

# Isotherm®

## Laboratory Thermostatic Products

*Reliable Performance for Universal Applications*

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# LABORATORY THERMOSTATIC PRODUCTS OVERVIEW

## Forced Convection and Natural Convection

Convection is a method of heat energy transfer that involves the movement of a fluid (gas or liquid). Fluid in contact with the heat source expands and tends to rise within the bulk of the fluid. Cooler fluid sinks to take its place, setting up a convection current. However, in a forced convection device, the fluid motion is generated by an external source (like a pump, fan, suction device, etc.).



### Forced Convection Laboratory Oven

Laboratory oven is used for high-volume thermal convection applications. This provides uniform temperature throughout the chamber necessary for annealing, drying, sterilizing, and other industrial lab functions. Typical sizes are from one cubic foot (28 liters) to 32 cubic feet (906 liters) with temperatures that can reach 300°C (572°F).



### Forced Convection Laboratory Incubator and Natural Convection Laboratory Incubator

Laboratory incubators are devices that provide a temperature-controlled environment to support the growth of microbiological cultures. Typical forced and natural convection incubators are insulated boxes with an adjustable heater, going up to 60°C to 65°C (140°F to 149°F), though some can go slightly higher (generally to no more than 100°C).



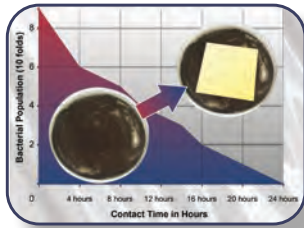
### Refrigerated Incubator

Generally called low-temperature incubator designed to maintain temperatures below ambient to as low as about 10°C. Maintaining a low temperature is necessary to perform Biochemical Oxygen Demand (BOD) testing that involves incubating samples saturated with oxygen at 20°C, usually for five days.

# Isotherm®

## Forced Convection Laboratory Ovens

Esco Isotherm® laboratory ovens are designed with a forced-convection ventilation system, intuitive interface, microprocessor PID control with programming options, a 4-zone heated air jacket, and ergonomic features to provide quality and convenience.



### Quality Esco Construction

- Electrogalvanized steel exteriors
- Isocide™ coated external surfaces to eliminate 99.9% of surface bacteria within 24 hours of exposure

### Superior Insulation

- Improves chamber stability while reducing external surface temperatures
- Reduces heat load output to the laboratory and operating power consumption, and lowers operating costs



### SmartSense™ Microprocessor PID Control Technology

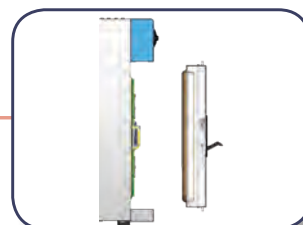
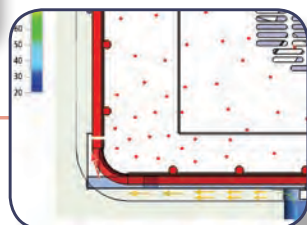
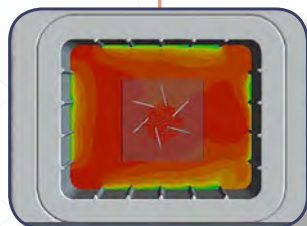
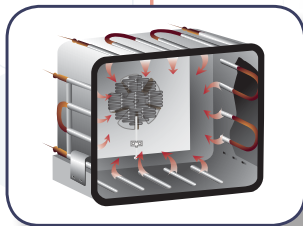
- Connected to an instrument-grade precision platinum temperature probe
- Prevents overshoot, ensures fast ramp time and stable temperature once set point is achieved
- Twin temperature display for easy monitoring ("Actual" and "Set Point" displays)
- Diagnostic LEDs simplify service
- Air flow adjuster via slider for exchange rate of air
- Comes with a timer function (0000 - 9999 minutes) and up to 10 user-configurable program operations



*Isotherm® Forced Convection Laboratory Oven  
Model OFA-110-\_\_*

### Pre-Heat Chamber Technology

- Guarantees maximum thermal performance
- 4-zone heated air jacket ensures stable heating and maximum temperature uniformity in the chamber
- Standard temperature range of up to 300°C for maximum application stability
- 2-point door seal and eccentric hinge ensures maximum gasket compression for stable chamber temperature



### Ventiflow™ Ventilation System

- Forced convection design produces faster temperature response rates, improves uniformity and reduces fluctuation
- Permanently lubricated and maintenance-free fan for uniform air circulation
- Low energy consumption and low noise level
- Adjustable fan speed and air exchange rates
- Fresh air entry from the base of the chamber, combined with the rounded corners of the chamber interior and air exhaust at the rear, creates uniform air circulation ensuring maximum temperature uniformity



## Guide to Models, Forced Convection Laboratory Ovens

OFA - - -

Volume	Code	Electrical Rating	Code	Main Body	Code
32 L	<b>32</b>	220-240 VAC, 50/60 Hz, 1Ø	<b>8</b>	EG Steel	
54 L	<b>54</b>	110-120 VAC, 50/60 Hz, 1Ø	<b>9</b>	Stainless Steel	<b>SS</b>
110 L	<b>110</b>				
170 L	<b>170</b>				
240 L	<b>240</b>				

