# **JeIO**tech



Microbial Incubation Made Easy and Convenient

## **Incubator**

- > Ensure an optimal incubation environment with optimized fan speed to minimize media drying (IB4-V)
- > Ability to adjust rate of temperature change per media characteristics (IB4-V/AV)
- > Store or transfer data via internal or USB memory drives (IB4-V/AV)



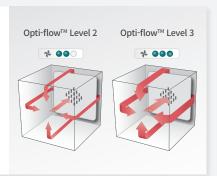




## What's New with Jeio Tech Incubator?

## Having difficulties in controlling incubation time due to dry media? (IB4-V)

- · Opti-flow™ adjusts the fan speed, thereby minimizing evaporation and increasing moisture retention time of the culture media
- · Optimizing wind speed at level 2 minimizes media drying within two days
- · Air-jacket model is recommended for long time incubation



#### **Intuitive Touchscreen-based Controller**

- · Easy to control with a high-visibility touchscreen
- · Data storage/transfer with internal memory (54 units) and USB port (IB4-V/AV)
- · Graphs for checking stored or real-time data (IB4-V/AV)
- · Control speed of temperature rise by setting ramping rate (°C/min) depending on application (IB4-V/AV)



### Data Check in Real-time, and Easy-to-Store

- · Monitor experiment progress with real-time graphs (IB4-V/AV)
- · Export experiment data through USB port (IB4-V/AV)
- Monitor status and check alerts anytime, anywhere by connecting to LC GreenBox (the real-time monitoring system), which helps you take timely actions (option)



### 21 CFR Part 11-Compliant Software Support

- IB4 supports LC DataKeeper, a software that guarantees data integrity by complying with 21 CFR Part 11, regulations to ensure data reliability (option)
- · Recognized as reliable data in pharmaceutical and medical research, being a core requirement for GMP audits



## **Incubators**

### Two Product Groups depending on Controller

#### Advanced controller with 5-inch-wide display, IB4-V, IB4-AV

- Fan speed optimization(Opti-flow<sup>™</sup>) with reduced evaporation and higher moisture retention (IB4-V only)
- · Graphs for checking stored or real-time data
- · Data storage function, 3 frequent temperature function

#### Standard controller with 3.5-inch display, IB4-S, IB4-AS

- · Same temperature uniformity performance as advanced models
- · Safety functions equivalent to advanced models (circuit breaker and overheating limiter, etc.)
- · Equipped with temperature protection function compliant to DIN 12880 Class 3.1





## **Product Selection Guide**

| Model   | IB4-V   | IB4-S                                   | IB4-AV   | IB4-AS                        |  |
|---|---|---|--|-------------------------------|--|
| Heating Method                                  | Forced Co   | onvection                               | Natural Convection   |                               |  |
| Internal volume (L / cu ft)                     | 25, 60, 111, 146 (L) / 0.8                                | 8, 2.12, 3.92, 5.16 (cu ft)             | 25, 60, 114, 150 (L) / 0.88, 2.12, 4.03, 5.31 (cu ft)                  |                               |  |
| Temperature range (°C / °F)                     | $Amb.+5^{1)} \sim 80^{\circ}C / Amb.+9 \sim 176^{\circ}F$ |   |  |                               |  |
| Max. fluctuation at 37°C ( $\pm$ °C / $\pm$ °F) | ±0.15,  | / ±0.27                                 | ±0.15  | / ±0.27                       |  |
| Max. variation at 37°C ( $\pm$ °C / $\pm$ °F)   | ±0.41,  | / ±0.74                                 | ±0.55 / ±0.99  |                               |  |
| Wait ON / Wait OFF timer                        |   | 99hr                                    | 59min  |                               |  |
| Circuit breaker                                 | 0   |   |  |                               |  |
| Vent hole                                       | 1 ea  |   |  |                               |  |
| Controller                                      | 5 inch TFT Color LCD                                      | 3.5 inch TFT Color LCD                  | 5 inch TFT Color LCD   | 3.5 inch TFT Color LCD        |  |
| Data storage                                    | 0   | -                                       | 0  | -                             |  |
| Fan speed adjustable                            | 0   | -                                       | -  | -                             |  |
| Recommended temperature                         | O -   |   | 0  | -                             |  |
| Graph   | 0 -   |   | 0  | -                             |  |
| Setting the ramp rate                           | О -   |   | 0  | -                             |  |
| Recently event record                           | 36 ea   | 12 ea                                   | 36 ea  | 12 ea                         |  |
| Communication interface                         | Standard: USB-B, RS-232<br>Option: BMS                    | Option: USB-B, RS-232,<br>BMS           | Standard: USB-B, RS-232<br>Option: BMS                                 | Option: USB-B, RS-232,<br>BMS |  |
| Air circulation and incubation period           | Uniform temperature<br>Incubation f                       | e with forced airflow,<br>or 1 - 2 days | Little effect on samples with no airflow,<br>Incubation for 3 – 7 days |                               |  |

