

Laboratory incubators and ovens

Slimcell®



drying ovens



microbiological incubators



CO₂ cell culture incubators



MS
Laborgeräte
MS - L GmbH
www.MS-L.de

MS-L GmbH Laborgeräte * Kälte- und Temperiertechnik
Schönbornstr. 7 * D-69234 Dielheim bei Heidelberg
Tel: 06222 / 93 56-60 * Fax: 06222 / 93 56-66
www.MS-L.de * info@MS-L.de

Slimcell® incubators and ovens

Slimcell® incubators and ovens are designed for a wide range of applications in biomedical, pharmaceutical and clinical laboratories. The Slimcell® family consist of three ranges: CO₂ incubators, microbiological incubators and drying ovens. All systems are designed with the customer in mind and guarantee high performance with low maintenance.

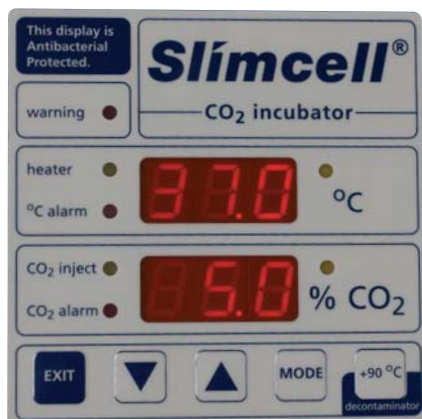
We are proud of the unique fact that the Slimcell® series is manufactured with only selecting the highest quality of components, all made in Europe.



CO155

CO₂ incubator, 155 l with decontamination cycle

The Slimcell® CO155 CO₂ incubator is specially designed for growing cell and tissue cultures in the most stable and safe conditions possible. This results in our design with superior temperature, CO₂ and relative humidity uniformity on every single spot all over the inner chamber. Regarding safety we highly reduced contamination risk by eliminating all risky 'gadgets' from the inner chamber like the sensor and fans. On top of that we are using a one piece deep-drawn inner chamber without any welding point. Unique in the market is our antibacterial coating of the control display. It is so logical that study proved a control panel is the real start and source of bacteria transfer.



Unique Slimcell® antibacterial control display:
=> the first step in protection against contamination

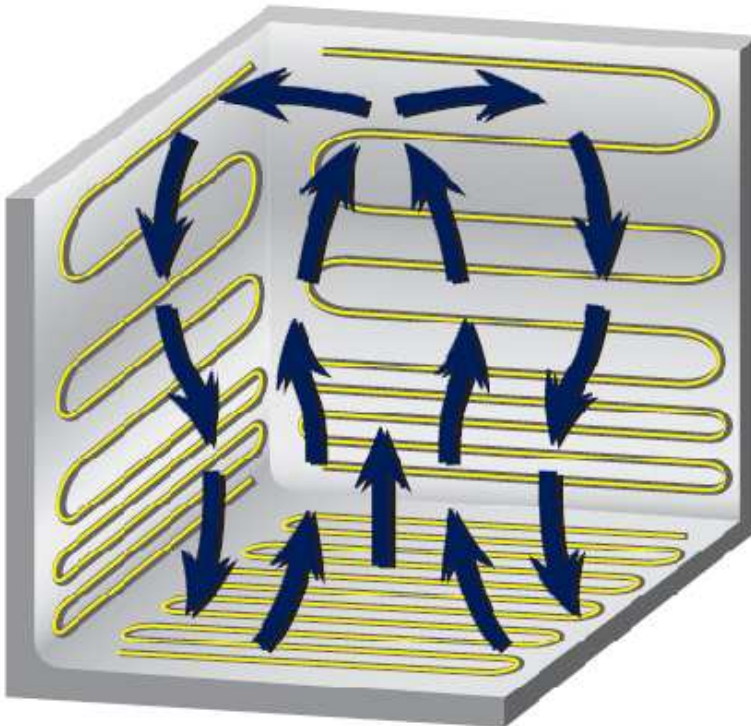
The performance of our antibacterial protected control display is extensively tested and proven to inhibit the growth of a wide range of bacteria, fungi and moulds including MRSA, Salmonella Enteritidis, Escherichia Coli and Listeria Monocytogenes. Our system works by penetrating the cell wall of microorganisms that come in contact with the substrate surface and disrupting their cell functions, rendering them unable to function, grow or reproduce.