## General Specifications, Forced Convection Laboratory Ovens

Model	220-240 VAC, 50/60 Hz, 1ø		OFA-32-8 2110001	OFA-54-8 2110002	OFA-110-8 2110003	OFA-170-8 2110006	OFA-240-8 2110007
			OFA-32-8-SS 2110012	OFA-54-8-SS 2110013	OFA-110-8-SS 2110014	OFA-170-8-SS 2110015	OFA-240-8-SS 2110016
	110-120 VAC, 50/60 Hz, 1ø		OFA 32-9 2110010	OFA-54-9 2110009	OFA-110-9 2110008	-	-
			OFA-32-9-SS 2110023	OFA-54-9-SS 2110022	OFA-110-9-SS 2110011	-	-
Volume			32 L (1.1 cu. ft)	54 L (1.9 cu. ft)	110 L (3.9 cu. ft)	170 L (6.0 cu. ft)	240 L (8.5 cu. ft)
Temperature Range			Ambient +7.5°C to 300°C				
Temperature Variation	70°C		± 0.7°C	± 0.6°C	± 0.6°C	± 1.3°C	± 1.3°C
	150°C		± 1.5°C	± 2.2°C	± 1.6°C	± 3.5°C	± 3.6°C
	250°C		± 3.3°C	± 4.0°C	± 4.1°C	± 8.5°C	± 6.4°C
Temperature Fluctuation	70°C		± 0.3°C	± 0.3°C	± 0.3°C	± 0.4°C	± 0.5°C
Heating Up Time*	70°C		36 min	40 min	45 min	40 min	41 min
	150°C		40 min	33 min	31 min	39 min	58 min
	250°C		32 min	58 min	58 min	48 min	58 min
Recovery Time after 30 sec door open*	70°C		6 min	5.5 min	7.5 min	3 min	4.5 min
	150°C		7 min	7 min	9.5 min	4 min	6 min
	250°C		7 min	8 min	10 min	7.5 min	7 min
Noise Level			51 dBA	49 dBA	49 dBA	51 dBA	52 dBA
Oven Construction	Main Body		Electrogalvanized steel with white oven-baked epoxy-polyester Isocide™ antimicrobial powder-coated finish				
	Chamber		Stainless steel, grade 304				
Number of shelves	Standard		2	2	2	2	2
	Maximum		4	5	6	7	9
Maximum Load per Shelf			15 Kg (33 lbs)	15 Kg (33 lbs)	30 Kg (66 lbs)	30 Kg (66 lbs)	30 Kg (66 lbs)
External Dimensions (W x D x H)			550 x 437 x 615 mm (21.7" x 17.2" x 24.2")	550 x 527 x 695 mm (21.7" x 20.7" x 27.4")	710 x 587 x 785 mm (28" x 23.1" x 30.9")	740 x 800 x 910 mm (28.8" x 31.5" x 35.8")	800 x 827 x 1030 mm (31.5" x 32.5" x 40.6")
Internal Dimensions (W x D x H)			400 x 250 x 320 mm (15.7" x 9.8" x 12.6")	400 x 340 x 400 mm (15.7" x 13.4" x 15.7")	560 x 400 x 490 mm (22" x 15.7" x 19.3")	580 x 500 x 580 mm (22.8" x 19.7" x 22.8")	645 x 527 x 700 mm (25.4" x 20.7" x 27.6")
Electrical	220-240 VAC, 50/60 Hz, 1ø	Current Consumption	6.4A	7.3A	9A		
		Power Consumption	1480W	1680W	2080W		
	110-120 VAC, 50/60 Hz, 1ø	Current Consumption	12.8A	15A	18A	N/A	N/A
		Power Consumption	1480W	1680W	2080W	N/A	N/A
Net Weight			43 Kg (95 lbs)	52 Kg (115 lbs)	75 Kg (165 lbs)	114 Kg (251 lbs)	138 Kg (304 lbs)
Shipping Weight			55 Kg (121 lbs)	66 Kg (146 lbs)	94 Kg (207 lbs)	136 Kg (300 lbs)	160 Kg (353 lbs)
Shipping Dimensions (W x D x H)			620 x 530 x 840 mm (24.4" x 20.9" x 33.1")	630 x 620 x 920 mm (24.8" x 24.4" x 36.2")	780 x 680 x 1020 mm (30.7" x 26.8" x 40.2")	900 x 900 x 1100 mm (35.4" x 35.4" x 43.3")	900 x 900 x 1200 mm (35.4" x 35.4" x 47.2")
Shipping Volume			0.37 m³ (13.1 cu. ft)	0.49 m³ (17.3 cu. ft)	0.61 m³ (21.5 cu. ft)	0.89 m³ (31.4 cu. ft)	0.97 m³ (34.3 cu. ft)

\*Up to 98% of the set value. For the set point ≥100°C, if the temperature reading is already 2°C below the set point, it will take longer time to reach set point, due to prevent overshoot.

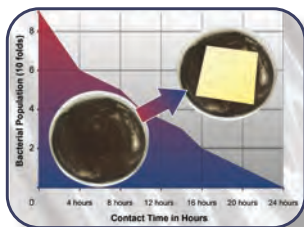
### Note:

- All technical specifications are specified for units with standard equipment at an ambient temperature of 25°C and a voltage fluctuation of ±10%.
- The temperature data are determined in accordance to DIN 12880 standards as per factory type test condition.
- Stainless steel exterior option is available for all sizes.

# Isotherm®

## Forced Convection Laboratory Incubators

Esco Isotherm® forced convection laboratory incubator provides a temperature-controlled environment via forced convection design. It has an intuitive interface, microprocessor PID controls with programming options, a 4-zone heated air jacket, precisely tuned and tested ventilation, an insulation package, and ergonomic features to provide quality and convenience.



