

VWR® MICROBIOLOGICAL INCUBATORS

Choice

Select from Forced Air or
Gravity Convection

Consistency

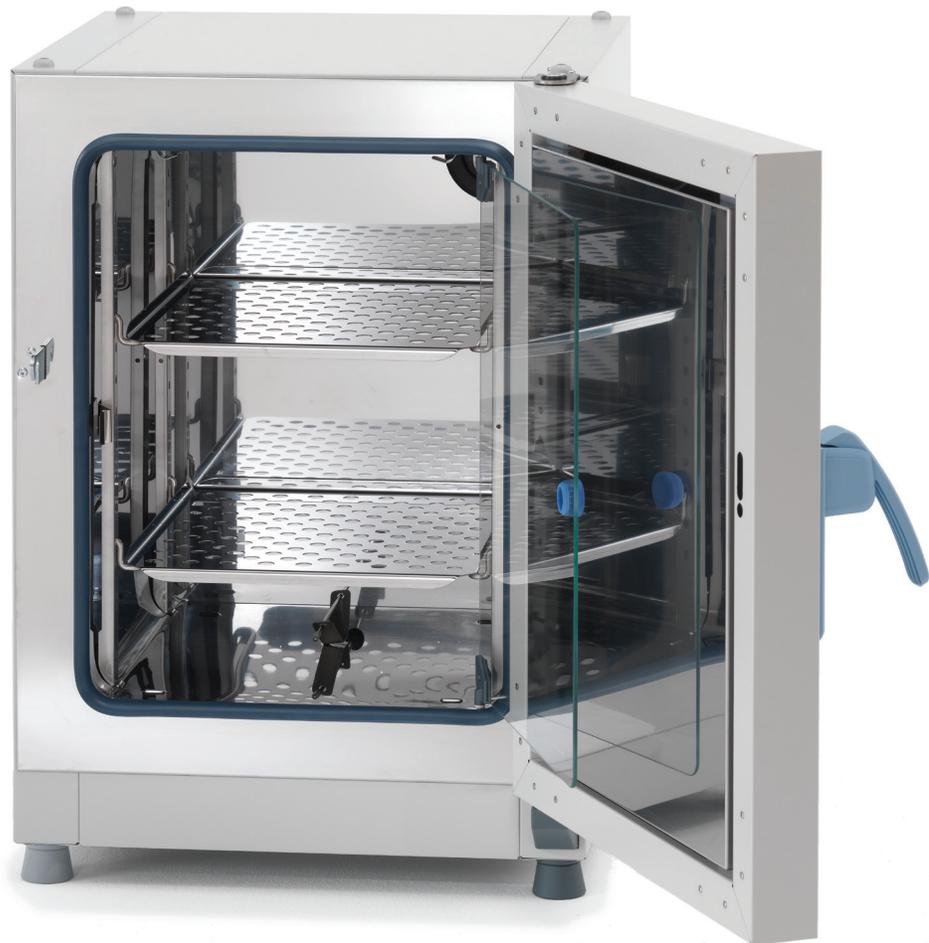
Outstanding Temperature
Stability and Uniformity

Security

Protect Your
Valuable Samples



Be confident in a **VWR microbiological incubator**, providing you with stable conditions to protect valuable samples. Available in four sizes with a choice of gravity convection or forced air technology lets you decide on the incubator that best suits your application.



Choose from two airflow choices

Gravity Convection provides a gentle airflow preventing the drying out of samples. Most commonly used for samples in open plates or containers.

Forced Air provides an optimal environment for samples by offering a higher degree of temperature uniformity and stability than gravity convection. Forced air can also be used for drying samples at higher temperature in place of an oven.

