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INCUBATE, SHAKE, COOL | INC 125 series

# Incubator INC F digital Incubator shaker INC 125 FS digital Cooling incubator INC 125 FC digital

Ideal for your cell cultures: The devices in the INC 125 incubator series are particularly suitable for applications in the Life Sciences - for microbiological tests, stability studies, or cell cultivation.

IKA incubators provide precise and reliable temperature control. With a capacity of 125 liters, the standard INC 125 F incubator offers the largest volume in its class. INC 125 FS digital is the first incubation shaker with a patented removable shaking platform. And the INC 125 FC cooling incubator is particularly resource- and environmentally friendly thanks to powerful compressor cooling technology and the use of the natural refrigerant R 290.

#### Precise



Just like the incubator, the incubation shaker and cooling incubator enable highly precise temperature control and homogeneous temperature distribution. Once the door is opened, the temperature quickly returns to the desired level. This is because preheated air is supplied. In addition, the good insulation and recirculation mode help to save energy. The devices are equipped with a fan which can be regulated from 0% to 100% as required. The INC 125 F digital incubator also has a ventilation flap which can be flexibly adjusted (0 – 100%).

All incubators are delivered with a temperature calibration certificate at 37°C. Other temperatures are available upon request, either ex works or as a service.



# Quickly cleaned

All models feature an inner chamber made of corrosion-resistant AISI 304 material, allowing for easy cleaning. The removable shaking platform of the shaking incubator ensures that all corners and areas are easily accessible. A practical drip pan is available as an accessory, which makes cleaning even easier after shaking the samples in case liquid accidentally spills over during operation. To prevent cross-contamination, there is a decontamination mode at 100 or 120 °C. Its effectiveness has been tested and verified by an independent test (SGS INSTITUT FRESENIUS GmbH, test report no. BS\_20230426\_RW\_1).



# 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 all units. Incubator and cooling incubator also come with 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 and FC digital can also be locked with suitable accessories.

## **Incubator shaker INC 125 FS**



#### **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.

#### Versatile

With the INC 125 FS digital, you benefit not only from temperature control but also from excellent shaking performance at up to 300 rpm. In addition to the shaking platform, the device has three additional grid shelves for static incubation. If required, a shaking frame with a smaller or larger stroke can be used. The platforms are available as accessories. There are two packages: one with a 20 mm shaking stroke and one with a 25 mm shaking stroke. For samples that are sensitive to shear forces and require a low shaking speed, the 25 mm shaking stroke at the same speed achieves better oxygen enrichment.

# Cooling incubator INC 125 FC



# Environmentally friendly



The INC 125 FC digital cooling incubator operates with powerful compressor cooling technology and uses the natural refrigerant R290. This makes it particularly resource-efficient and environmentally friendly. The integrated defrost function keeps the incubator permanently free of ice, even at low temperatures. Any water that accumulates is safely drained off through the discharge opening.







TECHNICAL DATA	INC 125 F DIGITAL	INC 125 FS DIGITAL	INC 125 FC DIGITAL			
Device	Incubator	Incubator Shaker	Cooling incubator			
Working temperature	RT+ 8°C – 100°C	RT+ 8°C − 80°C	-5 – 100 °C			
Temperature stability	0.3 K	0.1 K	0.2 K			
Refrigerant	<del>-</del>	_	R 290			
Volume	125 l	125 l	125 l			
Decontamination mode	Yes (120 °C)	Yes (100 or 120 °C)	Yes (100 °C)			
Interior lighting	No	Yes	No			
Observation window	Inner door made of tempered glass	Three-layer glass door	Inner door made of tempered glass			
Speed	<del>-</del>	10 – 300 rpm				
Shaking stroke	_	20 mm or 25 mm				
Ventilation flap	Yes	No	No			
Circulating air (0 – 100°) adjustable	Yes	Yes	Yes			
Door opening angle	172° (Inner door)	180°	172° (Inner door)			
Lockable door	Yes (Accessory)	No	Yes (Accessory)			

# **Spacious**

With a capacity of 125 liters, it is the largest in its class. The INC 125 F and FC digital models can accommodate up to six sample trays. If the shaking platform is removed from the INC 125 FS incubator shaker, this also applies to this model. Even so, the devices have a compact design.

### Stackable

Up to two IKA incubators can be stacked with the appropriate accessories. When stacking different types of incubators, it is recommended to place the INC 125 FS incubation shaker or INC 125 FC cooling incubator at the bottom and the INC 125 FC incubator at the top. Due to its heavy weight, the INC 125 FC cooling incubator must always be placed at the bottom; it is not possible to stack two INC 125 FC cooling incubators.





Cooling incubator INC 125 FC digital

Ident. No.: 0020126186

Incubator shaker INC 125 FS digital SP20

Ident. No.: 0020117221

Incubator shaker INC 125 FS digital SP25

Ident. No.: 0020117230

## Accessories

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

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



AS 2.1

#### Number of usable vessels with

FIXING CLIP	VESSEL VOLUME	FIXING CLIPS	STICKMAX
AS 2.0	10 ml	96 pcs.	128 pcs.
AS 2.1	25 ml	39 pcs.	111 pcs.
AS 2.2	50 ml	39 pcs.	66 pcs.
AS 2.3	100 ml	24 pcs.	36 pcs.
AS 2.4	200 / 250 ml	12 pcs.	20 pcs.
AS 2.5	500 ml	12 pcs.	12 pcs.
AS 2.6	1000 ml	6 pcs.	8 pcs.
AS 2.7	2000 ml	2 pcs.	6 pcs.

# Shaker attachments and combination options

/// Recommendations for Erlenmeyer flasks

IKA shaker	Combination of accessories	25 ml	50 ml	100 ml	200 ml	250 ml	500 ml	1000 ml	2000 ml	3000 ml	5000 ml
ERLENMEYER FLAS	5K										
KS 3000 i control KS 3000 ic control	STICKMAX	44	36	25	-	9	9	4	2	-	-
	AS 260.1 Universal attachment	28	24	15	-	6	6	2	-	-	-
	Required tension rollers for AS 260.1	5	5	4	-	3	3	2	-	-	-
	AS 260.2 Holding clamp mounting bracket	31	28	17	-	10	9	5	-	-	-
	STICKMAX	81	49	36	-	16	9	9	4	2	-
KS 4000 i control KS 4000 ic control	AS 4000.1 Universal attachment	54	35	24	-	12	9	6	4	2	-
	Required tension rollers for AS 4000.1	7	6	5	-	4	4	3	3	2	_
	AS 4000.2 Holding clamp mounting bracket	55	52	25	-	16	11	7	4	-	-
INC 125 FS digital R	STICKMAX	111	66	36	20	20	12	8	6	-	-
	Required mounting clips for IO SP 20 / IO SP 25 shaker platform	39	39	24	12	12	12	6	2	-	_







#### KS 3000 I CONTROL

#### KS 4000 I CONTROL

#### INC 125 FS DIGITAL

Door variant	Front lift	Front lift	Front door			
Type of movement	Rotating	Rotating	Rotating			
Incubator model	Tabletop device	Tabletop device	On/under laboratory bench, on floor, stackable			
Temperature max.	80°C	80°C	80°C			
Speed range	10 – 500 rpm	10 – 500 rpm	10 – 300 rpm 125 l			
Total volume of inner chamber	50 l	90				
Permissible shaking weight	7.5 kg	20 kg	7.5 kg			
Offers static incubation and shaking incubation	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
- > IQ/OQ documents
- > Qualification procedure





