



Inucell • Incucell V



Natural Gravity Convection • Patented Forced Air Convection

Microbiological Incubators



INCUCCELL® microbiological incubators utilize a natural gravity convection system to provide noiseless operation and gentle airflow along with exceptional temperature uniformity. The lack of a fan greatly reduces particle movement inside the chamber and makes INCUCCELL® incubators ideal for the safe treatment of microbiological cultures.

INCUCCELL® V incubators utilize BMT's patented forced air convection system to move air vertically and horizontally within the chamber for more even temperature distribution and faster heating and cooling.



Biological and microbiological testing, growth of bacteria cultures and microorganisms



QA/QC food & beverage testing and growth of bacteria cultures and microorganisms



Water treatment/BOD biochemical oxygen demand, study of microorganisms and aerobic bacteria



ECO Controller

3" LCD display

Fuzzy Logic algorithm constantly monitors chamber conditions and continuously optimizes parameters.

(9) programs with (2) segments each for varying loads and parameters

Audible & visual alarms – temperature, time & humidity

USB flash & device, RS232 & optional Ethernet port

Integrated USB 30-day data logger for temperature measurement & recording: 202, 404, 707, 1212 models

Delayed heating & start function

Digital control sensor and independent safety sensor



EVO Controller

5.7" LCD touch display

Fuzzy Logic algorithm constantly monitors chamber conditions and continuously optimizes parameters.

(100) programs with (100) segments each for varying loads and parameters

Audible & visual alarms – temperature, time & humidity

USB device, RS232 & optional Ethernet port

Integrated SD card 30-day data logger & multi-level secure user authentication

Delayed heating & start function

Digital control sensor and independent safety sensor

Temperature Range:

Incucell: 5°C above ambient up to 100°C

Incucell V: 10°C above ambient up to 100°C

Patented Door Closing Mechanism:

4-point patented door locks for exceptional seal of the door to the chamber

Chamber Volumes:

22 (1.8 ft³) • 55 (2 ft³) • 111 (4 ft³) • 222 (8 ft³) • 404 (14.3 ft³)

707 (25 ft³) • 1212 (43 ft³)

Chamber Construction:

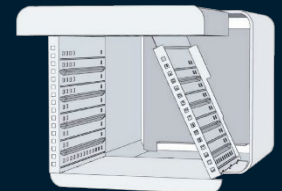
- AISI 304 stainless steel chamber (AISI 316 SS option available)
- Double wall construction with 5 layers of insulation for more uniform internal chamber conditions

Electrical Data:

115V 50/60Hz: 22, 55, 111, 222, 404, 707; 230V 50/60Hz: 1212

Removable Inner Chamber

- Removable inner chamber with seamless, rounded corner design for easier cleaning & sterilization



Optional Equipment:

- Access ports 25 (1"), 50 (2"), 100 (4") mm
- Heavy load chamber
- Ethernet communication port
- Rolling carts for 22, 55, 111 & 222 models
- HEPA Filter for INCUCCELL V
- Door sensor and alarm
- Automatic and key door lock
- Warmcomm data acquisition software:
 - ✓ 4.0B – Receive data
 - ✓ 4.0P – Receive data and control the device
 - ✓ 4.0F – FDA 21 CFR part 11 compliant
- BMS – Building monitoring alarm contact
- Flexible PT 100 sensor
- 304 or 316 AISI stainless steel exterior
- USB Flash drive, 30-day data logging: 22, 55, 111
- 115V inner electrical socket
- IQ / OQ protocols with 9pt or 27pt temperature mapping

