

# Incubator SLI-220·400·700·1200

Basic type incubator for growing colon bacilli and microorganism in cultures.



SLI-220

SLI-400C

SLI-1200

## Features

- Space saving, slim type incubator.
- Air jacket natural convection ensures accurate temperature distribution and stable temperature control. It is suitable for growing colon bacilli and microorganisms in cultures.
- Culturing using stirrer placed inside of incubator is possible (option)
- Alarm display and buzzer are provided.
- Timer (Auto start/Auto stop) function is provided.
- Open side of the door can be changed (option)

### Independent overheat protector



Shut off heater circuit independently from microprocessor circuit.

### Left or right side door opening (except SLI-220)



Standard: Left side opening

## Specifications

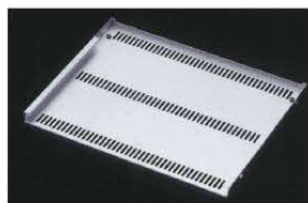
Product Name	Incubator						
Model	SLI-220	SLI-400	SLI-400C	SLI-700	SLI-700C	SLI-1200	SLI-1200C
Cat. No.	197989/197988	197189/197188	197209/197208	197199/197198	197219/197218	197960	197990
Air circulation	Air jacket type natural convection						
Temp. control range	RT+5 ~ 60°C						
Temp. control accuracy	±0.5°C at 37°C	±0.1°C at 37°C		±0.1°C at 37°C		±0.2°C at 37°C	
Timer setting range	0 ~ 99h59min						
Temp. setting & display	Micro processor P.I.D. control, Sheetkey input • Digital display						
Timer function	Auto start/Auto stop						
Safety functions	Alarm functions (Door open, Sensor brake, Overheat, Power failure, Watchdog), Leak/overcurrent failure, Independent overheat protector, Fuse						
Heater	100W	280W			600W		
Chamber dimensions & capacity	16L	434Wx400Dx450H 78L		434Wx400Dx700H 121L		434Wx400Dx1200H 206L	
Chamber material	SUS 304						SUS 430J1L
Shelf	2 pcs			3 pcs		5 pcs	
Shelf pitch & step	60mm 3 steps	30mm 8 steps		40mm 12 steps		40mm 20 steps	
Overall dimensions(mm)	395W x 355D x 420H	526W x 550D x 800H		526W x 550D x 1050H		550W x 590D x 1600H	
Weight	14kg	41kg		47kg		82kg	
Power source	345VA AC115V 690VA AC230V	345VA AC115V/690VA AC230V				700VA AC100V	

### Options

**Recorder signal outlet (SLI-400 · 700 · 1200)**  
Cat. No. 210560



**Shelf for stirrer HSI-1 (SLI-400 · 700 · 1200)**  
Cat. No. 197270



### Two-tier fixer HSD



**HSD-220 (for SLI-220)**  
Cat. No. 198010

**HSD-400 (for SLI-400)**  
Cat. No. 197230

**Adjuster castor HAC-1 (for SLI-400 · 700)**  
For floor mounting  
Cat. No. 197240

# Optional Accessories for Incubators

■ Shelf  
(SLI • LTI • KCL • LTE • FLI • LST)



LTI-1200E • LTE

Applicable model	Cat. No.
SLI-220	198000
SLI-400 • 700 • 1200	197290
LTI-400 • 700E, KCL	197540
LTE-500 • 1000, LTI-1200E	214530
FLI-2010, LST-2010	208130
KCL-2000, LTI-400 • 700E	241630

■ Shelf support  
(SLI • LTI • KCL • LTE)



Applicable model	Cat. No.
SLI-400 • 700 • 1200	197280
LTI-400 • 700E, KCL	204980
LTE-500 • 1000	261790
LTI-1200E	210450

■ Rack  
(SLI • LTI • LTE)



Applicable model	Model	Cat. No.
SLI-400	HSS-40CA	198000
SLI-700	HSS-70CA	197290
LTI-400 • 700E	HSS-43C	197540
LTE-500	HSS-50CA	214530

■ Recorder  
(LTI • SLI • KCL • FLI • LST)



Applicable model	Model	Cat. No.
SLI-400 • 700 • 1200	μR-10000	217060
LTI		
KCL-2000, FLI-2010		
LST-2010		

■ Recorder signal outlet cable

Applicable model	Cat. No.
SLI-400 • 700 • 1200	147570
LTI	
KCL-2000	

■ Cable hole septum  
(LTE • LTI • SLI • KCL)

Applicable model	Cat. No.
LTI	111690
LTI, SLI, KCL	170240

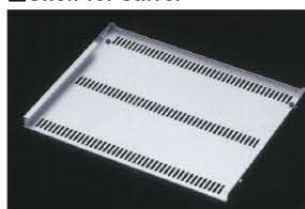
■ Vacuum valve connection unit  
(KCL-2000A • W)  
Cat. No. 190860

■ Related product  
Stirrer to be placed in incubator



Incubator	Stirrer	MMS-	
		110•210•310•410•510	3010•4010•5010
SLI		1 unit	—
LTI • LTE		1 unit	—
FLI		2 unit	2 units
MTI		1 unit	—

■ Shelf for stirrer



- Necessary when placing stirrer in SLI-400~1200, LTE-500 • 1000, LTI.
- Max. stirring speed 150/min.
- Max. load for 400: 500mL flask x 4  
Max. load for 700 • 1200:  
1L flask x 2 or 3L flask x 1

Applicable model	Model	Cat. No.
SLI-400 • 700 • 1200	HIS-1	197270
LTI-400E • 700E	HIS-2	197560
LTI-1200E	HIS-3	210440
LTE-500 • 1000	HIS-4	261340

1 Rotary Evaporator  
2 Vacuum Pump Aspirator  
3 Organic Synthesizer  
4 Freeze Dyer-Strip Dyer  
5 Shaker  
6 Stirrer  
7 Tube Pump  
8 Low temperature Incubator  
9 Cold Trap  
10 Constant Temperature Bath  
11 Incubator  
12 Oven  
13 Fermentor