VWR microbiological incubator features

- Keep your samples at a desired condition with outstanding temperature uniformity and stability
- Easy to use control panel
- Experience peace of mind with an over temperature alarm
- Cleaning is simple with a stainless steel interior that has smooth, rounded corners
- Use electrical equipment inside unit with a standard access port that also allows for independent data logging
- Make the best use of the inside chamber with different containers: Shelving system offers 13 to 39 positions depending on size of the unit chosen
- The timer function allows you to turn the incubator on or off at a desired time
- View samples without disruption through internal glass door
- Stackable without the need of any tools or stacking kits (same size units only)
- Two year warranty



Simple temperature setting with intuitive user interface



Easy cleaning with smooth, stainless steel interior and rounded corners

VWR Cat. No.	Convection	Chamber Volume cu ft	Temperature Range	Voltage	Uniformity at 37° C	Stability at 37° C	Chamber Dimensions, mm/in (WxHxD)	Exterior ¹ Dimensions, mm/in (WxHxD)	Weight lbs	Perforated shelves Supplied/Max	Max Weight Per Shelf lbs	Energy Consumption at 37° C	Additional Perforated Shelf Cat. No. ²	Additional Wire Shelf Cat. No. ²
89511-418	Gravity	2.6 cu.ft.	Ambient +5°C - 75°C	120V-60Hz	± 0.6°C	± 0.2°C	354 x 508 x 414 / 13.9 x 20.0 x 16.3	530 x 720 x 565 / 20.9 x 28.3 x 22.2	88	2 / 13	55	21W	10031-760	10031-746
89511-420	Gravity	4.0 cu.ft.	Ambient +5°C - 75°C	120V-60Hz	± 0.6°C	± 0.2°C	464 x 608 x 414 / 18.3 x 23.9 x 16.3	640 x 820 x 565 / 25.2 x 32.3 x 22.2	112	2 / 16	55	26W	10031-762	10031-748
89511-422	Gravity	6.85 cu.ft.	Ambient +5°C - 75°C	120V-60Hz	± 0.6°C	± 0.2°C	464 x 708 x 589 / 18.3 x 27.9 x 23.2	640 x 920 x 738 / 25.2 x 36.2 x 29.1	143	2 / 19	55	31W	10031-764	10031-750
89511-424	Forced Air	2.3 cu.ft.	Ambient +10°C - 75°C	120V-60Hz	± 0.2°C	± 0.1°C	354 x 508 x 368 / 13.9 x 20.0 x 14.5	530 x 720 x 565 / 20.9 x 28.3 x 22.2	99	2 / 13	55	65W	10031-766	10031-746
89511-426	Forced Air	3.6 cu.ft.	Ambient +10°C - 75°C	120V-60Hz	± 0.3°C	± 0.1°C	464 x 608 x 368 / 18.3 x 23.9 x 14.5	640 x 820 x 565 / 25.2 x 32.3 x 22.2	123	2 / 16	55	68W	10031-768	10031-748
89511-428	Forced Air	6.3 cu.ft.	Ambient +10°C - 75°C	120V-60Hz	± 0.4°C	± 0.1°C	464 x 708 x 543 / 18.3 x 27.9 x 21.4	640 x 920 x 738 / 25.2 x 36.2 x 29.1	154	2 / 19	55	78W	10031-770	10031-750
89511-430	Forced Air	13.4 cu.ft. (free standing)	Ambient +10°C - 75°C	120V-60Hz	± 0.3°C	± 0.2°C	544 x 1335 x 524 / 21.4 x 52.6 x 20.6	778 x 1545 x 770 / 30.6 x 60.8 x 30.3	317	2 / 39	66	87W	10031-878	10031-758

¹ Depth of handle/display not included in depth (2.6 in); adjustable feet not included in height (1.4 in) – required distance to rear wall: 3.1 in/13.4 cuft unit: casters not included in height (4.3 in) – required distance to rear wall: 4.7 in

² Including two shelf supports

NOTE: All figures in all tables are typical average values for series devices, based on factory standard following norm DIN 12880 (based on 27 measuring points)



Common Applications

Microbiology

Bacterial research

Histology

Heated storage

Sample drying

Coliform determination

Paraffin embedding

Food and beverage testing

Pharmaceutical testing

Yeast growth

**To order, contact your VWR Sales Representative,
visit VWR.com, or call 1.800.932.5000 today.**

