

VWR[®] FOR OVENS AND INCUBATORS

Drying ovens

Microbiological incubators

Cooled incubators

Shaking incubators

Compact incubators
and dip slides

Accessories



Safe, reliable and secure

OVENS AND INCUBATORS

We hope that you will notice several things about the VWR range of ovens and incubators.

Choice – enough to cover almost every application packed into a series of models without being overwhelming

Performance – market leading consistency and reliability backed up with warranties that run for many years

Value for money – well built products that last and don't cost a fortune to buy



INDEX

Ovens

Ovens with natural convection	3
Ovens with forced convection	5

Incubators

Microbiological incubators	7
Cooled incubators	8
Shaking incubators	13
Compact incubators	14

Dip slides

Push cap	15
Screw cap	15

Temperature measurement

Thermometers for incubators	17
Thermometers for ovens	19

Consumables

Petri dishes	21
Cell culture dishes/flasks	21
Cell culture plates	22
Cell scrapers and cell lifters	23



Ovens with natural convection, DRY-Line®



Drying ovens with natural convection used for thermal processes, heated storage and for convection drying applications with temperatures up to 220 °C. Exhaust duct at the back of the unit with manually adjustable slide.

- Microprocessor controller
- Integrated timer can be set for continuous mode or timer operation: 0 to 999 min or 0 to 99,9 h
- Over-temperature protection with visual alarm (Class 3.1 safety device)
- Temperature setting in increments of 1 °C

Delivery information: Supplied with two chrome plated shelves.



Model	DL 53	DL 115
Temperature range (°C)	Ambient +5...220	
Temperature fluctuation (time) (°C)	at 150 °C: ±0,4	at 150 °C: ±0,3
Temperature variation (spatial) (°C)	at 150 °C: ±3,3	at 150 °C: ±3,0
Capacity (l)	53	115
Convection type	Natural convection	
Shelves supplied (max.)	2 (4)	
Max. load per shelf (kg)	10	15
Internal WxDxH (mm)	401×330×401	600×400×480
External WxDxH (mm)	620×600×680	820×710×760
Nominal power consumption (W)	800	1000
Weight (kg)	41	62

Description	Pk	Cat. No.
DRY-Line® 53	1	466-3510
DRY-Line® 115	1	466-3513

Description	For	Pk	Cat. No.
Shelves			
Chrome plated shelf	DL 53/VL 53/IL 53	1	466-3522
Chrome plated shelf	DL 115/VL 115/IL 115	1	466-3523



Ovens with natural convection, DRY-Line® Prime



These ovens with natural convection feature an acid proof stainless steel inner chamber, a powder coated sheet exterior. All models have a 30 mm Ø access port, real time clock, digital timer, USB port and test results memory function to recall temperature data or events with an internal memory which stores up to 2046 data records. The range has an auto-diagnostic function, temperature sensor fail alarm, door lock, open door alarm and audible and visual temperature alarms. All models have the following safety features: Independent adjustable over-temperature safety device Class 3.1 protects the samples and the oven and a power failure control system (program continued after restoring power). All Prime oven & incubator units of the same size can be stacked without additional accessories (except the 180 L models which are not stackable).

- Microprocessor controller with LCD graphic display and illuminated touch buttons
- Stores up to 3 programs with six-segment temperature-time profile and adjustable ramps
- Loop function up to 99 times or endless
- Adjustable start delay feature (from 1 min to 99:59 hours)
- Manual air flap control, 0% (closed), 25 %, 50 %, 75 %, 100 % (open)

Delivery information: Supplied with 2 stainless steel wire shelves for 56 and 112 Prime models and 3 shelves for the 180 Prime model. Manufacturer test certificate (data measured at 105 °C) and Basic Control Software to download data from internal memory. Multilingual instruction manual.