1) IB4-V and IB4-S (the forced convection type) can control down to amb  $+5^{\circ}$ C(amb  $+9^{\circ}$ F) when the water tray is filled with water. (Water tray: option)

#### Model naming rule for product selection

IB4 - 03/05/10/15 - / A V/S

Internal volume Program / Air jacket Advanced / Standard type

## Incubator (Forced Convection),

## Advanced type (IB4-V)







**IB4-15V** 

### Intuitive Large Touch Controller

- Intuitive interface with 5-inch display
- · Events and alerts in a single view with real-time graph
- Three frequent temperatures automatically suggested
- · 'Wait on / Wait off' timer function



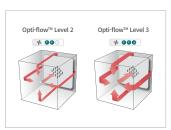
| Real time | PV 32°c / SV 34°c | Stapped = 000:08:00 | Gosph.|

Large intuitive display

Graphs for real-time process monitoring

### Unique Structural Functions

- Opti-flow™, the fan speed control function based on sample and testing conditions
- Double stackable with stacking set (option) maximizes space utilization



Minimize media drying with Opti-flow™



Increased space utilization by double stacking (stacking set: option)
\*Double stacking example: (top) forced convection oven (bottom) forced convection incubator

## Supervise Equipment with Real-time Monitoring

- Monitor the temperature on BMS (Building Management System) for quick responses to abnormalities (option)
- Monitor and control anywhere, anytime with LC GreenBox (Mobile Monitoring System, option)



Timely responses via BMS-connected monitoring (BMS port: option)



Real-time monitoring via mobile devices (LC GreenBox: option)





























## Convenient Experiment and Data Checking

- Support RS-232/USB port and software making easy operation and data management from PC
- Test data are automatically stored and easily exported via USB; easy to edit data (in CSV format)
- Logs 36 recent events, including errors, opened door, etc
- Integrated with 21 CFR Part 11 compliant
   LC DataKeeper, suitable for GMP audits (option)





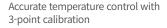


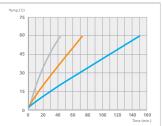
Store recent 36 events

## Reliable Temperature Control Performance

- Temperature accuracy for wide range by 3-point calibration
- Ramp Control<sup>™</sup>, function that controls the rate of temperature rise by setting ramping rate(°C/min) per experiment
- Uniform temperature distribution through airflow optimized for uniform heat transfer (within  $\pm 0.41^{\circ}$ C at 37°C)







