RH at 25 °C)	0,1 °C 0,1 RH	Stainless steel (ØxL: 4x25 mm)	110x91x30	200	1	620-1964



620-2652

CALIBRATABLE ULTRA-ACCURATE THERMOMETERS

These ready to use thermometers, with probe, are designed for temperature measurements which require high accuracy. They can be used for general purpose applications in air, gas, liquid and solids measurements, depending on the probe type. They are suitable for use in pharmaceutical and biotechnology companies (production and laboratories in the food industry), dairy products, fish, meat, healthcare, blood, government institutes and the environment.

- Low battery warning indicator
- Calibratable: Offset and slope input
- Maximum/minimum memory and 'HOLD' function
- Large choice of probes: PT100 (620-1932) or K-, J-, N-, S- or T-type (620-2652, 620-2664)
- Temperature drift of 0,002 °C/K i.e. accuracy of 0,06 °C at 37 °C

Supplied with probe, 9 volt battery, certificate of calibration and transport case.

Description	Range (°C)	Accuracy (°C)	Resolution (°C)	Probe	WxDxH (mm)	Weight (g)	Pk	Cat. No.
Handheld thermometer TD121, with plastic handle and probe (620-1944)	-200...+400	≤0,03	0,01; 0,1	PT100	71x26x142	170	1	620-1932
Handheld thermometer TD142, with probe (620-1941)	-220...+1750	≤0,03% ±0,05% FS	0,1; 1,0	J, K, N, S, T	71x26x142	170	1	620-2664
Dual-channel thermometer TD242, with flexible probe (620-1941)	-220...+1750	≤0,03% ±0,05% FS	0,1; 1,0	J, K, N, S, T	71x26x142	170	1	620-2652

Description	Range (°C)	ØxL (mm)	Pk	Cat. No.
Ultra-accurate K-type probes				
Universal flexible type K probe, model TK 430, for quick response in air, liquids, very small surfaces, twisted pair of PTFE-insulated thermowell wires and DIN-SMP connection	-65...+300	1x1000	1	620-1941
Ultra-accurate probes (PT)				
Immersion and air probe, Pt100, PTX 341, with plastic handle, PVC cable (1 m) and DIN connection	-50...+400	3x150	1	620-1944
Penetration probe, Pt100, PTX 101, with plastic handle, PVC cable (1 m) and DIN connection	-50...+400	3x150	1	620-1945



620-2203

INFRARED, CORE THERMOMETER, TRACEABLE

This easy to use, infrared, K-type thermometer allows the unit to take readings in less than 1 second.

- Field of view is 12:1
- Emissivity adjustable from 0,1 to 1,0 in 0,01 °C increments
- Maximum/minimum feature allows viewing of highest and lowest readings, at any time
- Memory recalls captured temperatures, displays the average of all readings and the difference between the two
- Audible, user-settable, high and low alarms signal 'out of range' conditions, 'HOLD' function to freeze the display
- Cable length: 3 metres

Supplied with 3 point Traceable® certificate of calibration (at 35; 50 and 150 °C (IR)), K-type probe (–40...+250 °C) and batteries with low level indicator.

Description	Range (°C)	Ø×L (mm)	Pk	Cat. No.
Ultra-accurate K-type probes				
Universal flexible type K probe, model TK 430, for quick response in air, liquids, very small surfaces, twisted pair of PTFE-insulated thermowell wires and DIN-SMP connection	–65...+300	1×1000	1	620-1941

Setting science in motion to create a better world



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