Performance features CO155 CO₂ incubator

- Fan-free design, clean, no vibration, space saving and less contamination;
- Six-sided direct heat system ensures stable homogenous environment;
- Weldless deep-drawn stainless steel inner chamber without joints;
- Drift free dual beam infrared CO₂ sensor strategically placed outside chamber for easy chamber decontamination;
- Chamber with rounded corners and click-off frames/shelves for easy cleaning;
- +90°C decontamination cycle in a one-touch procedure;
- Multiple audio-visual alarms for high / low temperature, high / low CO₂, low pressure and door open;
- Heated humidity pan creates > 95% relative humidity to prevent cultures from drying out;
- Superior uniformity for both temperature as well as CO₂ values;
- Rapid recovery times after door opening;
- Cabinets are stackable;
- Dry contact for remote alarm;
- Heated inner glass door;
- Low power consumption;
- Reliable Microprocessor control with antibacterial protection display;
- Every unit comes with a Slimcell® testing certificate.

CO155 Temperature uniformity

The Slimcell CO155 has a fan-free design to guarantee a clean and space- saving interior. Also there will be no vibration and less contamination for the environment of your valuable samples / cells.



In comparison with using a fan our unique six-sided direct-heating profile guarantees temperature uniformity and stability as well. This six-sided concept produces a very gentle convection circulation of chamber atmosphere for an exceptionally uniform temperature and incubator environment.



Specifications **Slimcell**[®] CO₂ incubator

Model no:	CO155
Capacity	155 l
Heating System	six-sided direct heat type (dry wall) natural convection
Inner chamber	deep-drawn stainless steel inner chamber without joints
Inner door	standard equipped with inner glass door heated to prevent condense
Door mounted control panel	standard
Temperature range	+5°C above ambient to +55°C factory set on +37°C
Temperature sensor	PT100 class A
Temperature variation	+/- 0.1 °C
Temperature uniformity	+/- 0.4 °C at 37°C
Temperature recovery time	< 6 minutes after door opening of 30 sec.
CO ₂ range	0 - 20 % factory set on 5%
CO ₂ sensor	drift free dual beam IR (infrared) sensor
CO ₂ setting accuracy	0.1 %
CO ₂ uniformity	+/-0.05 % at 5% CO ₂
CO ₂ recovery time	< 6 minutes after door opening of 30 sec.
Inlet pressure for CO ₂	1 bar
Relative humidity	95% at 37°C +/- 5 %
Humidity system	removable heated water pan (1,65 l)
Decontamination	standard equipped with one-touch decontamination program cycle of 9 hours on +90°C
External dimensions W x D x H mm	690 x 830 x 810
Internal dimensions W x D x H mm	520 x 497 x 630
Shelves	3 perforated stainless steel shelves standard (max 6)
W x D mm	480 x 480 (maximum load per shelf is 7.5 kg)
Electrical	220-240 V, 50/60 Hz
Average power consumption	0.06 kWh
Net weight	75 kg
Shipping weight and dimensions	93 kg
W x D x H mm	940x825x1070
Stackable	standard manufactured for stacking, assembly bars come standard with unit
Alarm system	high and low temperature, high and low CO ₂ , door ajar and pressure low dry contact connection for remote alarming

above data is tested with empty CO155 set on +37°C and 5% CO₂ and ambient temperature of +22°C with 50% humidity.

Standard fast and independent IR sensor

Our infrared sensor is ideal for applications with frequent door opening because recovery is not affected by changes in temperature or humidity. Our IR sensors continually sample the chamber atmosphere through a spectrophotometer flow cell. In this way our sensor checks wavelength and rectifies an out-of-control condition. CO₂ recovery is rapid and changes in CO₂ concentration are made within seconds.