Ramp Control™ per experiment condition

## Specification (IB4-V)

| Model                      |                                       | IB4-03V                                       | IB4-05V                                   | IB4-10V                                   | IB4-15V                                   |  |  |
|----------------------------|---------------------------------------|---|---|---|---|--|--|
| Chamber volume (L / cu ft) |                                       | 25 / 0.88                                     | 60 / 2.12                                 | 111 / 3.92                                | 146 / 5.16                                |  |  |
|                            | Range (°C / °F)                       | Amb.+5 <sup>1)</sup> ~ 80°C / Amb.+9 ~ 176°F  |   |   |   |  |  |
| Temperature                | Fluctuation at 37°C (°C / °F)         | ±0.1 / ±0.18                                  | ±0.15 / ±0.27                             | ±0.1 / ±0.18                              | ±0.1 / ±0.18                              |  |  |
|                            | Variation at 37°C (°C / °F)           | ±0.23 / ±0.41                                 | ±0.41 / ±0.74                             | ±0.39 / ±0.70                             | ±0.35 / ±0.63                             |  |  |
|                            | Heating time to 37°C (min.)           | 5   | 4   | 8   | 7   |  |  |
|                            | Recovery time at 37°C (min.)          | 5   | 4   | 4   | 3   |  |  |
| Control panel              |                                       |   | 5 inch TFT                                | Color LCD                                 |   |  |  |
| Communication interface    |                                       |   | USB-B,                                    | RS-232                                    |   |  |  |
|                            | Recently event record                 | 36 ea   |   |   |   |  |  |
|                            | Recommended temperature               | Suggest three frequently used temperature     |   |   |   |  |  |
| Function                   | Graph                                 | Available viewing stored and real-time graphs |   |   |   |  |  |
|                            | Data storage                          | Save your experiment data (in CSV format)     |   |   |   |  |  |
|                            | Temp. ramping rate (°C/min.   °F/min) | 0 ~ 8   0 ~ 14.4                              | 0 ~ 6   0 ~ 10.8                          | 0~5   0~9                                 | 0 ~ 4   0 ~ 7.2                           |  |  |
| Dimensions                 | Interior (W x D x H, mm / inch)       | 300 x 210 x 400 /<br>11.81 x 8.27 x 15.75     | 380 x 330 x 480 /<br>14.96 x 12.99 x 18.9 | 485 x 350 x 655 /<br>19.1 x 13.78 x 25.79 | 550 x 376 x 710 /<br>21.62 x 14.8 x 27.95 |  |  |
|                            | Exterior (W x D x H, mm / inch)       | 478 x 527 x 604 /<br>18.8 x 20.75 x 23.78     | 558 x 648 x 684 /<br>21.97 x 25.5 x 26.93 | 663 x 677 x 859 /<br>26.1 x 26.65 x 33.82 | 728 x 704 x 914 /<br>28.66 x 27.7 x 36.0  |  |  |
|                            | Net weight (kg / lbs)                 | 32 / 70.55                                    | 41 / 90.39                                | 56 / 123.46                               | 62 / 136.69                               |  |  |
|                            | Quantity of shelves (standard / max.) | 2 / 4   | 2/5                                       | 2/8                                       | 2/9                                       |  |  |
| Shelves                    | Max. Load per shelf (kg / lbs)        | 20 / 44.09                                    |   |   |   |  |  |
| Electrical requ            | irements (230V, 50/60Hz, A)           |   |   | 3   |   |  |  |
| Cat. No.                   |                                       | AAH21655K                                     | AAH21665K                                 | AAH21675K                                 | AAH21685K                                 |  |  |
| Electrical requ            | irements (120V, 60Hz, A)              | 5.8   |   |   |   |  |  |
| Cat. No.                   |                                       | AAH21653U                                     | AAH21663U                                 | AAH21673U                                 | AAH21683U                                 |  |  |

<sup>1)</sup> Able to control down to amb +5°C(amb +9°F) when the water tray is filled with water. (Water tray: option)

<sup>\*</sup> Technical data according to DIN 12880

## Incubator (Air-jacket), Advanced type (IB4-AV)







**IB4-15AV** 

### **✓** Intuitive Large Touch Controller

- Intuitive interface with 5-inch display
- · Events and alerts in a single view with real-time graph
- Three frequent temperatures automatically suggested
- · 'Wait on / Wait off' timer function



Large intuitive display

Graphs for real-time process monitoring

### Unique Structural Functions

- Using Water tray delays media drying, making incubation time longer (option)
- Double stackable with stacking set (option) maximizes space utilization



Water tray that minimizes media drying (option)



Increased space utilization by double stacking (stacking set: option)

\*Double stacking example: (top) forced convection oven (bottom) forced convection incubator

## Supervise Equipment with Real-time Monitoring

- Monitor the temperature on BMS (Building Management System) for quick responses to abnormalities.
   (option)
- Monitor and control anywhere, anytime with LC GreenBox (Mobile Monitoring System, option)



Timely responses via BMSconnected monitoring (BMS port: option)



Real-time monitoring via mobile devices (LC GreenBox: option)



























## Convenient Experiment and Data Checking

- Support RS-232/USB port and software making easy operation and data management from PC
- Test data are automatically stored and easily exported via USB; easy to edit data (in CSV format)
- Logs 36 recent events, including errors, opened door, etc
- Integrated with 21 CFR Part 11 compliant
   LC DataKeeper, suitable for GMP audits (option)







