



DOUBLE DECKER OVEN / BACTERIOLOGICAL INCUBATOR

CE



OT-HAO-58 DD-SS

**DOUBLE DECKER
HOT AIR OVEN**

Double wall construction with inner Chamber Stainless Steel (S.S 304) & Outer Body M.S. duly powder coated / Stainless Steel 304 Mounting One above the other with individual control box in the sides. Independent Doors. Independent controlling of temperature by 2 nos. microprocessor based PID controller. Removable SS wire mesh trays. The inner chamber is properly insulated with Glass Wool to prevent thermal losses. With Air Circulating Fan.

Temp. Range
Amb. +5°C to 250°C

Working Size Of Each Chamber (for Both Hot Air Oven And Incubator)

Model No.	Size W x D x H	Ltrs. (App.)	No. of Trays
OT-HAO-BI-DD/28 MS/SS	300x300x300 mm (12"x12"x12")	28	1
OT-HAO-BI-DD/45 MS/SS	355x355x355 mm (14"x14"x14")	45	1
OT-HAO-BI-DD/96 MS/SS	450x450x450 mm (18"x18"x18")	96	2
OT-HAO-BI-DD/128 MS/SS	450x450x600 mm (18"x18"x24")	128	2
OT-HAO-BI-DD/227 MS/SS	600x600x600 mm (24"x24"x24")	227	3



OT-BI-58 DD-MS

**DOUBLE DECKER
INCUBATOR**

Temp. Range
Amb. +5°C to 70°C

OR ANY SPECIAL SIZE.

Optional for above (Both Model):

1. 2 Nos. special Heavy-Duty Air Circulating fan system for continuous Non-stop working
2. 2 Nos. Microprocessor based Touch Screen with Pen Drive for data logging, Printing through PC communication & saving of data in PC
3. Online transfer of data without any Cable/Wire interference
4. 21 CFR Software (For Non Editable Data)