### Quality Esco Construction

- Electrogalvanized steel exteriors
- Isocide™ coated external surfaces to eliminate 99.9% of surface bacteria within 24 hours of exposure



### SmartSense™ Microprocessor PID Control Technology

- Connected to an instrument-grade precision platinum temperature probe
- Prevents overshoot, ensures fast ramp time and stable temperature once set point is achieved
- Twin temperature display for easy monitoring ("Actual" and "Set Point" displays)
- Diagnostic LEDs simplify service
- Air flow adjuster via slider for exchange rate of air
- Comes with a timer function (0000 - 9999 minutes) and up to 10 user-configurable program operations

### Superior Insulation

- Improves chamber stability while reducing external surface temperatures
- Reduces heat load output to the laboratory and operating power consumption, and lowers operating costs



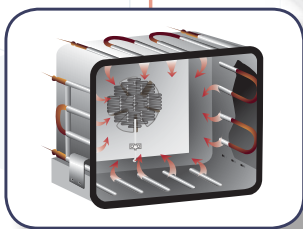
*Isotherm® Forced Convection Laboratory Incubator, Model IFA-110-\_\_*

### Glass Door

- For observing samples inside the chamber during operation

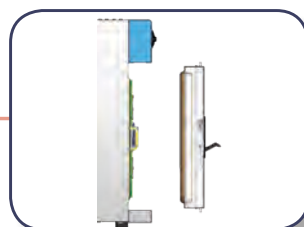
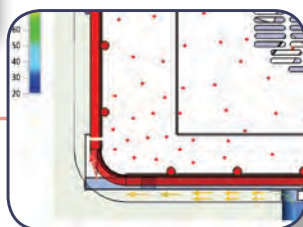
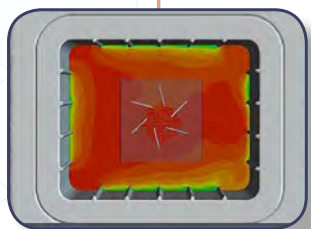
### Pre-Heat Chamber Technology

- Guarantees maximum thermal performance
- 4-zone heated air jacket ensures stable heating and maximum temperature uniformity in the chamber
- Standard temperature range of up to 100°C for maximum application stability
- 2-point door seal and eccentric hinge ensures maximum gasket compression for stable chamber temperature



### Ventiflow™ Ventilation System

- Forced convection design produces faster temperature response rates, improves uniformity and reduces fluctuation
- Permanently lubricated and maintenance-free fan for uniform air circulation
- Low energy consumption and low noise level
- Adjustable fan speed and air exchange rates
- Fresh air entry from the base of the chamber, combined with the rounded corners of the chamber interior and air exhaust at the rear, creates uniform air circulation ensuring maximum temperature uniformity





## Guide to Models, Forced Convection Laboratory Incubators

IFA - - -

Volume	Code	Electrical Rating	Code	Main Body	Code
32 L	<b>32</b>	220-240 VAC, 50/60 Hz, 1Ø	<b>8</b>	EG Steel	
54 L	<b>54</b>	110-120 VAC, 50/60 Hz, 1Ø	<b>9</b>	Stainless Steel	<b>SS</b>
110 L	<b>110</b>				
170 L	<b>170</b>				
240 L	<b>240</b>				

## General Specifications, Forced Convection Laboratory Incubators

Model	220-240 VAC, 50/60 Hz, 1ø		IFA-32-8 2100001	IFA-54-8 2100002	IFA-110-8 2100003	IFA-170-8 2100014	IFA-240-8 2100015
			IFA-32-8-SS 2100021	IFA-54-8-SS 2100022	IFA-110-8-SS 2100016	IFA-170-8-SS 2100024	IFA-240-8-SS 2100025
	110-120 VAC, 50/60 Hz, 1ø		IFA 32-9 2100017	IFA-54-9 2100018	IFA-110-9 2100020	-	-
			IFA-32-9-SS 2100052	IFA-54-9-SS 2100051	IFA-110-9-SS 2100053	-	-
Volume			32 L (1.1 cu. ft)	54 L (1.9 cu. ft)	110 L (3.9 cu. ft)	170 L (6.0 cu. ft)	240 L (8.5 cu. ft)
Temperature Range			Ambient +7.5°C to 100°C				
Temperature Variation	37°C		± 0.3°C	± 0.3°C	± 0.3°C	± 0.4°C	± 0.4°C
	50°C		± 0.3°C	± 0.3°C	± 0.5°C	± 0.7°C	± 0.6°C
Temperature Fluctuation	37°C		± 0.3°C	± 0.3°C	± 0.3°C	± 0.5°C	± 0.3°C
	50°C		± 0.3°C	± 0.3°C	± 0.3°C	± 0.5°C	± 0.3°C
Heating Up Time*	37°C		28 min	23 min	30 min	38 min	35 min
	50°C		35 min	35 min	52 min	46 min	55 min
Recovery Time after 30 sec door open*	37°C		1.5 min	1.5 min	3 min	1 min	1.5 min
	50°C		4 min	3 min	5.5 min	3 min	3 min
Noise Level			49 dBA	48 dBA	49 dBA	51 dBA	51 dBA
Incubator Construction	Main Body		Electrogalvanized steel with white oven-baked epoxy-polyester Isocide™ antimicrobial powder-coated finish				
	Chamber		Stainless steel, grade 304				
Number of shelves	Standard		2	2	2	2	2
	Maximum		4	5	6	7	9
Maximum Load per Shelf			15 Kg (33 lbs)	15 Kg (33 lbs)	30 Kg (66 lbs)	30 Kg (66 lbs)	30 Kg (66 lbs)
External Dimensions (W x D x H)			550 x 437 x 615 mm (21.7" x 17.2" x 24.2")	550 x 527 x 695 mm (21.7" x 20.7" x 27.4")	710 x 587 x 785 mm 28" x 23.1" x 30.9"	740 x 800 x 910 mm (28.8" x 31.5" x 35.8")	800 x 827 x 1030 mm (31.5" x 32.5" x 40.6")
Internal Dimensions (W x D x H)			400 x 250 x 320 mm (15.7" x 9.8" x 12.6")	400 x 340 x 400 mm (15.7" x 13.4" x 15.7")	560 x 400 x 490 mm 22" x 15.7" x 19.3"	580 x 500 x 580 mm (22.8" x 19.7" x 22.8")	645 x 527 x 700 mm (25.4" x 20.7" x 27.6")
Electrical	220-240 VAC, 50/60 Hz, 1ø	Current Consumption	3.5A	4A	4.8A	5A	
		Power Consumption	760W	880W	1080W	1180W	
	110-120 VAC, 50/60 Hz, 1ø	Current Consumption	7A	8A	9.6A	N/A	N/A
		Power Consumption	760W	880W	1080W	N/A	N/A
Net Weight			45 Kg (99 lbs)	55 Kg (121 lbs)	79 Kg (174 lbs)	118 Kg (260 lbs)	144 Kg (318 lbs)
Shipping Weight			57 Kg (126 lbs)	69 Kg (152 lbs)	98 Kg (216 lbs)	140 Kg (309 lbs)	166 Kg (366 lbs)
Shipping Dimensions (W x D x H)			620 x 530 x 840 mm (24.4" x 20.9" x 33.1")	630 x 620 x 920 mm (24.8" x 24.4" x 36.2")	780 x 680 x 1020 mm (30.7" x 26.8" x 40.2")	900 x 900 x 1100 mm (35.4" x 35.4" x 43.3")	900 x 900 x 1200 mm (35.4" x 35.4" x 47.2")
Shipping Volume			0.37 m³ (13.1 cu. ft)	0.49 m³ (17.3 cu. ft)	0.61 m³ (21.5 cu. ft)	0.89 m³ (31.4 cu. ft)	0.97 m³ (34.3 cu. ft)