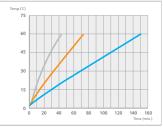
Store recent 36 events

## Reliable Temperature Control Performance

- Temperature accuracy for wide range by 3-point calibration
- Ramp Control<sup>™</sup>, function that controls the rate of temperature rise by setting ramping rate(°C/min) per experiment
- Uniform temperature distribution through airflow optimized for uniform heat transfer (within  $\pm 0.55^{\circ}$ C at 37°C)



Accurate temperature control with 3-point calibration



Ramp Control<sup>™</sup> per experiment condition

### **Specification (IB4-AV)**

| Model                                      |                                       | IB4-03AV                                      | IB4-05AV                                  | IB4-10AV                                  | IB4-15AV                                  |  |
|--|---------------------------------------|---|---|---|---|--|
| Chamber volume (L / cu ft)                 |                                       | 25 / 0.88                                     | 60 / 2.19                                 | 114 / 4.03                                | 150 / 5.3                                 |  |
|  | Range (°C / °F)                       | Amb.+5 ~ 80°C / Amb.+9 ~ 176°F                |   |   |   |  |
| Temperature                                | Fluctuation at 37°C (°C / °F)         | $\pm 0.1 / \pm 0.18$                          | $\pm 0.1 / \pm 0.18$                      | $\pm 0.15 / \pm 0.27$                     | $\pm 0.1 / \pm 0.18$                      |  |
|  | Variation at 37°C (°C / °F)           | $\pm 0.31 / \pm 0.56$                         | ±0.48 / ±0.86                             | $\pm 0.46 / \pm 0.83$                     | ±0.55 / ±0.99                             |  |
|  | Heating time to 37°C (min.)           | 44  | 40  | 46  | 49  |  |
|  | Recovery time at 37°C (min.)          | 5   | 9   | 9   | 9   |  |
| Control panel                              |                                       |   | 5 inch TFT                                | Color LCD                                 |   |  |
| Communicatio                               | n interface                           |   | USB-B,                                    | RS-232                                    |   |  |
|  | Recently event record                 |   | 36  | ea  |   |  |
|  | Recommended temperature               | Suggest three frequently used temperature     |   |   |   |  |
| Function                                   | Graph                                 | Available viewing stored and real-time graphs |   |   |   |  |
|  | Data storage                          | Save your experiment data (in CSV format)     |   |   |   |  |
|  | Temp. ramping rate (°C/min.   °F/min) | 0 ~ 2   0 ~ 3.6                               |   |   |   |  |
| Dimensions                                 | Interior (W x D x H, mm / inch)       | 300 x 210 x 400 /<br>11.81 x 8.27 x 15.75     | 380 x 330 x 480 /<br>14.96 x 12.99 x 18.9 | 485 x 350 x 655 /<br>19.1 x 13.78 x 25.79 | 550 x 376 x 710 /<br>21.62 x 14.8 x 27.95 |  |
|  | Exterior (W x D x H, mm / inch)       | 478 x 527 x 604 /<br>18.8 x 20.75 x 23.78     | 558 x 648 x 684 /<br>21.97 x 25.5 x 26.93 | 663 x 677 x 859 /<br>26.1 x 26.65 x 33.82 | 728 x 704 x 914 /<br>28.66 x 27.7 x 36.0  |  |
|  | Net weight (kg / lbs)                 | 31 / 68.34                                    | 40 / 88.18                                | 55 / 121.25                               | 60 / 132.28                               |  |
| Shelves                                    | Quantity of shelves (standard/max.)   | 2 / 4   | 2/5                                       | 2/8                                       | 2/9                                       |  |
| Sneives                                    | Max. Load per shelf (kg / lbs)        | 20 / 44.09                                    |   |   |   |  |
| Electrical requirements (230V, 50/60Hz, A) |                                       | 2.5   | 3.5                                       | 3.5                                       | 3.5                                       |  |
| Cat. No.                                   |                                       | AAH21755K                                     | AAH21765K                                 | AAH21775K                                 | AAH21785K                                 |  |
| Electrical requ                            | irements (120V, 60Hz, A)              | 4.8   | 6.7                                       | 6.7                                       | 6.7                                       |  |
| Cat. No.                                   |                                       | AAH21753U                                     | AAH21763U                                 | AAH21773U                                 | AAH21783U                                 |  |

