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designed for scientists

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INCUBATE, SHAKE OR DO BOTH |
INC 125 F digital & INC 125 FS digital

Incubator INC F digital and Incubator shaker INC 125 FS digital

Ideal for your cell cultures: The INC 125 F digital incubator performs precise and safe temperature control. With 125 liters, it offers the largest volume in its class. The INC 125 FS digital is the first incubator shaker with a patented removable shaking platform. Both devices are particularly suitable for applications in the field of Life Sciences: for microbiological tests, stability studies or cell cultivation.



Patented

INC 125 FS digital is the only incubator shaker that allows you to remove the shaking platform. The patented platform makes it very easy to attach the fixing clips or the STICKMAX adhesive mat. By sliding the patented shaking platform into the chamber as far as the marking line, it is tilt-proof and can be filled particularly easily. Your new incubator shaker recognizes the shaking platform automatically, of course. Without it, the INC 125 FS digital can be used like a normal incubator.

Precise

Both the incubator and the incubator shaker allow absolutely precise temperature control and homogeneous temperature distribution. After opening the door, the temperature is quickly back at the desired level. This is due to the fact that preheated air is supplied. In addition, the good insulation and recirculating air operation help to save energy. The INC 125 F digital incubator also includes a ventilation flap.



Versatile

Do you need a shaking function in addition to the temperature control? Then you will benefit from the INC 125 FS digital's outstanding shaking performance at up to 300 rpm. In addition to the shaking platform, the device also holds grid trays for static incubation of additional samples. Two packages are available: one with 20 mm and one with 25 mm shaking stroke. For samples that are sensitive to shear forces and require a low shaking speed, you can achieve better oxygenation at the same speed with the 25 mm shaking stroke.



Quickly cleaned

The inner chamber made of the corrosion-resistant material AISI 304 is easy to clean on both units. Because the INC 125 FS digital has a removable shaking platform, it has fewer dead spots and is particularly easy to clean. The practical drip pan is available as an accessory. It also facilitates cleaning after shaking the samples.

Powerful

The incubator has a temperature range from +8 °C to +100 °C and a temperature stability of 0.3 °C. Its ventilation flap can be flexibly adjusted from 0% to 100%. The incubator shaker offers a temperature range from +8 °C to +80 °C and an excellent temperature stability of 0.1 °C. Both devices are equipped with a fan. The speed of the fan can be adjusted from 0 – 100% depending on your needs.



User-friendly

The modern LED display is large and clearly arranged. The operation works intuitively. Counter, timer and timer-auto modes are conveniently available. The outer door can be opened up to an angle of 180° on both units. The incubator also has an inner glass door with an opening angle of 172°. The incubator shaker is equipped with interior lighting.

Safe

From temperature limit setting and operating stop in the event of over temperature to shaking stop when the door is opened: many extras ensure a safe test procedure. The inner chamber is made of the corrosion-resistant material AISI 304. And to prevent cross-contamination, there is a decontamination mode. INC 125 F digital can also be locked with suitable accessories.





TECHNICAL DATA	INC 125 F DIGITAL	INC 125 FS DIGITAL
Device	Incubator	Incubator shaker
Working temperature	RT+ 8 °C to 100 °C	RT+ 8 °C to 80 °C
Temperature stability	0.3 °C	0.1 °C
Volume	125 l	125 l
Decontamination mode	Yes	Yes
Interior lighting	No	Yes
Sight glass	Tempered glass interior door	Three-layer glass door
Speed	–	10 – 300 rpm
Shaking stroke	–	20 mm or 25 mm
Ventilation flap	Yes	No
Fan	Yes	Yes
Door opening angle	172° (inner door)	180°

Accessories

A wide range of accessories is available for both devices. These include fixing clips, a STICKMAX adhesive mat, stacking accessories and trays.

You can find out more about our accessories at www.ika.com.



Spacious

With 125 liters, the interior of both devices is very large. The INC 125 F digital can accommodate up to six trays with samples. If the shaking platform of the incubator shaker is removed, this also applies to this unit. Nevertheless, both devices have a compact design. In addition, they can be stacked in a space-saving manner using appropriate accessories.



INC 125 F digital
Ident-Nr.: 0020117172



The door of the incubator shaker is made of tempered glass.

Eight rubber feet for stable standing and to dampen vibration.

INC 125 FS digital SP20
Ident-Nr.: 0020117221

INC 125 FS digital SP25
Ident-Nr.: 0020117230

The INC 125 FS digital compared with the KS incubator shakers

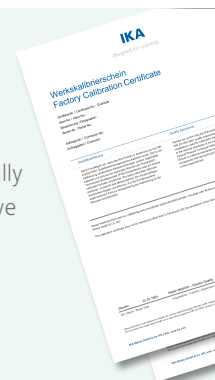


	KS 3000 I CONTROL	KS 4000 I CONTROL	INC 125 FS DIGITAL
Door variant	Front lifter	Front lifter	Front door
Type of movement	Orbital	Orbital	Orbital
Incubator model	Benchtop	Benchtop	On top/under lab bench, on floor, stackable
Temperature max.	80 °C	80 °C	80 °C
Speed range	10 – 500 rpm	10 – 500 rpm	10 – 300 rpm
Total volume of inner chamber	50 l	90 l	125 l
Permissible shaking weight	7.5 kg	20 kg	7.5 kg
Supports static and shaker incubation equally	No	No	Yes
Decontamination mode	No	No	Yes
Shaking stroke	20 mm	20 mm	20 mm or 25 mm
Removable shaking platform	No	No	Yes
Cooling option	KS 3000 ic control	KS 4000 ic control	No
External sensor	Included	Included	Not available

Calibration services and qualification

IKA stands for quality, safety and accuracy in laboratory and analytical technology. On request, we calibrate your laboratory equipment and document measurement and reference values under specially defined conditions. We also support you in the qualification of your devices. Even before you buy, we will be happy to make you an offer for various certificates and documents:

- › Qualification documents
- › DQ/IQ/OQ/PQ documents
- › Qualification procedure



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