\*Up to 98% of the set value. For the set point ≥100°C, if the temperature reading is already 2°C below the set point, it will take longer time to reach set point, due to prevent overshoot.

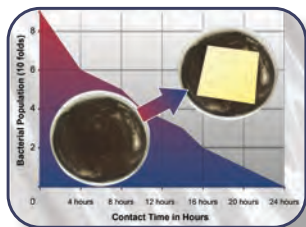
### Note:

- All technical specifications are specified for units with standard equipment at an ambient temperature of 25°C and a voltage fluctuation of ±10%.
- The temperature data are determined in accordance to DIN 12880 standards as per factory type test condition.
- Stainless steel exterior option is available for all sizes.

# Isotherm®

## Natural Convection Laboratory Incubators

Esco Isotherm® natural convection laboratory incubator provides a temperature-controlled environment via natural convection design. It has an intuitive interface, microprocessor PID controls with programming options, a 4-zone heated air jacket, precisely tuned and tested ventilation, an insulation package, and ergonomic features to provide quality and convenience.



### Quality Esco Construction

- Electrogalvanized steel exteriors
- Isocide™ coated external surfaces to eliminate 99.9% of surface bacteria within 24 hours of exposure



### SmartSense™ Microprocessor PID Control Technology

- Connected to an instrument-grade precision platinum temperature probe
- Prevents overshoot, ensures fast ramp time and stable temperature once set point is achieved
- Twin temperature display for easy monitoring ("Actual" and "Set Point" displays)
- Diagnostic LEDs simplify service
- Air flow adjuster via slider for exchange rate of air
- Comes with a timer function (0000 - 9999 minutes) and up to 10 user-configurable program operations

### Superior Insulation

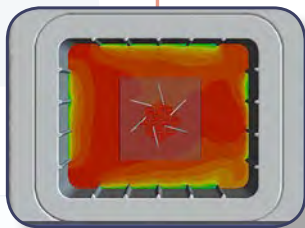
- Improves chamber stability while reducing external surface temperatures
- Reduces heat load output to the laboratory and operating power consumption, and lowers operating costs



*Isotherm® Forced Convection Laboratory Incubator, Model INA-110-\_\_*

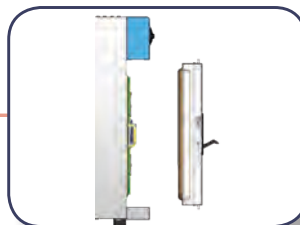
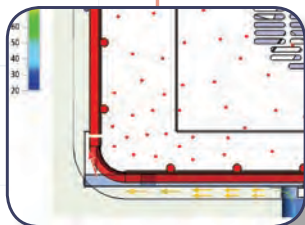
### Pre-Heat Chamber Technology

- Guarantees maximum thermal performance
- 4-zone heated air jacket ensures stable heating and maximum temperature uniformity in the chamber
- Standard temperature range of up to 80°C for maximum application stability
- 2-point door seal and eccentric hinge ensures maximum gasket compression for stable chamber temperature



### Glass Door

- For observing samples inside the chamber during operation



## Guide to Models, Natural Convection Laboratory Incubators

INA - -

Volume	Code	Electrical Rating	Code
32 L	<b>32</b>	220-240 VAC, 50/60 Hz, 1Ø	<b>8</b>
54 L	<b>54</b>		
110 L	<b>110</b>		
170 L	<b>170</b>		
240 L	<b>240</b>		

