

HT03 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 or stacked with optional racking.

HT03

The HT03 is an under counter heated incubator.

HT030

The HT030 is a single-door heated incubator.

HT055

The HT055 is a 2-door heated incubator.

HT084

The HT084 is a 3-door heated incubator.



Featured photo is the HT03 under counter incubator/oven, open door view to show adjustable internal racks.



Featured photo is the HT03 under counter incubator, closed door view.



HT SERIES: HEATED INCUBATOR/ OVEN

The HT series was introduced in 2003 as the first commercially manufactured large capacity heated incubator/ovens. 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

Bench-Top Chamber Capable of Being Stacked
Chart Recorder
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.

HT03 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 Platinum RTD	Available

Control System	Standard	Customized Option
Controller	Fuji PXF4 (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	Standard 0.1 Resolution	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 Modbus	Ethernet & 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	Powder Coated Aluminum	316/304 series Stainless Steel Door, Front & Sides
Interior	304 Series Stainless Steel	Available
Shelving	2 Stainless Steel Shelves, Adjustable 1" Increments	Available
Legs / Casters	None	Castors, Legs or Seismic Legs

Capacity & Dimensions	US Standard	Metric
Interior Capacity	3 ft ³	85 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	150 lbs	68 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



