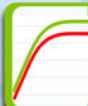


# **SURETEMP™**

**Incubators with SureCheck™ Data Logging**



**Precision Temperature Control,**  
ambient +5° to 75°C



**SureCheck™ Temperature Data Logger,**  
automatically records temperature to USB



**Dual-Convection, Unique technology for uniform**  
temperature with or without activating the internal fan

**Benchmark**  
Scientific 

The new SureTemp™ Incubator series provides the highest level of temperature control with uniformity and stability levels that are unmatched by competitive models in the same class.

Each incubator is equipped with the SureCheck™ data logging system for verification of chamber temperature. The SureCheck system records temperature data points as often as every 60 seconds and stores this information on a flash drive. The data can then be viewed and saved using the included the SureCheck software. The recorded data can also be used to plot temperature points on a graph or exported to a spread sheet program for verification or storage/record keeping.

Unlike other laboratory incubators, the SureTemp series offers “Dual-Convection” technology, allowing users to choose between mechanical convection mode\* (for exceptional temperature uniformity) or gravity convection mode\* (for longer incubations where airborne contamination or drying of samples may be an issue). The heating elements are strategically located on multiple sides of the chamber and contents can be viewed with the separate inner glass door without disrupting the temperature environment.

*\* Mechanical Convection: Incorporates optimally positioned heating elements in conjunction with an internal chamber fan to control the internal temperature.  
Gravity Convection: Eliminates any airflow from the chamber, relying solely on the heating elements and gravity to control the internal temperature.*



| H2505-40  |                                           |
|-----------|-------------------------------------------|
| Volume    | 40 Liters                                 |
| External: | 22.4 x 23.3 x 22.8 in<br>57 x 59.2 x 58cm |
| Chamber:  | 13.7 x 13.7 x 13.7 in<br>35 x 35 x 35cm   |
| Weight:   | 42 kg / 92.5 lbs                          |



| H2505-70  |                                           |
|-----------|-------------------------------------------|
| Volume    | 70 Liters                                 |
| External: | 26.4 x 23.3 x 26.8 in<br>67 x 59.2 x 68cm |
| Chamber:  | 17.7 x 13.7 x 17.7 in<br>45 x 35 x 45cm   |
| Weight:   | 62kg / 136.5 lbs                          |

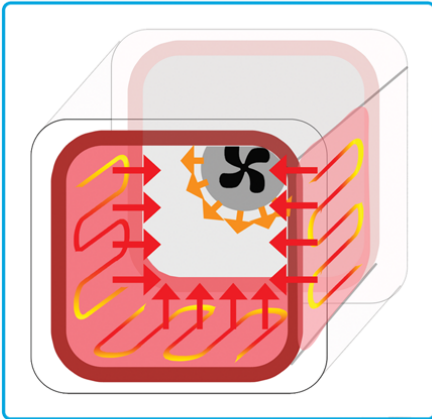


| H2505-130 |                                           |
|-----------|-------------------------------------------|
| Volume    | 130 Liters                                |
| External: | 30.3 x 27.2 x 30.7 in<br>77 x 69.2 x 78cm |
| Chamber:  | 21.7 x 17.7 x 21.7 in<br>55 x 45 x 55cm   |
| Weight:   | 70 kg / 154.5 lbs                         |

## Technical Data:

|                         |                                                          |
|-------------------------|----------------------------------------------------------|
| Temperature Range:      | Ambient +5 to 75°C                                       |
| Temperature Accuracy:   | ±0.25°C*                                                 |
| Temperature Uniformity: | ±0.25°C*                                                 |
| Temperature Increment:  | 0.1°C                                                    |
| Temperature Stability:  | 0.1°C*                                                   |
| Time Range:             | 1 min. to 99 hours 59 min.<br>(or continuous)            |
| Chamber Material:       | Stainless Steel                                          |
| Electrical:             | 115V or 230V, 50-60Hz<br>40L: 420W, 70L 520W, 130L: 570W |

\* Specification provided with a set temperature of 37.0°C in the mechanical convection mode.



## Advanced Heating Technology:

The SureTemp Incubators™ utilize a unique heating technology to ensure fast ramping times with high levels of uniformity and minimal temperature fluctuation.

Independent heating elements create an evenly distributed, air jacket that surrounds the entire chamber. In gravity convection mode (fan disabled), this results in uniformity levels within 0.7°C and fluctuations of less than 0.8°C.

When the fan is activated, the microprocessor automatically adjusts the heat distribution of each element. The elements now work in conjunction with the increased air flow, resulting in improved performance levels of 0.25°C (uniformity) and 0.1°C (fluctuation).



