

Las estufas están realizadas en acero pintado, resistente a los ambientes corrosivos, le permiten una amplia utilización en laboratorios biológicos en los que se realice cultivo de células o de microorganismos.

Utilizadas también en hospitales y en empresas para cultivo, secado de muestras, desinfección de materiales, etc.

De desecación | **Drying ovens**

Nahita ovens are made out of finely sprayed steel. They are resistant to corrosive atmospheres and are widely used in biological laboratories where cell or microorganism cultures are carried out. They can also be used in hospitals, as well as in other industries which need to carry out culture, sample-drying or equipment-disinfection tasks.

**Convección natural, serie 631**

El flujo de aire se crea por cambio de densidades.

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**Marca|Trademark:Nahita**

Drying ovens series 631 / 632 are equipped with digital temperature control, timer and alarm signal. The chamber is made of stainless steel and it includes fastening guides for shelves that are easily detachable, which facilitates the cleaning. It is provided with double glass window. Two models are available: Natural Convection and Forced air.

**Natural convection, series 631**

The air flow is made by a change of densities.



Referencia / <b>Code</b>	50631020	50631020	50631060	50631130
Capacidad / <b>Capacity</b>	20 L	40 L	70 L	130 L
Máx. temperatura	250 °C	250 °C	250 °C	250 °C
<b>Max. temperature</b>				
Fluctuación de temperatura	± 1 °C	± 1 °C	± 1 °C	± 1 °C
<b>Temperature fluctuation</b>				
Homogeneidad	3 %	3 %	3 %	3 %
<b>Homogeneity</b>				
Dimensiones interiores	280 x 280 x 280 mm	350 x 350 x 350 mm	450 x 350 x 450 mm	550 x 450 x 550 mm
<b>Chamber dimensions</b>				
Peso / <b>Weight</b>	30 kg	45 kg	60 kg	80 kg
Alimentación / <b>Power</b>	220 V ± 10 %, 50 Hz ± 1 Hz			

De desecación | **Drying ovens**

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**Aire forzado, serie 632**

El flujo de aire es inducido mediante un ventilador, creando una mejor homogeneidad de trabajo.

**Forced air, series 632**

The air flow is due to a fan that creates a better homogeneity in the working area.



Referencia / <b>Code</b>	50632020	50632040	50632060	50632130
Capacidad / <b>Capacity</b>	20 L	40 L	70 L	130 L
Máx. temperatura <b>Max. temperature</b>	250 °C	250 °C	250 °C	250 °C
Fluctuación de temperatura <b>Temp. fluctuation</b>	± 1 °C	± 1 °C	± 1 °C	± 1 °C
Homogeneidad / <b>Homogeneity</b>	2 %	2 %	2 %	2 %
Consumo / <b>Consumption</b>	1.2 kw	1.5 kw	2 kw	4 kw
Dimensiones interiores <b>Chamber dimensions</b>	295 x 260 x 295 mm	350 x 355 x 350 mm	450 x 355 x 450 mm	550 x 450 x 550 mm
Peso / <b>Weight</b>	36 kg	44 kg	56 kg	80 kg
Alimentación / <b>Power supply</b>	220 V ± 10 %, 50 Hz ± 1 Hz			

De cultivo | **Incubator**

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Las estufas serie 636 están equipadas con control de temperatura digital, temporizador y alarma de control. Su cámara interior es de acero inoxidable e incluye soporte para estantes fácilmente desmontables, lo que facilita su limpieza. Doble puerta, metálica en el exterior y de vidrio templado en el interior.

Incubators series 636 are equipped with digital temperature control, timer and alarm signal. The chamber is made of stainless steel and includes fastening guides for shelves that are easily detachable, which facilitates the cleaning. Provided with double door, the outer one is metallic, whereas the inner one is made of tempered glass.



Referencia / <b>Code</b>	50636020	50636040	50636060	50636130
Capacidad / <b>Capacity</b>	20 L	40 L	70 L	130 L
Máx. temperatura <b>Max. temperature</b>	80 °C	80 °C	80 °C	80 °C
Fluctuación de temperatura <b>Temperature fluctuation</b>	±1 °C	± 1 °C	± 1 °C	± 1 °C
Dimensiones interiores <b>Chamber dimensions</b>	280 x 275 x 270 mm	350 x 350 x 350 mm	450 x 350 x 450 mm	550 x 450 x 550 mm
Peso / <b>Weight</b>	29 kg	43 kg	60 kg	80 kg
Alimentación / <b>Power</b>	220 V ± 10%, 50 Hz +/- 1 Hz			

## Bandejas y guías | Shelves and guides

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Disponemos de bandejas para todos los modelos de estufas de desecación y cultivo.

We have available shelves for all models of drying ovens and incubators



Referencia Code	Medidas Dimensions	Para estufas de For ovens of
90630901	280 x 280 mm	20 L
90630902	350 x 350 mm	40 L
90630903	450 x 350 mm	70 L
90630904	550 x 450 mm	130 L

## Guías de sujeción con bandeja | Fastening guides with shelve

Marca|Trademark:Nahita

Disponemos de guía de sujeción para todos los modelos de estufas de desecación y cultivo.

We have available fastening guides for all models of drying ovens and incubators.



Referencia Code	Para estufas de For ovens of
90630911	20 L
90630912	40 L
90630913	70 L
90630914	130 L