Standard one-touch decontamination cycle

The Slimcell® CO155 is equipped with a one-touch +90°C moist heat disinfection system. After the decontamination cycle mycoplasma is 100% eliminated. Because our system has the IR sensor placed outside the chamber and we use fan-less natural convection no sensor or accessories have to be removed from the chamber.



one-touch decontamination cycle

CO155 CO₂ incubator options & accessories

Model no:	Description:
CS100	factory installed cold spot in combination with large water pan to ensure fast RH recovery even in case of extreme frequent door opening
BAC100	CO ₂ incubator backup module backups your CO ₂ incubator of power for at least 1 hour of power failure
DGD100	divided inner glass door option (4 doors)
ST200	sample throughput hole (18 mm inner diameter) with stopper
SSPP155	additional stainless steel perforated shelf
COU100	automatic CO ₂ change over unit
TSR100	two stage CO ₂ regulator
COF100	CO ₂ inlet filter

Performance features INCU microbiological incubators



INCU54



INCU114



integrated shelf support

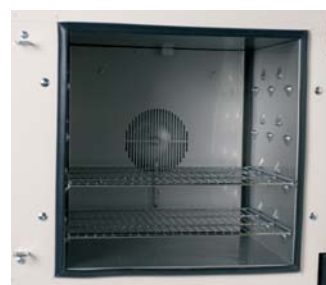
- Very easy to clean stainless steel chamber with integrated shelf support system;
- Door mounted microprocessor control with easy to set timer function;
- Direct heat system ensures stable homogenous environment;
- Standard with inner glass door;
- High quality heat insulation with a minimum number of thermal bridges to save energy;
- Over-temperature protection with safety thermostat class 3.1;
- Superior temperature stability and fast recovery after door opening;
- No moving parts make it a reliable and low maintenance unit;
- Adjustable air vent.

Specifications **Slimcell**[®] microbiological incubators

Model no:	INCU54	INCU114
Capacity	54 l	114 l
Heating system	direct heat type (dry wall) natural convection	
Inner chamber	stainless steel interior	
Inner door	interior glass door	
Door mounted control panel	standard	
Temperature range	+5°C above ambient to +70°C factory set on +37°C	
Temperature sensor	PT100 class A	
Temperature setting increments	0.1 °C	
Timer setting	timer 0-999 minutes / 0-99.9 hours or continuous	
Microprocessor controlled	standard microprocessor control with large LED display indications for temperature, heating and timer	
Maximum load per shelf	10 kg	15 kg
Temperature deviation as a function of space	+0.6 °C	+/- 0.7°C
Temperature deviation as a function of time	+/- 0.2 °C	+/- 0.2 °C
Heating up time to +37°C	42 minutes	71 minutes
External dimensions W x D x H mm	610 x 670 x 680	810 x 760 x 765
Internal dimensions W x D x H mm	400 x 330 x 410	597 x 398 x 481
Shelves	2 chrome-plated grids standard (max 4)	
W x D mm	395 x 320	595 x 390
Electrical	220-240V, 50/60 Hz	
Average power consumption	0.15 kWh	0.22 kWh
Net weight	47 kg	70 kg
Shipping weight and dimensions W x D x H mm	61 kg 720x780x950	86 kg 830x920x980
Stackable	standard manufactured for stacking assembly bars come standard with unit	
Exhaust / Ventilation	adjustable ventilation flap located at the back of the machine	
Alarm	visual over-temperature protection (safety thermostat class 3.1)	

above data is tested with empty units set on +37°C and ambient temperature of +22°C.

Performance features DRYO drying ovens



integrated shelf support

- Very easy to clean stainless steel chamber with integrated shelf support system;
- Door mounted microprocessor control with easy to set timer function;
- Direct heat system ensures stable homogenous environment;
- High quality heat insulation with a minimum number of thermal bridges to save energy;
- Over-temperature protection with safety thermostat class 3.1;
- Superior temperature stability and fast recovery after door opening;
- Adjustable air vent;
- Available in natural convection or with fan assisted air circulation.