## General Specifications, Natural Convection Laboratory Incubators

Model	220-240 VAC, 50/60 Hz, 1Ø	INA-32-8 2100045	INA-54-8 2100046	INA-110-8 2100044	INA-170-8 2100047	INA-240-8 2100048
Volume		32 L (1.1 cu. ft)	54 L (1.9 cu. ft)	110 L (3.9 cu. ft)	170 L (6.0 cu. ft)	240 L (8.5 cu. ft)
Temperature Range		Ambient +7.5°C to 80°C				
Temperature Variation	37°C	± 0.6°C	± 0.5°C	± 0.5°C	± 0.8°C	± 0.7°C
Temperature Fluctuation	37°C	± 0.3°C	± 0.4°C	± 0.3°C	± 0.3°C	± 0.3°C
Heating Up Time*	37°C	30 min	39 min	36 min	42 mins	46 min
Recovery Time after 30 sec door open*	37°C	3 min	3.5 min	3 mins	3.5 min	3.5 min
Incubator Construction	Main Body	Electrogalvanized steel with white oven-baked epoxy-polyester Isocide™ antimicrobial powder-coated finish				
	Chamber	Stainless steel, grade 304				
Number of shelves	Standard	2	2	2	2	2
	Maximum	4	5	6	7	9
Maximum Load per Shelf		15 Kg (33 lbs)	15 Kg (33 lbs)	30 Kg (66 lbs)	30 Kg (66 lbs)	30 Kg (66 lbs)
External Dimensions (W x D x H)		630 x 437 x 652 mm (24.8" x 17.2" x 25.7")	630 x 531 x 733 mm (24.8" x 20.9" x 28.9")	790 x 592 x 819 mm (31.1" x 23.3" x 32.2")	810 x 693 x 889 mm (31.9" x 27.3" x 35.0")	875 x 693 x 1005 mm (34.4" x 27.3" x 39.6")
Internal Dimensions (W x D x H)		400 x 250 x 320 mm (15.7" x 9.8" x 12.6")	400 x 340 x 400 mm (15.7" x 13.4" x 15.7")	560 x 400 x 490 mm (22" x 15.7" x 19.3")	580 x 500 x 580 mm (22.8" x 19.7" x 22.8")	645 x 520 x 700 mm (25.4" x 20.5" x 27.6")
Electrical	220-240 VAC, 50/60 Hz, 1Ø	Current Consumption	3.5A	4A	4.8A	5A
		Power Consumption	760W	880W	1080W	1180W
Net Weight		45 Kg (99 lbs)	55 Kg (121 lbs)	79 Kg (174 lbs)	92.5Kg (204 lbs)	112Kg (246 lbs)
Shipping Weight		54.5 Kg (120 lbs)	65 (143 lbs)	92 Kg (203 lbs)	111 Kg (245 lbs)	131Kg (289 lbs)
Shipping Dimensions (W x D x H)		720 x 650 x 865 mm (28.3" x 25.6" x 34.1")	720 x 650 x 945 mm (28.3" x 25.6" x 37.2")	895 x 720 x 1030 mm (35.2" x 28.3" x 40.6")	1115 x 895 x 1100 mm (43.9" x 35.2" x 43.3")	1115 x 895 x 1215 mm (43.9" x 35.2" x 47.8")
Shipping Volume		0.40m³ (14.1 cu. ft)	0.44 m³ (15.5 cu. ft)	0.66 m³ (23.3 cu. ft)	1.09 m³ (38.5 cu. ft)	1.21 m³ (42.7 cu. ft)

\*Up to 98% of the set value. For the set point ≥50°C, if the temperature reading is already 2°C below the set point, it will take longer time to reach set point, due to prevent overshoot.

### Note:

- All technical specifications are specified for units with standard equipment at an ambient temperature of 25°C and a voltage fluctuation of ±10%.
- The temperature data are determined in accordance to DIN 12880 standards as per factory type test condition.
- Stainless steel exterior option is available for all sizes.



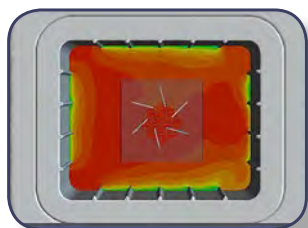
# Isotherm® Refrigerated Incubators



Esco Isotherm® refrigerated incubator is designed to maintain temperatures below ambient to as low as about 10°C. It has an intuitive interface, microprocessor PID controls with programming options, a 4-zone heated air jacket, precisely tuned and tested ventilation, an insulation package, and ergonomic features to provide quality and convenience.

## Pre-Heat Chamber Technology

- Ensures stable heating and maximum temperature uniformity in the chamber
- Standard temperature range of 0°C up to 100°C for maximum application flexibility
- 2-point door seal and eccentric hinge ensures maximum gasket compression for stable chamber temperature



## SmartSense™ Microprocessor PID Control Technology

- Connected to an instrument-grade precision platinum temperature probe
- Prevents overshoot, ensures fast ramp time and stable temperature once set point is achieved
- Twin temperature display for easy monitoring ("Actual" and "Set Point" displays)
- Diagnostic LEDs simplify service
- Air flow adjuster via slider for exchange rate of air
- Comes with a timer function (0000 - 9999 minutes) and up to 10 user-configurable program operations

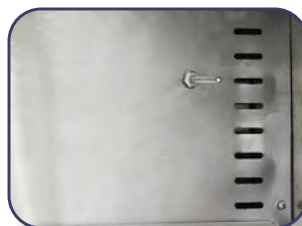


## UV Disinfection

- Can be manually or automatically operated

## Ventiflow™ Ventilation System

- Forced convection design produces faster temperature response rates, improves uniformity and reduces fluctuation
- Ventilated stainless steel shelves contribute to uniform air circulation
- Low energy consumption and low noise level



## Auto-Defrost System

- Auto-heating activates and continues for a predetermined time during operation
- Auto-defrosting during operation and activates regularly
- Influence on temperature fluctuation and uniformity is minimal

## Side Access Port

- For temperature validation and mapping

## Glass Door

- For observing samples inside the chamber during operation

## Water Reservoir

- For water collection during defrosting



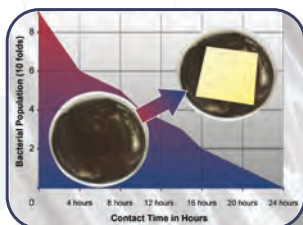
*Isotherm® Refrigerated Incubator,  
Model IFC-110-\_\_*