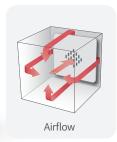
<sup>\*</sup> Technical data according to DIN 12880

# Incubator (Forced Convection),

## Standard type (IB4-S)







ON

**IB4-15S** 

#### Intuitive Touch Controller

- Intuitive interface with 3.5-inch display
- · 'Wait on / Wait off' timer function





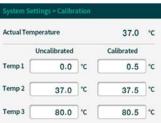
3.5-inch touch display

Wait on & Wait off timer

ON

## Reliable Temperature Control Performance

- Temperature accuracy for wide range by 3-point calibration
- The upper and lower temperature limits can be set, enabling alerts for deviations to trigger quick actions
- Uniform temperature distribution through airflow optimized for uniform heat transfer (within  $\pm 0.41$ °C at 37°C)



Accurate temperature control with 3-point calibration



Settings for temperature deviation

## Convenient Experiment and Data Checking

- Support RS-232/USB port and software making easy operation and data management from PC (option)
- Monitor and control anywhere, anytime with LC GreenBox (Mobile Monitoring System, option)
- Monitor the temperature on BMS (Building Management System) for quick responses to abnormalities.
   (option)
- Integrated with 21 CFR Part 11 compliant
   LC DataKeeper, suitable for GMP audits (option)



Manipulation via PC (option)



Real-time monitoring via mobile devices (LC GreenBox: option)



























### Enhanced Safety and Convenience

- Implemented with the highest-level overheating prevention system (Patent 10-0397583)
- · Over Temperature Limiter
- Complaint to IEC Class II protection standards and temperature protection in line with DIN 12880 Class 3.1
- Logs the last 12 events, including run times, stops, and errors
- Double stackable with stacking set (option) maximizes space utilization



Logs the recent 12 events



Increased space utilization by double stacking (stacking set: option)
\*Double stacking example: (top) forced convection oven (bottom) forced convection incubator

### Multiple Features to Minimize Incubation Failure

- Using Water tray delays media drying, making incubation time longer (option)
- Alarm is activated when door remains open longer than the set time to maintain internal temperature
- Automatically resume the control of previous operations when restored within 30 seconds from blackouts
- Controller can be locked with the button on the top, preventing any actions from unintended pressing



Water tray that minimizes media drying (option)



Audiovisual alerts to notify abnormalities

### Specification (IB4-S)

| Model                                      |                                     | IB4-03S                                   | IB4-05S                                      | IB4-10S                                   | IB4-15S                                   |  |  |
|--|-------------------------------------|---|--|---|---|--|--|
| Chamber volume (L / cu ft)                 |                                     | 25 / 0.88                                 | 60 / 2.19                                    | 111 / 3.92                                | 146 / 5.16                                |  |  |
|  | Range (°C)                          |   | Amb.+5 <sup>1)</sup> ~ 80°C / Amb.+9 ~ 176°F |   |   |  |  |
| Temperature                                | Fluctuation at 37°C (°C / °F)       | ±0.1 / ±0.18                              | $\pm 0.15 / \pm 0.27$                        | ±0.1 / ±0.18                              | ±0.1 / ±0.18                              |  |  |
|  | Variation at 37°C (°C / °F)         | ±0.23 / ±0.41                             | $\pm 0.41 / \pm 0.74$                        | ±0.39 / ±0.70                             | ±0.35 / ±0.63                             |  |  |
|  | Heating time to 37°C (min.)         | 5   | 4  | 8   | 7   |  |  |
|  | Recovery time at 37°C (min.)        | 5   | 4  | 4   | 3   |  |  |
| Control panel                              |                                     |   | 3.5 inch TF                                  | T Color LCD                               |   |  |  |
| Communication interface                    |                                     |   | USB-B, RS-232 (option)                       |   |   |  |  |
| Function                                   | Recently event record               |   | 12 ea  |   |   |  |  |
| Dimensions                                 | Interior (W x D x H, mm / inch)     | 300 x 210 x 400 /<br>11.81 x 8.27 x 15.75 | 380 x 330 x 480 /<br>14.96 x 12.99 x 18.9    | 485 x 350 x 655 /<br>19.1 x 13.78 x 25.79 | 550 x 376 x 710 /<br>21.62 x 14.8 x 27.95 |  |  |
|  | Exterior (W x D x H, mm / inch)     | 478 x 527 x 604 /<br>18.8 x 20.75 x 23.78 | 558 x 648 x 684 /<br>21.97 x 25.5 x 26.93    | 663 x 677 x 859 /<br>26.1 x 26.65 x 33.82 | 728 x 704 x 914 /<br>28.66 x 27.7 x 36.0  |  |  |
|  | Net weight (kg / lbs)               | 32 / 70.55                                | 41 / 90.39                                   | 56 / 123.46                               | 62 / 136.69                               |  |  |
|  | Quantity of shelves (standard/max.) | 2 / 4                                     | 2/5  | 2/8                                       | 2/9                                       |  |  |
| Shelves                                    | Max. Load per shelf (kg / lbs)      |   | 20 / 44.09                                   |   |   |  |  |
| Electrical requirements (230V, 50/60Hz, A) |                                     | 3   |  |   |   |  |  |
| Cat. No.                                   |                                     | AAH21455K                                 | AAH21465K                                    | AAH21475K                                 | AAH21485K                                 |  |  |
| Electrical requirements (120V, 60Hz, A)    |                                     |   | 5.8  |   |   |  |  |
| Cat. No.                                   |                                     | AAH21453U                                 | AAH21463U                                    | AAH21473U                                 | AAH21483U                                 |  |  |

