Dry Incubator

EC10

New Product Release





High-Capacity / Low-Profile Design

With 10 chambers, the number of dishes that can be stored per machine has greatly increased. Compared to its predecessors, the depth and height has been reengineered, allowing easy access to the rear chambers.

Each chamber is independently temperature controlled and the unit also comes with a built-in Gas Mixer with rapid temperature recovery as its succeeding models. The new low-profile design, enables the installation and operation of up to 3 units using the Astec Exclusively made stand.



Sophisticated Design Bottom Plate

The dishes that can be used are 35 mm dish x 6, 60 mm dish x 3, and 4 well dish x 2 per chamber. A bottom plate securely holds dishes in place for proper placement and maximum storage capacity. Custom plates can be ordered and are available separately.



[Specifications]

EC10
W660×D610×H110mm
W108×D180×H18.5mm/chamber
350ml
10
Dry Incubator
5°C above ambient to 40.0°C
±0.1°C
0%~20.0%
±0.3%
0.1%~18.0%
±0.5%
30kg





Optional accessory

An optional filter that absorbs VOCs can be connected to the circulation gas line. The addition of this option ensures a continuously filtered environment for each chamber.