

HT030 HEATED INCUBATOR/ OVEN

HT Series Overview

The HT series chambers are designed for performance while utilizing heat. All HT series chambers incorporate simple serviceability and excellent reliability.

HT09

The HT09 is a bench top heated incubator designed to fit on 24" benchtops, standalone, or stacked with optional racking.

HT030

The HT030 is a 1-door heated incubator.

HT034

The HT034 is a 1-door heated incubator.

HT055

The HT055 is a 2-door heated incubator

HT084

The HT084 is a 3-door heated-humidified incubator.



Featured photo is the HT030 single-door heated incubator, open door view to show adjustable internal racks.



Featured photo is the HT030 single-door heated incubator, closed door view.



HT SERIES: HEATED INCUBATOR/ OVENS

The HT series was introduced in 2003 as the first commercially manufactured large capacity heated incubator. The HT series incubators are presently in use by research companies around the world. The advantages of these incubators include:

Why Choose the HT Series Incubator/Oven

This superior heated incubator/oven does not employ cooling to maintain temperature. Without cooling components, the HT series is the most efficient and reliable series we sell.

Superior Efficiency

The unit uses roughly 1/4 the electricity of our compressor driven models and roughly 1/8 the electricity of some of our competitor's models.

Options Available

Chart Recorders
Data Loggers

Widely Proven, Non-Proprietary Controllers

Standard controllers for the HT series are manufactured by Fuji Electric and are ideal for heated incubators. Unlike many proprietary controllers, this controller is commercially available and proven in tens of thousands of installations. Standard functions include: autotuning, fuzzy logic, PID control, programmable alarms, calibration capability, ramp/soak, offset capability, etc. A touchscreen control interface is optional. Other controller manufacturers are also supported (Watlow, Allen Bradley etc.)

Services and Warranties

We offer 24 hour technical support throughout the lifetime of your chamber. In addition to our standard warranties, we also offer extended warranties for cooling components, parts and labor. We also provide qualifications, validations and preventive maintenance services at an additional cost. Please ask for a quote.

HT030 Heated Incubator/Oven Specifications (ambient at 21°C)

Performance	Standard	Customized Option
Temperature Range	5° C above ambient to 50° C	Up to 70° C
Ambient Temperature	21° C ± 3° C	Available
Temperature Control	± 0.2° C	Available
Control Resolution	± 0.2° C	Available
Temperature Sensor	NIST Traceable PT100 RTD Class A	Available

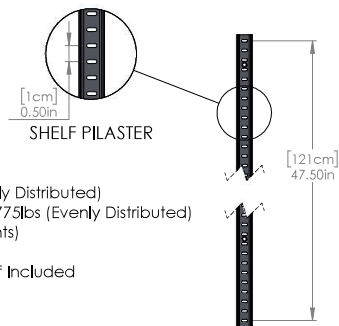
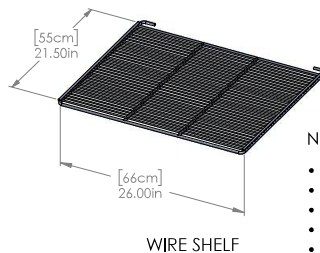
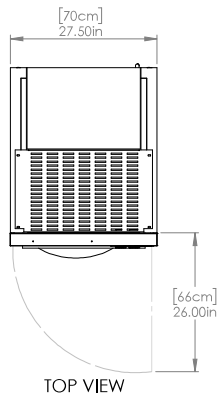
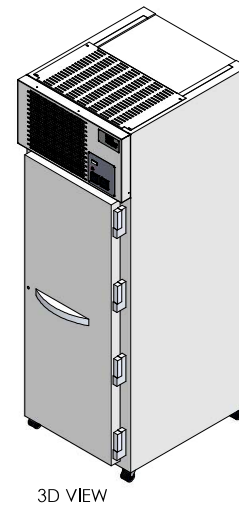
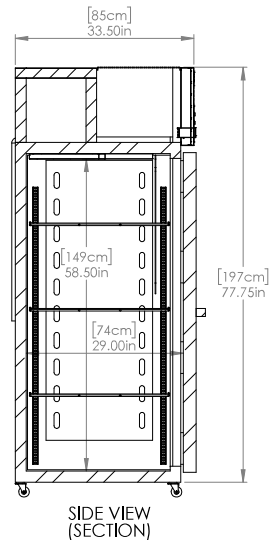
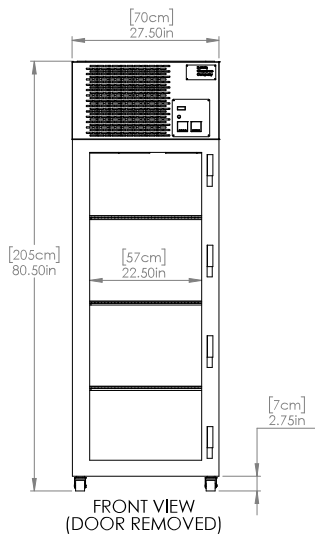
Control System	Standard	Customized Option
Controller	Fuji PXG4 (PID - Fuzzy Logic)	West EC-44, Future Design Touchpad, Watlow, Allen Bradley
Control Readout	Actual and Set-Point Values	Trending, Duty Cycle
Calibration Correction Capability	Actual and Set-Point Values	Available
Uniformity Off Set	Standard 0.1 Resolution	Available
Alarm	Audible and Visual	Text, Email, Web Server, Remote Access
Alarm Type	Deviation in 0.1° C or 0.1% RH with Delay	Absolute 0.1 Resolution with Delay
Remote Monitoring	Dry Alarm Contact, RS 485, & Analog Output	Dry Alarm Contact, RS 485 & Analog Output
Password Protection	Numeric	Numeric, Alpha Numeric
Audit Trail	N/A	Available
Uninterrupted Power Supply (Monitoring)	N/A	Available

Construction	Standard	Customized Option
Exterior	Stainless Steel Door & Front, Aluminum Sides	304/316 Stainless Steel Door, Front & Sides
Interior	Aluminum Side Walls & Back, Stainless Steel Floor & Ceiling	Stainless Steel Side Walls, Back, Floor, Door Liner & Ceiling
Shelving	3 Gray PVC Coated, Adjustable 1" Increments, Supports Up to 150 lbs of Evenly Distributed Weight	Stainless Steel, Chrome Plate or Custom
Casters	2.75" Total Weight Capacity is 300 lbs per Castor, Not Including the Weight of the Chamber	5" Casters or Seismic Legs

Capacity & Dimensions	US Standard	Metric
Interior Capacity	22.5 ft ³	637.13 liters
External Dimensions	Refer to Drawing Below	Refer to Drawing Below
Internal Dimensions	Refer to Drawing Below	Refer to Drawing Below
Shelf Dimensions	Refer to Drawing Below	Refer to Drawing Below
Crated Weight	580 lbs	263.08 kg

Electrical	US Standard	International
Voltage	115 / 60 / 1	230 / 50 / 1
RLA	1.5	0.8 With Step Down Transformer
Cord Length	9 ft	2.74m





Notes:

- Shelf Finish: Gray PVC Coated
- Max Weight per Shelf: 150lbs (Evenly Distributed)
- Max Load Capacity of Chamber: 775lbs (Evenly Distributed)
- Pilaster Height: 47.5" (1/2" Increments)
- Minimum Spacing: 2"
- 4 Stainless Steel Shelf Clips per Shelf Included
- 2" I.D. Access Port Included
- Door Opening: 21" W x 58" H

Note: Tolerances are 0.25" unless otherwise stated
 *Dimensions and components are subject to change without notice.