## Internal Chamber:

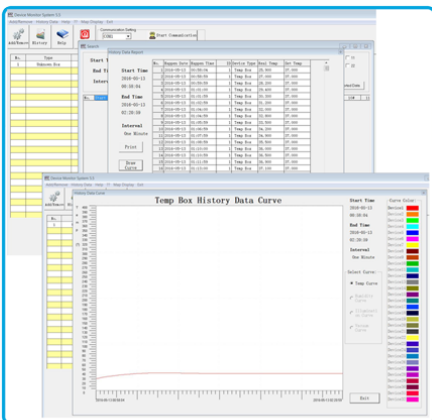
The stainless steel chamber ensures rapid and uniform thermal transfer, while the smooth-mirrored finish results in easy cleaning/decontamination. The included shelves (also constructed of stainless steel) are adjustable in height, providing the flexibility to hold a wide variety of vessels.

The chamber conveniently includes an **internal power outlet** for connecting small instruments (shakers mixers, etc.) inside of the incubator, providing temperature controlled agitation. The unique design of the outlet provides worldwide use, accepting USA, European and all common plug types.



## SureCheck™ Temperature Data Logger:

The SureCheck data logger is included with each SureTemp™ Incubator. Simply insert a USB flash drive (memory stick) and use the up and down keys to choose the desired recording interval. The temperature will then be logged to a .txt file automatically. Intervals as small as one minute can be chosen, resulting in the temperature being recorded every 60 seconds.



## SureCheck™ Software:

Each incubator includes the SureCheck installation disc for easy viewing of the recorded data. The .txt files can be opened directly, or these files can easily be converted to a .csv file for opening/editing in Microsoft Excel.

The data can be saved and recorded in list format, or can be converted to a temperature curve for a visual representation of the temperature readings. The SureCheck system is the easiest method for ensuring that samples have been properly stored at the desired temperature, when the user is not able to physically perform a periodic check.



## Ordering Information:

|             |                                                                                                                                                                                                                                                  |
|-------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| H2505-40*   | SureTemp™ Dual Convection Incubator, 40 Liters with SureTemp Data Logging Software, 115V                                                                                                                                                         |
| H2505-70*   | SureTemp™ Dual Convection Incubator, 70 Liters with SureTemp Data Logging Software, 115V                                                                                                                                                         |
| H2505-130*  | SureTemp™ Dual Convection Incubator, 130 Liters with SureTemp Data Logging Software, 115V                                                                                                                                                        |
|             | <u>Option Accessorie Shelves (2 each included with each Incubator)</u>                                                                                                                                                                           |
| H2505-40SH  | Extra Shelf, stainless steel, for H2505-40                                                                                                                                                                                                       |
| H2505-70SH  | Extra Shelf, stainless steel, for H2505-70                                                                                                                                                                                                       |
| H2505-130SH | Extra Shelf, stainless steel, for H2505-130                                                                                                                                                                                                      |
|             | <u>Optional Shakers (Comptible with H2505-70 and H2505-130 Only)</u>                                                                                                                                                                             |
| BR2000*     | BenchRocker™ 2D (See-Saw) rocker, 14 x 12 inch platform, variable speed 2-30 rpm, 115V                                                                                                                                                           |
| B3D2300*    | BenchRocker™ 3D (Nutating) rocker, 12 x 12 inch platform, variable speed 2-30 rpm, 115V                                                                                                                                                          |
| BT3000*     | Orbi-Shaker Orbitals shaker, 13 x 12 inch platform, variable speed 30-150 rpm, 115V<br>(Optional flask clamps & platforms available, visit <a href="http://www.benchmarkscientific.com">www.benchmarkscientific.com</a> for a complete listing.) |
|             | * 115V with US plug. For 230V (with EU plug), please add (-).                                                                                                                                                                                    |

## Also Available:

**INCUB-SHAKER**  
SHAKING INCUBATORS

**INCUB-SHAKER<sup>CO2</sup> Mini**  
HEAT - SHAKE - CO2



- **Exceptional temperature uniformity**
- **Three Models**
  - Incu-Shaker Mini: Capacity of 5 x 500ml (or 2 x 1L)
  - Incu-Shaker 10L: Capacity of 5 x 2L
  - Incu-Shaker 10LR: Capacity of 5 x 2L (with cooling)
- **Exchange flask clamps in one second with MAGIC Clamp system (PATENTED)**

- **Integral orbital shaker, ideal for suspension cell culture**
- **Six side direct heating, provides excellent uniformity**
- **Dual beam IR sensor, precise control over CO2**

**Benchmark Scientific**

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