Model	VWR DL 56 Prime	VWR DL 112 Prime	VWR DL 180 Prime
Temperature range (°C)		50...300	
Temperature fluctuation (time) (°C)		±0,4 at 150 °C	
Temperature variation (spatial) (°C)	±3,3 at 150 °C	±3,0 at 150 °C	±3,5 at 150 °C
Capacity (l)	56	112	180
Convection type		Natural convection	
Shelves supplied (max.)	2 (5)	2 (7)	3 (9)
Max. load per shelf (kg)		25	
Internal WxDxH (mm)	395x360x395	460x450x540	465x560x720
External WxDxH (mm)	595x600x700	655x700x845	650x760x1030
Nominal power consumption (W)	1700	2500	3100
Weight (kg)	50	67	90

Description	For	Pk	Cat. No.
VWR DRY-Line® 56 Prime		1	466-0448
VWR DRY-Line® 112 Prime		1	466-0449
VWR DRY-Line® 180 Prime		1	466-0450

Description	For	Pk	Cat. No.
Accessories			
Stainless steel shelf	DL/VL/IL 56	1	466-0454
Stainless steel shelf	DL/VL/IL 112	1	466-0455
Stainless steel shelf	DL/VL/IL 180	1	466-0456
Base on castors	DL/VL/IL 180	1	466-0457

Ovens with forced convection, VENTI-Line®



Drying ovens with forced air circulation, which are ideal for routine drying and heating applications when short drying times are required. Ovens feature adjustable ventilation by means of manually adjustable ventilation slide and 50 mm Ø exhaust duct at the rear of the unit.

- Microprocessor controller
- Integrated timer can be set for continuous mode or timer operation: 0 to 999 min or 0 to 99,9 h
- Over-temperature protection with visual alarm (Class 3.1 safety device)
- Temperature setting in increments of 1 °C

Delivery information: Supplied with two chrome plated shelves.



Model	VL 53	VL 115
Temperature range (°C)	Ambient +12...220	Ambient +5...220
Temperature fluctuation (time) (°C)	at 150 °C: ±0,4	at 150 °C: ±0,3
Temperature variation (spatial) (°C)	at 150 °C: ±2,7	at 150 °C: ±2,5
Temperature variation at 150 °C (°C)	±0,4	±0,3
Capacity (l)	53	115
Convection type	Forced convection	
Shelves supplied (max.)	2 (4)	
Max. load per shelf (kg)	10	15
Internal WxDxH (mm)	401x330x401	600x400x480
External WxDxH (mm)	620x640x680	820x710x760
Nominal power consumption (W)	800	1000
Weight (kg)	40	59

Description	Pk	Cat. No.
VENTI-Line® 53	1	466-3516
VENTI-Line® 115	1	466-3519

Description	For	Pk	Cat. No.
Shelves			
Chrome plated shelf	DL 53/VL 53/IL 53	1	466-3522
Chrome plated shelf	DL 115/VL 115/IL 115	1	466-3523

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Drying ovens with forced convection, VENTI-Line® Prime



These ovens with forced air convection feature an acid proof stainless steel inner chamber and powder coated sheet exterior. All models have a 30 mm Ø access port, real time clock, digital timer, USB port and test results memory function to recall temperature data or events with an internal memory which stores up to 2046 data records. The range has an auto-diagnostic function, temperature sensor fail alarm, door lock, open door alarm and audible and visual temperature alarms. All models have the following safety features: Independent adjustable over-temperature safety device Class 3.1 protects the samples and the oven, and a power failure control system (program continued after restoring power). All Prime oven and incubator units of the same size can be stacked without additional accessories (except the 180 L models which are not stackable).

- Microprocessor controller with LCD graphic display and illuminated touch buttons
- Stores up to 3 programs with six-segment temperature-time profile and adjustable ramps
- Loop function up to 99 times or endless
- Adjustable start delay feature (from 1 min to 99:59 hours)
- Fan speed control (10 to 100%) and manual air flap control, 0% (closed), 25%, 50%, 75%, 100% (open)

Delivery information: Supplied with 2 stainless steel wire shelves for 56 and 112 Prime models and 3 shelves for the 180 Prime model. Manufacturer test certificate (data measured at 105 °C) and Basic Control Software to download data from internal memory. Multilingual instruction manual.