## Quality Esco Construction

- Electrogalvanized steel exteriors
- Isocide™ coated external surfaces to eliminate 99.9% of surface bacteria within 24 hours of exposure

## Maintenance-free Fan

- Permanently lubricated and maintenance-free for uniform air circulation



## Guide to Models, Refrigerated Incubators

IFC - - -

Volume	Code	Electrical Rating	Code	Main Body	Code
110 L	<b>110</b>	220-240 VAC, 50/60 Hz, 1Ø	<b>8</b>	EG Steel	
170 L	<b>170</b>			Stainless Steel	<b>SS</b>
240 L	<b>240</b>				

## General Specifications, Refrigerated Incubators

Model	220-240 VAC, 50/60 Hz, 1ø		IFC-110-8 2100010	IFC-170-8 2100035	IFC-240-8 2100011
			IFC-110-8-SS 2100026	IFC-170-8-SS 2100056	IFC-240-8-SS 2100027
Volume			110 L (3.9 cu. ft)	170 L (6.0 cu. ft)	240 L (8.5 cu. ft)
Temperature Range			0°C ~ 100°C		
Temperature Variation per DIN 12880 Spatial Uniformity	15°C		± 0.3°C	± 0.3°C	± 0.3°C
	25°C		± 0.3°C	± 0.3°C	± 0.3°C
	37°C		± 0.3°C	± 0.3°C	± 0.3°C
Temperature Fluctuation per DIN 12880 Control Fluctuation	15°C		± 0.3°C	± 0.3°C	± 0.3°C
	25°C		± 0.3°C	± 0.3°C	± 0.3°C
	37°C		± 0.3°C	± 0.3°C	± 0.3°C
Heating Up Time*	37°C		31 min	27 min	37 min
Recovery Time after 30 sec door open*	5°C		3 min	4 min	5 min
	37°C		2 min	3 min	3 min
	50°C		2 min	3 min	3 min
Incubator Construction	Main Body		Electrogalvanized steel with white oven-baked epoxy-polyester Isocide™ antimicrobial powder-coated finish		
	Chamber		Stainless steel, grade 304		
Number of Shelves	Standard		2	2	2
	Maximum		5	7	9
Maximum Load per Shelf			30 Kg (66 lbs)		
External Dimensions (W x D x H)			820 x 730 x 1185 mm (32.3" x 28.7" x 45.6")	815 x 840 x 1311 mm (30.1" x 33.11" x 51.5")	841 x 871 x 1462 mm (33.11" x 34.3" x 53.3")
Internal Dimensions (W x D x H)			600 x 399 x 480 mm (23.6" x 15.7" x 18.9")	620 x 500 x 550 mm (24.4" x 19.7" x 21.6")	645 x 530 x 700 mm (25.4" x 20.9" x 27.6")
Electrical	220-240 VAC, 50/60 Hz, 1ø	Current Consumption	6A		
		Power Consumption	481W	563W	
Net Weight			134 Kg (295 lbs)	155 Kg (342 lbs)	164 Kg (362 lbs)
Shipping Weight			166 Kg (366 lbs)	180 Kg (397 lbs)	195 Kg (430 lbs)
Shipping Dimensions, (W x D x H)			878 x 787 x 1425 mm (34.5" x 30.9" x 56.1")	930 x 900 x 1700 mm (36.6" x 36.6" x 66.9")	891 x 933 x 1628 mm (35.0" x 36.7" x 64.1")
Shipping Volume			0.98 m³ (34.6 cu. ft)	1.47 m³ (51.9 cu. ft)	1.35 m³ (47.7 cu. ft)

\*Up to 98% of the set value. For the set point ≥50°C, if the temperature reading is already 2°C below the set point, it will take longer time to reach set point, due to prevent overshoot.

### Note:

- All technical specifications are specified for units with standard equipment at an ambient temperature of 25°C and a voltage fluctuation of ±10%.
- The temperature data are determined in accordance to DIN 12880 standards as per factory type test condition.
- Stainless steel exterior option is available for all sizes.

# OTHER SUPERB FEATURES OF ISOTHERM® LABORATORY THERMOSTATIC PRODUCTS



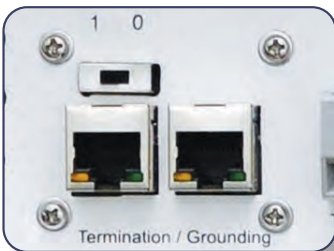
## Safe, Superior Protection for Sample, User and the Environment

- Multiple redundant overtemperature protection systems guarantee maximum sample and user protection
- Over-all temperature protection meets DIN 12880 Class 3.1 standards



## Ergonomic Design

- Access port for temperature validation and mapping



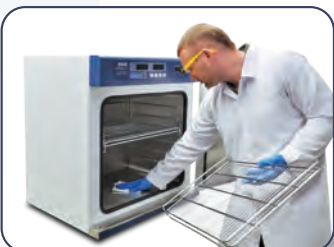
## RS485 Communication Port

- Provides serial communication port for PC that can be daisy chained from product to product and connected to a PC



## Ergonomic Door Handle with Keylock

- For gravity assisted operation and prevents unauthorized access to sensitive samples



## Easy to Clean

- "Cleanroom" design, single-piece stainless steel chamber with rounded corners and dismountable glass door



## Easy to Service

- Diagnostics functions include historical read-out of temperatures, sensor inputs, and controller settings
- Service can be carried out from the front, and electrical components are isolated from the work chamber and easily accessible for replacement
- Low service costs

# APPLICATIONS

## Forced Convection Laboratory Ovens

Application	Material/Sample
Drying	Glassware
	Powder
	Paper & Textile
	Soil and Sand
	Electronics
	Pharmaceutical Preparations
	Tape
Material Testing	Cables
Curing	Plastics
	Adhesives
	Plastics
	Metals
Heated Storage	Drugs and Pills
Vulcanization	Rubber

