



Incubator

DI 30 (Digital Display)

DI 55 (Digital Display)

DI 80 (Digital Display)

DI 120 (Digital Display)

Connect & Go



DragLab incubator ideal solution for media growth and incubation requirements for research, pharmaceutics, medicine and food chemistry, the forced air heating control system is specially optimized to keep temperature homogenous and exactly at the setpoint value.



Fully controlled environment With DragLab Incubation system

DragLab laboratory incubators has proven its efficiency and accuracy in optimum air circulation inside the fully controlled chamber even when it is fully loaded, all models which presented with different volume sizes are available with an automatized air fan for homogeneous temperature distribution, driven by unique heating system optimally geared to forced air circulation by smart technology to match the intended use. Equipped with a user-friendly software for easy control of many parameters including the temperature and timer. The clear dashboard shows the target and actual display, the status of the device as well as an overview of all events and alarm messages.

Application:

- Clinical microbiology & monitoring
- Biotechnology, cell culture and media preparation
- Testing, analysis and research laboratories
- Microbiology and Bacteriology sample preparation
- Industry and Research
- · Cosmetics, skincare products production.
- Pharmaceutical manufacturing and drug formulation.
 - Material testing



Quality and Expertise



DragLab is certified to ISO 9001:2015, reflecting our unwavering commitment to quality and excellence. We continuously optimize our production processes, ensuring that every step is efficient and effective. Through ongoing development and innovation, we strive to meet and exceed industry standards. Our customercentric approach prioritizes the needs and satisfaction of our clients, driving us to maintain rigorous quality assurance protocols. This dedication ensures that laboratory equipment manufactured by DragLab consistently meets the highest standards of quality and reliability.

DragLab Laboratory Devices are meticulously designed and manufactured from high-quality materials to meet the most rigorous requirements of our customers. Our commitment to excellence and innovation drives continuous development and improvement, informed by daily usage and ongoing technological advancements. 'Quality and Expertise' is not just about creating impressive product designs; it reflects our company's policy of prioritizing high preparedness and customer-centric service as our fundamental objective. This dedication extends to all DragLab products, which comply with current European standards and bear the CE mark.





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Dimensions:

Ventilation System:

Airflow with forced air circulation by a fan.

Capacity:

Models are available with useful chamber volumes of 30, 55, 80, and 120 liters.

Display:

7 segment digital display.

Control:

Programmable PID microprocessor.

Temperature:

Controlling temperatures within the range of +20 °C to 100 °C.

Timer:

Timer control ranges from 1 minute to 99 hours and 59 minutes or continuous operation.

Internal shelves:

Two standard shelves.

Interior chamber:

Functional stainless steel AISI 304.

Housing:

Electrostatic powder-coated galvanized steel.

Protection:

Automatic thermostatic protection.

Temperature homogeneity:

Complies with DIN 12880 standards for consistent temperature distribution.

Safetv:

European directive 2014/35/EU and 2014/30/EU.

Warranty:

2 years warranty worldwide.





Specifications:

Specifications:				
	DI 30	DI 55	DI 80	DI 120
Interior				
Internal dimensions	320 (W) X 310 (D) X 320 (H) mm	370 (W) X 380 (D) X 370 (H) mm	430 (W) X 435 (D) X 430 (H) mm	510 (W) X 470 (D) X 510 (H) mm
Chamber	Easy to	clean Stainless steel m	aterial no.: EN 1.4301 (Al	SI 304)
Useful volume	30 litter	55 litter	80 litter	120 litter
Standard shelves	2-shelves chrome plated			
Max. number of shelves	5	8	10	11
Permitted load	75 Kg	110 Kg	150 Kg	170 Kg
Load per shelve	15 Kg	15 Kg	15 Kg	15 Kg
Control technology				
Language setting	English			
Control	Adaptive multifunctional digital PID-microprocessor controller			
Display	4 digits, 7 segments digital display			
Timer	Digital backward counter to target time setting			
Timer control	Adjustable from 1 minute to 99:59 hour or continues			
Delay timer	Programmable time delay function			
Function set point wait	The timer does not start until the set temperature reached the set point			
Adjustable parameter	Temperature and time, automatic fan adjustable			
Standard equipment				
External door	External steel door with compression door lock			
Internal door	Inner door made of tempered safety glass			
Calibration certificate	Calibration certificate at +100°C (optional)			
Interior	Easy-to-clean interior made of stainless steel AISI 304 on all sides			
Gasket	Synthetic rubbers gasket			
Housing	Electrostatic powder-coated galvanized steel			
Insulation	Fully isolated chamber by Rockwool covered by an aluminum sheet to ensure high- temperature stability.			



Drying oven - Digital Display

Specifications:

	DI 30	DI 55	DI 80	DI 120
Emergency knob	Manual knob in case of emergency			
External dimensions	470 (W) X 525 (D) X 600 (H) mm	525 (W) X 490 (D) X 650 (H) mm	600 (W) X 620 (D) X 730 (H) mm	660 (W) X 670 (D) X 790 (H) mm
Shelves	2-shelves chrome plated			
Safety				
Auto diagnostic system	Audible alarm for fault analysis			
Alarm	Audible, can be switched off, adjustable limit on the independent temperature safety device			
	DIN 12880			
Standards	EN 61010-1 and EN 61010-2-010 in accordance with EU directive			
	2014/35/EU EN 61326-1:213 and EN 61326-1 in accordance with EU directive			
	2014/30/EU			
Class	Class I electric	cal equipment in acco	rdance with EU Directi	ve 2014/35/EU
Protection Class	IP20 according to EN 60529			
Ventilation				
Fan	Forced air circulation by quiet air turbine automatically adjustable			
Working conditions				
			ne appliance must be at l	least 15 cm.
Installation	The sides distance must be not less than 5 cm.			
	The distance from the ceiling must not be less than 20 cm			
Temperature	+5 °C to +55 °C			
Humidity	Max. 80% rh			
Electrical data				
Voltage	230 volts, 50/60Hz			
Watt	1500 watt			



Drying oven - Digital Display

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Shipping information				
Customs tariff number	8419 8998	8419 8998	8419 8998	8419 8998
Dimensions approx. incl. carton	650 (W) X 570 (D) X 800 (H) mm	620 (W) X 640 (D) X 750 (H) mm	650 (W) X 700 (D) X 850 (H) mm	770 (W) X 780 (D) X 960 (H) mm
Net weight	35 Kg	42 Kg	51 Kg	62 Kg
Gross weight carton	41 Kg	48 Kg	57 Kg	70 Kg

Order Information:

Model	Article number
DI 30	1032.300
DI 55	1052.300
DI 80	1082.300
DI 00	1002.500
DI 120	1122.300
	DI 30 DI 55 DI 80