Incucell/Incucell V Technical Data			Model	22	55	111	222	404	707	1212
Interior Dimensions Chamber: AISI 304 stainless steel (AISI 316 stainless steel option available)	Volume	ft ³	0.8	2	3.9	7.8	14.3	25	43	
		liters	22	55	111	222	404	707	1212	
	Width	inches	9.4	15.7	21.26	21.3	21.3	37	3x21.3	
		mm	240	400	540	540	540	940	3x540	
	Depth	inches	13.8/12.6	14.6	14.6	20.5	20.5	20.5	20.5	
		mm	350/320	370	370	520	520	520	520	
Height	inches	11.8	13.8	20.9	29.9	55.5	55.5	55.5		
	mm	300	350	530	760	1410	1410	1410		
Exterior Dimensions (Including Door, Handle, Leg L, or Caster C)	Width	inches	16	24.4	29.9	29.9	29.9	45.7	85.6	
		mm	406	620	760	760	760	1160	2175	
	Depth	inches	22	26.8	26.8	32.7	31.1	31.1	33.3	
		mm	560	680	680	830	790	790	845	
	Height	inches	24L	26.8L	33.9L	42.9C	42.9C	42.9C	42.9	
		mm	610L	680L	860L	1090C	1910C	1910C	1910	
Shelves: Stainless Steel	Capacity: # of shelf guides in chamber side walls	Maximum #	4	4	7	10	19	19	3x19	
		Standard #	2	2	2	2	2	2	6	
Shelf Distance	Min. distance between trays	Inches	2.4	2.8	2.8	2.8	2.8	2.8	2.8	
		mm	60	70	70	70	70	70	70	
Useable Shelf Area	Width x Depth	Inches	7.3x10.4	15x13.2	20.5x13.2	20.5x19.1	20.5x19.1	36.2x19.1	20.5x19.1	
		mm	185x265	380x335	520x335	520x485	520x485	920x485	520x485	
Maximum Shelf Load *)	One Shelf	lbs	22	44.1	44.1	66.1	66.1	44.1	66.1	
		kg	10	20	20	30	30	20	30	
	Total Per Unit	lbs	55.1	110.2	110.2	154.3	220.5	286.6	661.4	
		kg	25	50	50	70	100	130	300	
# Outer Metal Doors			1	1	1	1	1	2	3	
Operation Temperature	From 5°C/10°C***) above ambient Temperature	Up to °C	100	100	100	100	100	100	100	
Variations From Operation Temperature with Flap Closed and Door (DIN 12880 part 2)	Space	± % Temperature	1.1/0.4	0.5/0.3	0.5/0.3	1/0.3	1/0.8	1.5/1.5	3.4/2.3	
		± @ 37°C	0.4/0.2	0.3/0.2	0.3/0.2	0.3/0.3	0.4/0.3	0.6/0.3	1.3/0.8	
	Time	± °C	0.4/0.1	0.2	0.2	0.2	0.2	0.2	0.4/0.3	
Heating Time to 37°C with Closed Flap and 230V		Minutes	70/80	49/41	57/51	79/66	41/38	59/51	68/54	
Heat Emission	@ 37°C	W	20/70	30/80	45/95	45/95	65/115	85/135	180/310	
Number of Air Exchanges @ 37°C		Per Hour	4/45	5/45	5/49	5/24	5/18	5/12	5/16	
Noise Level of Complete Device		dB	0/55	0/55	0/55	0/55	0/55	0/55	0/60	
Electrical Data - Mains 50/60 Hz	Max. Input	kW	0.24/0.96	0.3/0.7	0.3/0.7	0.5/0.7	0.9/1.3	0.9/1.3	2.4/3.6	
	Standby Mode	W	5	5	5	5	5	5	5	
	Current **)	A	2.2/8.4	2.6/6	2.6/6	4/6	7.8/11.3	7.8/11.3	-	
	Nominal Voltage	V	115	115	115	115	115	115	230	
IP Code			IP20	IP20	IP20	IP20	IP20	IP20	IP20	
Weight	Net	lbs	68.3	121.3	165.3	220.5	330.7	474	1047.2	
		kg	31	55	75	100	150	215	475	
	Gross	lbs	79.4	145.5	191.8	255.7	385.8	529.1	1157.4	
		kg	36	66	87	116	175	240	525	
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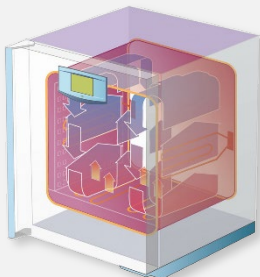
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All the technical data refer to 22 °C ambient temperature and 230 V supply voltage.

*) The trays may be covered to approximately 50% of their surface to ensure uniform airflow inside the chamber

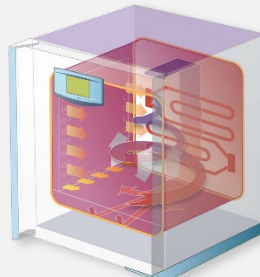
***) Mains voltage is specified on type label of the device.

***) Without fan / with fan



Natural Gravity Convection System

Natural gravity convection heating system operates with no noise or vibration and provides gentle airflow and even temperature distribution throughout the chamber. The lack of a fan inside the chamber also reduces particle movement and power consumption.



Patented Forced Air Convection

BMT's patented force air convection system moves air vertically and horizontally inside the chamber for precise temperature uniformity and fast heating and cooling times. The process of heating from the bottom of the chamber to the top mimics natural airflow, allowing for more precise simulation of climatic conditions.