## Forced and Natural Convection Laboratory Incubators

Application	Material/Sample
Microbiological Culture	Bacteria, Yeasts and Molds
Coliform Determination	Bacteria
Egg Incubation	Eggs
Heated Storage	Media & Samples
Gene Cloning	Bacteria, Yeasts and Molds
Pharmaceutical Stability Testing	Pathogenic Bacteria
Food and Beverage Testing	Bacteria, Yeast and Molds
Paraffin Embedding	Paraffin

## Refrigerated Incubators

Application	Material/Sample
BOD Determination of Wastewater and Sewage	Bacteria
Plant Cell Growth	Plant Cell
Fish and Insect Cell Growth	Fish and Insect Cells
Fermentation Studies	Bacteria and Yeasts
Microbiological Culture	Bacteria, Yeast and Molds
Pharmaceutical Stability Testing	Pathogenic Bacteria

# OPTIONS AND ACCESSORIES



## Wall bracket (only for 32 L and 54 L chambers)

- Accommodates desired operating heights



## Reversed Door Swing (Factory-installed)

- For OFA, IFA, INA models only



## Voyager Software Kit

- Esco Voyager is a PC-based software package developed for remote monitoring, datalogging, and programming/device configuration of Esco controlled environment laboratory equipment



## Support stands fixed height at 715 mm (28")



## Additional Shelf

- Two shelves are included for 32 L, 54 L, 110 L, 170 L and 240 L models as standard. Additional shelves may be ordered.



## Optional Stainless Steel Exterior

- Robust construction and corrosion-resistant surface that meets pharmaceutical and clinical laboratory requirements



# ORDERING INFORMATION

## Unit Ordering

Model	Item Code	Description
OFA-32-8	2110001	Isotherm® Forced Convection Oven, 32 L, 220-240 VAC, 50/60 Hz
OFA-32-9	2110010	Isotherm® Forced Convection Oven, 32 L, 110-120 VAC, 50/60 Hz
OFA-32-8-SS	2110012	Isotherm® Forced Convection Oven, Stainless Steel Exterior Cabinet, 32 L, 220-240 VAC, 50/60 Hz
OFA-32-9-SS	2110023	Isotherm® Forced Convection Oven, Stainless Steel Exterior Cabinet, 32 L, 110-120 VAC, 50/60 Hz
OFA-54-8	2110002	Isotherm® Forced Convection Oven, 54 L, 220-240 VAC, 50/60 Hz
OFA-54-9	2110009	Isotherm® Forced Convection Oven, 54 L, 110-120 VAC, 50/60 Hz
OFA-54-8-SS	2110013	Isotherm® Forced Convection Oven, Stainless Steel Exterior Cabinet, 54 L, 220-240 VAC, 50/60 Hz
OFA-54-9-SS	2110022	Isotherm® Forced Convection Oven, Stainless Steel Exterior Cabinet, 54 L, 110-120 VAC, 50/60 Hz
OFA-110-8	2110003	Isotherm® Forced Convection Oven, 110 L, 220-240 VAC, 50/60 Hz
OFA-110-9	2110008	Isotherm® Forced Convection Oven, 110 L, 110-120 VAC, 50/60 Hz
OFA-110-8-SS	2110014	Isotherm® Forced Convection Oven, Stainless Steel Exterior Cabinet, 110 L, 220-240 VAC, 50/60 Hz
OFA-110-9-SS	2110011	Isotherm® Forced Convection Oven, Stainless Steel Exterior Cabinet, 110 L, 110-120 VAC, 50/60 Hz
OFA-170-8	2110006	Isotherm® Forced Convection Oven, 170 L, 220-240 VAC, 50/60 Hz
OFA-170-8-SS	2110015	Isotherm® Forced Convection Oven, Stainless Steel Exterior Cabinet, 170 L, 220-240 VAC, 50/60 Hz
OFA-240-8	2110007	Isotherm® Forced Convection Oven, 240 L, 220-240 VAC, 50/60 Hz
OFA-240-8-SS	2110016	Isotherm® Forced Convection Oven, Stainless Steel Exterior Cabinet, 240 L, 220-240 VAC, 50/60 Hz

Model	Item Code	Description
IFC-110-8	2100010	Isotherm® Refrigerated Incubator, 110 L, 220-240 VAC, 50/60 Hz
IFC-110-8-SS	2100026	Isotherm® Refrigerated Incubator, Stainless Steel Exterior Cabinet, 110 L, 220-240 VAC, 50/60 Hz
IFC-170-8	2100035	Isotherm® Refrigerated Incubator, 170 L, 220-240 VAC, 50/60 Hz
IFC-170-8-SS	2100056	Isotherm® Refrigerated Incubator, Stainless Steel Exterior Cabinet, 170 L, 220-240 VAC, 50/60 Hz
IFC-240-8	2100011	Isotherm® Refrigerated Incubator, 240 L, 220-240 VAC, 50/60 Hz
IFC-240-8-SS	2100027	Isotherm® Refrigerated Incubator, Stainless Steel Exterior Cabinet, 240 L, 220-240 VAC, 50/60 Hz