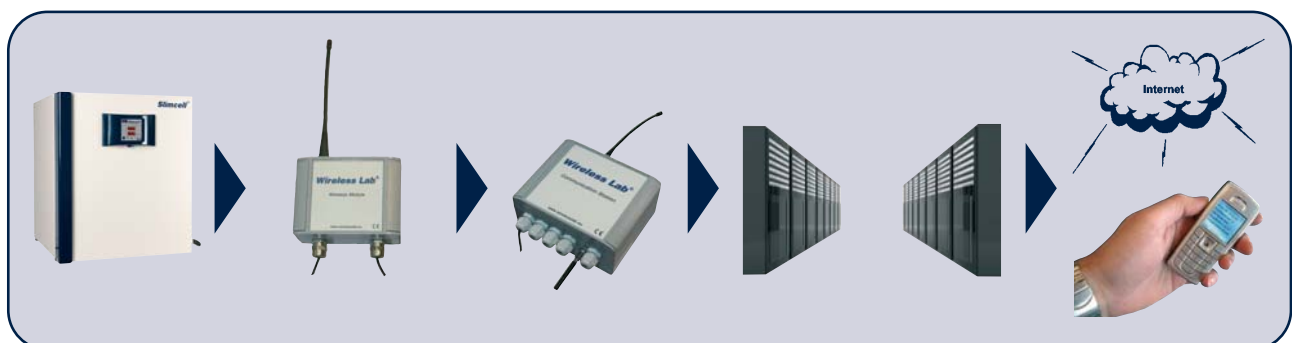
Specifications **Slimcell**[®] drying ovens

Model no:	DRYO54	DRYO114	DRYO54F	DRYO114F
Capacity	54 l	114 l	54 l	114 l
Heating system	direct heat type (dry wall) natural convection		direct heat type (dry wall) with fan assistance	
Inner chamber	stainless steel interior			
Door mounted control panel	standard			
Temperature range	+5°C above ambient to +220°C factory set on +150°C			
Temperature sensor	PT100 class A			
Temperature setting increments	1 °C			
Timer setting	timer 0-999 minutes / 0-99.9 hours or continuous			
Microprocessor controlled	standard microprocessor control with large LED display indications for temperature, heating and timer			
Maximum load per shelf	10 kg	15 kg	10 kg	15 kg
Temperature deviation as a function of space	+/- 3.3 °C	+/- 3.0 °C	+/- 2.7 °C	+/- 2.5 °C
Temperature deviation as a function of time	+/- 0.4°C	+/- 0.3 °C	+/- 0.4°C	+/- 0.3 °C
Heating up time to +150°C	35 minutes	50 minutes	23 minutes	30 minutes
External dimensions W x D x H mm	610x640x680	810x730x765	610x640x680	810x730x765
Internal dimensions W x D x H mm	400x330x410	597x398x481	400x330x410	597x398x481
Shelves	2 chrome-plated grids standard (max 4)			
W x D mm	395x320	595x390	395x320	595x390
Electrical	220-240V, 50/60 Hz			
Average power consumption	0.15 kWh	0.22 kWh	0.15 kWh	0.22 kWh
Net weight	41 kg	63 kg	41 kg	63 kg
Shipping weight and dimensions W x D x H mm	60 kg 780x720x910	80 kg 840x920x1000	60 kg 780x720x910	80 kg 840x920x1000
Stackable	standard manufactured for stacking assembly bars come standard with unit			
Exhaust / Ventilation	adjustable ventilation flap located at the back of the machine			
Alarm	visual over-temperature protection (safety thermostat class 3.1)			

above data is tested with empty units set on +150°C and ambient temperature of +22°C.

Wireless Lab[®] plug & play monitoring & alarm system

Wireless Lab is a wireless and plug & play solution for easy monitoring and safe storage of temperature, CO₂ and relative humidity data. Monitor your incubators and ovens without using any paper, installation time or software. Just check your equipment performance on every PC with internet access. Additional you can receive alarms on your mobile phone or e-mail address.



- 1 Put sensor (PT1000, CO₂ sensor, RH sensor) inside your incubator or oven. The wireless module is battery powered
- 2 The wireless modules are sending the data to the main communication station (max 32 per station)
- 3 All data is collected and transmitted to a secured data server (with LAN or GPRS)
- 4 Wherever you are: on www.wirelesslab.eu you can check your equipment performance and receive alarms