Model	VWR VL 56 Prime	VWR VL 112 Prime	VWR VL 180 Prime
Temperature range (°C)		50...300	
Temperature fluctuation (time) (°C)		±0,2 at 150 °C	
Temperature variation (spatial) (°C)	±2,0 at 150 °C	±2,3 at 150 °C	±2,5 at 150 °C
Capacity (l)	56	112	180
Convection type		Forced convection	
Shelves supplied (max.)	2 (5)	2 (7)	3 (9)
Max. load per shelf (kg)		25	
Internal WxDxH (mm)	395×360×395	460×450×540	465×560×720
External WxDxH (mm)	595×600×700	655×700×845	650×760×1030
Nominal power consumption (W)	1700	2500	3100
Weight (kg)	51	68	91

Description	Pk	Cat. No.
VWR VENTI-Line® 56 Prime	1	466-0451
VWR VENTI-Line® 112 Prime	1	466-0452
VWR VENTI-Line® 180 Prime	1	466-0453

Description	For	Pk	Cat. No.
Accessories			
Stainless steel shelf	DL/VL/IL 56	1	466-0454
Stainless steel shelf	DL/VL/IL 112	1	466-0455
Stainless steel shelf	DL/VL/IL 180	1	466-0456
Base on castors	DL/VL/IL 180	1	466-0457

Incubators, INCU-Line[®], IL 53 and IL 115



Incubators with natural air circulation for all standard incubation applications. Units have stainless steel chamber with glass inner doors.

- Microprocessor control with large digital temperature display
- Temperature setting in increments of 0,1 °C
- Built-in timer from 0 - 999 min, or 0 - 99,9 h or continuous mode
- Exhaust duct on the back of the unit with manually adjustable slide
- Independent adjustable temperature safety device Class 3.1 with a visual alarm, according to DIN 12880

Delivery information: Supplied with two chrome plated shelves.



Model	IL 53	IL 115
Temperature range (°C)	Ambient +5...70	
Temperature fluctuation (time) (°C)	±0,2 at 37 °C	
Temperature variation (spatial) (°C)	±0,6 at 37 °C	±0,7 at 37 °C
Capacity (l)	53	115
Convection type	Natural convection	
Shelves supplied (max.)	2 (4)	
Max. load per shelf (kg)	10	15
Internal WxDxH (mm)	401x330x401	600x400x480
External WxDxH (mm)	620x622x680	820x732x760
Nominal power consumption (W)	200	250
Weight (kg)	45	68

Type	Pk	Cat. No.
INCU-Line [®] IL 53 incubator	1	390-0350
INCU-Line [®] IL 115 incubator	1	390-0353

Description	For	Pk	Cat. No.
Shelves			
Chrome plated shelf	DL 53/VL 53/IL 53	1	466-3522
Chrome plated shelf	DL 115/VL 115/IL 115	1	466-3523



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Incubators with natural convection, INCU-Line Prime



These incubators with natural air convection feature a stainless steel inner chamber, a powder coated sheet exterior and an internal glass door. All models have a 30 mm Ø access port, real time clock, digital timer, USB port and test results memory function to recall temperature data or events with an internal memory which stores up to 2046 data records. The range has an auto-diagnostic function, temperature sensor fail alarm, door lock, open door alarm and audible and visual temperature alarms. All models have the following safety features: Independent adjustable over-temperature safety device Class 3.1 protects the samples and the incubator and a power failure control system (program continued after restoring power). All Prime oven & incubator units of the same size can be stacked without additional accessories (except the 180 L models which are not stackable).

- Microprocessor controller with LCD graphic display and illuminated touch buttons
- Stores up to 3 programs with six-segment temperature-time profile and adjustable ramps
- Loop function up to 99 times or endless
- Adjustable start delay feature (from 1 min to 99:59 hours)
- Manual air flap control, 0% (closed), 25 %, 50 %, 75 %, 100 % (open)

Delivery information: Supplied with 2 stainless steel wire shelves for 56 and 112 Prime models and 3 shelves for the 180 Prime model. Manufacturer test certificate (data measured at 37 °C) and Basic Control Software to download data from internal memory. Multilingual instruction manual.