Model	Item Code	Description
IFA-32-8	2100001	Isotherm® Forced Convection Incubator, 32 L, 220-240 VAC, 50/60 Hz
IFA-32-9	2100017	Isotherm® Forced Convection Incubator, 32 L, 110-120 VAC, 50/60 Hz
IFA-32-8-SS	2100021	Isotherm® Forced Convection Incubator, Stainless Steel Exterior Cabinet, 32 L, 220-240 VAC, 50/60 Hz
IFA-32-9-SS	2100052	Isotherm® Forced Convection Incubator, Stainless Steel Exterior Cabinet, 32 L, 110-120 VAC, 50/60 Hz
IFA-54-8	2100002	Isotherm® Forced Convection Incubator, 54 L, 220-240 VAC, 50/60 Hz
IFA-54-9	2100018	Isotherm® Forced Convection Incubator, 54 L, 110-120 VAC, 50/60 Hz
IFA-54-8-SS	2100022	Isotherm® Forced Convection Incubator, Stainless Steel Exterior Cabinet, 54 L, 220-240 VAC, 50/60 Hz
IFA-54-9-SS	2100051	Isotherm® Forced Convection Incubator, Stainless Steel Exterior Cabinet, 54 L, 110-120 VAC, 50/60 Hz
IFA-110-8	2100003	Isotherm® Forced Convection Incubator, 110 L, 220-240 VAC, 50/60 Hz
IFA-110-9	2100016	Isotherm® Forced Convection Incubator, 110 L, 110-120 VAC, 50/60 Hz
IFA-110-8-SS	2100020	Isotherm® Forced Convection Incubator, Stainless Steel Exterior Cabinet, 110 L, 220-240 VAC, 50/60 Hz
IFA-110-9-SS	2100053	Isotherm® Forced Convection Incubator, Stainless Steel Exterior Cabinet, 110 L, 110-120 VAC, 50/60 Hz
IFA-170-8	2100014	Isotherm® Forced Convection Incubator, 170 L, 220-240 VAC, 50/60 Hz
IFA-170-8-SS	2100024	Isotherm® Forced Convection Incubator, Stainless Steel Exterior Cabinet, 170 L, 220-240 VAC, 50/60 Hz
IFA-240-8	2100015	Isotherm® Forced Convection Incubator, 240 L, 220-240 VAC, 50/60 Hz
IFA-240-8-SS	2100025	Isotherm® Forced Convection Incubator, Stainless Steel Exterior Cabinet, 240 L, 220-240 VAC, 50/60 Hz

Model	Item Code	Description
INA-32-8	2100045	Isotherm® Natural Convection Incubator, 32 L, 220-240 VAC, 50/60 Hz
INA-54-8	2100046	Isotherm® Natural Convection Incubator, 54 L, 220-240 VAC, 50/60 Hz
INA-110-8	2100044	Isotherm® Natural Convection Incubator, 110 L, 220-240 VAC, 50/60 Hz
INA-170-8	2100047	Isotherm® Natural Convection Incubator, 170 L, 220-240 VAC, 50/60 Hz
INA-240-8	2100048	Isotherm® Natural Convection Incubator, 240 L, 220-240 VAC, 50/60 Hz

# ACCESSORIES ORDERING

Model Code	Item Code	Description	Available for
TOA-1005	5070326	Wall bracket for 32 L	OFA, IFA, INA
TOA-1006	5070327	Wall bracket for 54 L	OFA, IFA, INA
TOA-1007	5130106	Support stand, 715mm (28") for 32 L	OFA, IFA, INA
TOA-1008	5130107	Support stand, 715mm (28") for 54 L	OFA, IFA, INA
TOA-1009	5130108	Support stand, 715mm (28") for 110 L	OFA, IFA, INA
TOA-1010	5130141	Support stand, 715mm (28") for 170 L	OFA, IFA, INA
TOA-1017	5130110	Support stand, 715mm (28") for 240 L	OFA, IFA, INA
TOA-1012	5070328	Additional shelves for 32 L	OFA, IFA, INA
TOA-1013	5070329	Additional shelves for 54 L	OFA, IFA, INA
TOA-1014	5070330	Additional shelves for 110 L	OFA, IFA, INA
TOA-1018	5070331	Additional shelves for 170 L	OFA, IFA, INA
TOA-1019	5070332	Additional shelves for 240 L	OFA, IFA, INA
TOA-1021	5070610	Additional shelves for IFC-110 L	IFC
TOA-1023	5170622	Additional shelves for IFC-170 L	IFC
TOA-1024	5072066	Additional shelves for IFC-240 L	IFC
5250001-U	5250001	Voyager Software Kit	OFA, IFA, INA, IFC
TOA-1020	5070609	IQ/OQ Document	OFA
TOA-1023	5070612	IQ/OQ Document	IFA / INA
TOA-1022	5070611	IQ/OQ Document	IFC

# TESTING AND CERTIFICATION



Esco Isotherm® Laboratory Thermostatic Products were tested, validated and have passed the calibration conducted by Biomedis, an ISO/IEC 17025 accredited testing laboratory. The measuring installation used for calibration are regularly calibrated and traceable to the national standards of the German Federal Physical Technical Institute (PTB).

Standard Compliances	Temperature Safety	Electrical Safety
	DIN 12880 Class 3.1	CAN/CSA-22.2, No. 61010-1; EN 61010-1, Europe; IEC 61010-1, Worldwide

По вопросам продаж и поддержки обращайтесь:

Алматы (7273)495-231  
Ангарск (3955)60-70-56  
Архангельск (8182)63-90-72  
Астрахань (8512)99-46-04  
Барнаул (3852)73-04-60  
Белгород (4722)40-23-64  
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Смоленск (4812)29-41-54  
Сочи (862)225-72-31  
Ставрополь (8652)20-65-13  
Сургут (3462)77-98-35

Сыктывкар (8212)25-95-17  
Тамбов (4752)50-40-97  
Тверь (4822)63-31-35  
Тольятти (8482)63-91-07  
Томск (3822)98-41-53  
Тула (4872)33-79-87  
Тюмень (3452)66-21-18  
Ульяновск (8422)24-23-59  
Улан-Удэ (3012)59-97-51  
Уфа (347)229-48-12  
Хабаровск (4212)92-98-04  
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