



## Product Specification Sheet

DSM Food Specialties B.V.

P.O. Box 1  
2600 MA Delft  
The Netherlands

## Delvotest® Fast Start III Incubator

[www.dsm.com](http://www.dsm.com)

### Description

The Delvotest® incubator ("Incubator") with integrated thermometer and timer functions has been developed for incubating the antibiotic residue test cassette presentations of Delvotest® Fast range. It is a ready-to-use electronic heating device with a thermostatically controlled temperature.

The incubator is presented in a plastic casing with an internal metal incubating block for positioning 3 Delvotest® Fast cassettes simultaneously.

The incubator has a digital thermometer and timer functions programmable to customer needs. The device comes with a Continental European CEE VIIG plug (some countries may have other plugs appropriate for local use).

### Technical data

Thermometer and timer settings:

- Temperature range: RT 5 -70°C
- Timing range: 1 sec -99 min 59 sec
- Temperature accuracy: +/- 2°C (Contact your local DSM representative for more information on the temperature accuracy validation method)
- Operating temperature: 5 to +35°C (Ambient)

Technical data:

Power supply: DC 12V 5A  
Power capacity: 45 W  
Power consumption: 10 W  
Weight: 1.1 Kg

Certification : EN61010-1  
CE-conformity : EN61326-1

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## Warranty:

Unless stipulated otherwise in the relevant sales agreement, DSM provides a guarantee on the Incubator, which guarantee is stipulated in the General terms and Conditions of Sale of DSM ("GTCS"). Supported Accessories are explicitly excluded from any guarantee given by DSM. The Incubator is guaranteed to be free from defective materials and workmanship within the defined period, provided that misuse, alteration and/or abnormal use have not occurred by user. It will be repaired under warranty for a period of 2 (two) years from the date of manufacture printed on the bottom of the incubator casing. Do not open or repair defective readers but contact DSM representative immediately when a defect occurs. Products NOT repaired by DSM (third party repair) are explicitly excluded from any guarantee or warranty given by DSM. In case of contradictions between these specifications and the GTCS, the GTCS shall prevail.

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