<sup>1)</sup> Able to control down to amb +5°C(amb +9°F) when the water tray is filled with water. (Water tray: option)

<sup>%</sup> Technical data according to DIN 12880

## Incubator (Air-jacket), Standard type (IB4-AS)







ON

02:00

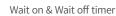
₩ Wait OFF -

**IB4-15AS** 

#### Intuitive Touch Controller

- Intuitive interface with 3.5-inch display
- · 'Wait on / Wait off' timer function

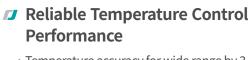




ON

12:00

## 3.5-inch touch display



- Temperature accuracy for wide range by 3-point calibration
- The upper and lower temperature limits can be set, enabling alerts for deviations to trigger quick actions
- Uniform temperature distribution through airflow optimized for uniform heat transfer (within  $\pm 0.55$ °C at 37°C)



Accurate temperature control with 3-point calibration



Wait ON - Temp. Cont

Settings for temperature deviation

## Convenient Experiment and Data Checking

- Support RS-232/USB port and software making easy operation and data management from PC (option)
- Monitor and control anywhere, anytime with LC GreenBox (Mobile Monitoring System, option)
- Monitor the temperature on BMS (Building Management System) for quick responses to abnormalities.
   (option)
- Integrated with 21 CFR Part 11 compliant
   LC DataKeeper, suitable for GMP audits (option)



Manipulation via PC (option)



Real-time monitoring via mobile devices (LC GreenBox: option)



























### Enhanced Safety and Convenience

- Implemented with the highest-level overheating prevention system (Patent 10-0397583)
- · Over Temperature Limiter
- Complaint to IEC Class II protection standards and temperature protection in line with DIN 12880 Class 3.1
- Logs the last 12 events, including run times, stops, and errors
- Double stackable with stacking set (option) maximizes space utilization



Logs the recent 12 events



Increased space utilization by double stacking (stacking set: option)
\*Double stacking example: (top) forced convection oven (bottom) forced convection incubator

### Multiple Features to Minimize Incubation Failure

- Using Water tray delays media drying, making incubation time longer (option)
- Automatically resume the control of previous operations when restored within 30 seconds from blackouts
- Controller can be locked with the button on the top, preventing any actions from unintended pressing
- Abnormalities are notified with audiovisual alerts to trigger quick actions



Water tray that minimizes media drying (option)