Model	VWR IL 56 Prime	VWR IL 112 Prime	VWR IL 180 Prime
Temperature range (°C)		Ambient +5...100	
Temperature fluctuation (time) (°C)		±0,2 at 37 °C	
Temperature variation (spatial) (°C)	±0,7 at 37 °C	±0,6 at 37 °C	±0,8 at 37 °C
Capacity (l)	56	112	180
Convection type		Natural convection	
Shelves supplied (max.)	2 (5)	2 (7)	3 (9)
Max. load per shelf (kg)		25	
Internal WxDxH (mm)	395x360x395	460x450x540	465x560x720
External WxDxH (mm)	595x600x700	665x700x845	650x760x1030
Nominal power consumption (W)		450	850
Weight (kg)	52	69	94

Type	Pk	Cat. No.
VWR IL 56 Prime incubator	1	390-0909
VWR IL 112 Prime incubator	1	390-0910
VWR IL 180 Prime incubator	1	390-0911

Description	For	Pk	Cat. No.
Accessories			
Stainless steel shelf	DL/VL/IL 56	1	466-0454
Stainless steel shelf	DL/VL/IL 112	1	466-0455
Stainless steel shelf	DL/VL/IL 180	1	466-0456
Base on castors	DL/VL/IL 180	1	466-0457

Digital cooled incubator, INCU-Line[®], IL 23R



The IL 23R digital cooled incubator with Peltier technology offers an economical and space saving solution for microbiology applications at below room temperature. The temperature can be freely adjusted in increments of 0,1 °C from 10 °C below ambient up to a maximum of 50 °C. The built-in Peltier element has a low energy consumption and ensures temperature stability and uniformity over the complete temperature range. The transparent plexiglas[®] window allows full visibility of the samples inside the incubator. The housing is constructed entirely of epoxy coated mild steel.

- Compact design
- Digital PID control with PT100 sensor and LED display, temperature control can be readjusted with a certified reference temperature measuring instrument
- Excellent temperature stability
- Low energy consumption, only 80 W
- Easy to use, safe and reliable

Delivery information: IL 23R is supplied with two perforated stainless steel shelves and a test certificate (data measured at 37 °C).



Model	IL 23R
Temperature range (°C)	10 below ambient...50 °C
Temperature fluctuation (time) (°C)	±0,2 at 37 °C
Temperature variation (spatial) (°C)	±1,0 at 37 °C
Capacity (l)	23 l
Convection type	Peltier elements and conventional heating
Shelves supplied (max.)	2 (3)
Max. load per shelf (kg)	3
Internal WxDxH (mm)	294x300x270 mm
External WxDxH (mm)	380x470x450 mm
Nominal power consumption (W)	80
Weight (kg)	19,2

Type	Pk	Cat. No.
INCU-Line [®] IL 23R	1	390-0881

Description	Pk	Cat. No.
Accessories		
Tube rack for dip slides, 2x6 positions, Ø 32 mm	1	390-0386
Extra shelf for IL 23/ IL 23R, stainless steel, 286x285 mm	1	390-0483

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Cooled incubator INCU-Line® Tower



The INCU-Line® Tower is a general purpose, dual chamber, cooled incubator with forced convection. This digital cooled incubator with Peltier technology offers an economical and space saving solution for microbiology applications at below room temperature. The built-in Peltier element has low energy consumption (only 35 W at 37 °C) and ensures temperature stability and uniformity over the entire temperature range. The temperature can be freely adjusted in increments of 0,1 °C from 10 °C below ambient up to a maximum of 50 °C. The 2 chambers can operate independently at different temperatures and be switched off separately. Each chamber has its own transparent door, so samples can be observed without opening the door, thus preventing temperature changes within the chambers. The housing is constructed entirely of epoxy coated mild steel.

- Compact design with a footprint of only 0,18 m²
- Digital PID control with PT100 sensor and LED display (resolution 0,1 °C)
- Excellent temperature stability, temperature accuracy at 37 °C is ±0,5 °C
- Temperature control can be re-adjusted with a certified reference temperature measuring instrument
- Easy to use, safe and reliable

Delivery information: Supplied with two perforated stainless steel shelves per chamber and a test certificate (data measured at 37 °C).