Audiovisual alerts to notify abnormalities

### **Specification (IB4-AS)**

| Model                                      |                                     | IB4-03AS                                  | IB4-05AS                                  | IB4-10AS                                  | IB4-15AS                                  |  |  |  |
|--|-------------------------------------|---|---|---|---|--|--|--|
| Chamber volume (L / cu ft)                 |                                     | 25 / 0.88                                 | 60 / 2.19                                 | 114 / 4.03                                | 150 / 5.3                                 |  |  |  |
|  | Range (°C / °F)                     | Amb.+5 ~ 80°C / Amb.+9 ~ 176°F            |   |   |   |  |  |  |
| Temperature                                | Fluctuation at 37°C (°C / °F)       | ±0.1 / ±0.18                              | ±0.1/±0.18                                | $\pm 0.15 / \pm 0.27$                     | $\pm 0.1 / \pm 0.18$                      |  |  |  |
|  | Variation at 37°C (°C / °F)         | $\pm 0.31 / \pm 0.56$                     | $\pm 0.48 / \pm 0.86$                     | $\pm 0.46 / \pm 0.83$                     | $\pm 0.55 / \pm 0.99$                     |  |  |  |
|  | Heating time to 37°C (min.)         | 44  | 40  | 46  | 49  |  |  |  |
|  | Recovery time at 37°C (min.)        | 5   | 9   | 9   | 9   |  |  |  |
| Control panel                              |                                     |   | 3.5 inch TF                               | T Color LCD                               |   |  |  |  |
| Communication interface                    |                                     |   | USB-B, RS-232 (option)                    |   |   |  |  |  |
| Function                                   | Recently event record               | 12 ea                                     |   |   |   |  |  |  |
| Dimensions                                 | Interior (W x D x H, mm / inch)     | 300 x 210 x 400 /<br>11.81 x 8.27 x 15.75 | 380 x 330 x 480 /<br>14.96 x 12.99 x 18.9 | 485 x 350 x 655 /<br>19.1 x 13.78 x 25.79 | 550 x 376 x 710 /<br>21.62 x 14.8 x 27.95 |  |  |  |
|  | Exterior (W x D x H, mm / inch)     | 478 x 527 x 604 /<br>18.8 x 20.75 x 23.78 | 558 x 648 x 684 /<br>21.97 x 25.5 x 26.93 | 663 x 677 x 859 /<br>26.1 x 26.65 x 33.82 | 728 x 704 x 914 /<br>28.66 x 27.7 x 36.0  |  |  |  |
|  | Net weight (kg / lbs)               | 31 / 68.34                                | 40 / 88.18                                | 55 / 121.25                               | 60 / 132.28                               |  |  |  |
|  | Quantity of shelves (standard/max.) | 2 / 4                                     | 2/5                                       | 2/8                                       | 2/9                                       |  |  |  |
| Shelves                                    | Max. Load per shelf (kg / lbs)      |   | 20 / 44.09                                |   |   |  |  |  |
| Electrical requirements (230V, 50/60Hz, A) |                                     | 2.5                                       | 3.5                                       | 3.5                                       | 3.5                                       |  |  |  |
| Cat. No.                                   |                                     | AAH21555K                                 | AAH21565K                                 | AAH21575K                                 | AAH21585K                                 |  |  |  |
| Electrical requirements (120V, 60Hz, A)    |                                     | 4.8                                       | 6.7                                       | 6.7                                       | 6.7                                       |  |  |  |
| Cat. No.                                   |                                     | AAH21553U                                 | AAH21563U                                 | AAH21573U                                 | AAH21583U                                 |  |  |  |

<sup>※</sup> Technical data according to DIN 12880



#### Accessory



#### Wire shelf

(2 shelves included in the basic product)

- · Stainless Steel
- · Uniform temperature distribution based on high air permeability



#### LC DataKeeper

- · High-integrity software compliant with FDA 21 CFR Part 11
- · Integrated with Jeio Tech equipment to undergo GMP audits



#### **Communication Port**

- · Allows PC-connection control and data extraction via dedicated software
- · Standard for IB4-V model, optional for IB4-S model



#### Perforated shelf

- · Stainless Steel
- · Robust structure is ideal for heavy load samples



#### **BMS Port**

- · Real-time equipment monitoring from a central monitoring facility
- · Useful for safety management at laboratories that operate multiple devices



#### Water Tray

- · Stainless Steel
- · Minimizes media drying and extends incubation time for liquid media



#### **Stacking Set**

- · Double stackable
- · Firm stacking allows efficient utilization of space (\*\* When double stacking, the minimum control temperature of the upper chamber may be limited due to the heat generated by the lower chamber)



#### LC GreenBox (Mobile Monitoring System)

- · Real-time monitoring and control via mobile app
- · Can connect up to four devices to a single LC GreenBox
- · Communication port connectivity via a RS-232 port

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