Model	INCU-Line® Tower
Temperature range (°C)	Ambient -10...+50
Temperature fluctuation (time) (°C)	±0,2 at 37 °C
Temperature variation (spatial) (°C)	±1,0 at 37 °C
Capacity (l)	2x23
Convection type	Forced convection
Shelves supplied (max.)	2 (3) per chamber
Max. load per shelf (kg)	3
Internal WxDxH (mm)	2x (294x300x270)
External WxDxH (mm)	380x470x790
Nominal power consumption (W)	160
Weight (kg)	34

Type	Pk	Cat. No.
INCU-Line® Tower dual chamber cooled incubator	1	390-0963

Description	Pk	Cat. No.
Accessories		
Tube rack for dip slides, 2x6 positions, Ø 32 mm	1	390-0386
Extra shelf for IL 23/ IL 23R, stainless steel, 286x285 mm	1	390-0483

Cooled incubators, INCU-Line®



These cooled incubators with forced air convection feature a stainless steel inner chamber and a powder coated sheet exterior for Standard models or a stainless steel linen finish exterior for the Premium models. The IL 68R has an external glass door, the IL 150R/250R and IL 150R/250R Premium models have a solid outer door and glass inner door. All models have an internal LED light, 30 mm access port, real time clock, timer, internal electrical socket, RS232C interface, USB port and test results memory function to recall temperature data or events. All models have the following safety features:

- Adjustable over- and under-temperature safety thermostat Class 3.3 protects the samples and the incubator
- Power failure control system, audible clock alarm
- Door lock and open door alarm

Standard controller models feature:

- Microprocessor controller with LCD graphic display, stores up to 3x six-segment programs
- Temperature range +3 to 70 °C
- IL 150R models are stackable without additional stacking kit

In addition, the Premium models (IL 150R / IL 250R) also have:

- Full colour LCD touch screen, displays the values in tabular or graphic form
- Access control via login, 20 user program memory, 7 days programming
- USB port to save data on flash drives
- Ethernet connection and remote control via Internet
- Fan speed control (50 to 100%)
- Adjustable heating and cooling system
- All models are suitable for BOD measurement

Delivery information: Supplied with coated wire shelves, test certificate (data measured at 37 °C) and Basic Control Software. Premium models (390-0730, 390-0732) are supplied with stainless steel wire shelves, Ethernet cable, test certificate (data measured at 37 °C) and Premium Control Software.



IL 68R



IL 150R



IL 150R Premium

Model	IL 68R	IL 150R	IL 250R	IL 150R Premium	IL 250R Premium
Temperature range (°C)			+3...70		
Temperature fluctuation (time) (°C)	±0,1 at 37 °C	±0,2 at 37 °C	±0,3 at 37 °C	±0,2 at 37 °C	±0,3 at 37 °C
Temperature variation (spatial) (°C)	±0,3 at 37 °C	±0,8 at 37 °C	±1,0 at 37 °C	±0,8 at 37 °C	±1,0 at 37 °C
Capacity (l)	68	143	245	143	245
Convection type	Forced convection				
Shelves supplied (max.)	2 (2)	3 (4)	4 (6)	3 (4)	4 (6)
Max. load per shelf (kg)	10				
Internal WxDxH (mm)	470x300x430	520x400x660	520x400x1060	520x400x660	520x400x1060
External WxDxH (mm)	570x670x600	620x640x860	620x640x1260	620x640x920	620x640x1320
Nominal power consumption (W)	160	170	330	170	330
Weight (kg)	38	63	84	63	84

Type	Pk	Cat. No.
Standard cooled incubators		
INCU-Line® IL 68R cooled incubator	1	390-0728
INCU-Line® IL 150R cooled incubator	1	390-0729
INCU-Line® IL 250R cooled incubator	1	390-0731
Premium cooled incubators		
INCU-Line® IL 150R Premium cooled incubator	1	390-0730
INCU-Line® IL 250R Premium cooled incubator	1	390-0732

Description	For	Pk	Cat. No.
Accessories			
Wire coated shelf	INCU-Line® IL 68R Standard	1	390-0733
Wire coated shelf	INCU-Line® IL 150R/250R Standard	1	390-0734
Stainless steel shelf	INCU-Line® IL 150R/250R Premium	1	390-0735

Cooled incubators, INCU-Line® CR Premium



IL240CR



IL400CR



IL750CR

These compressor cooled incubators, with forced air convection and fan speed control, feature an acid-proof stainless steel (DIN1.4301) inner chamber and a powder coated sheet exterior. The adjustable heating and cooling system provides a temperature range between -10 to +100 °C. All models have a solid outer door and an internal glass door. The larger IL 400CR and IL 750CR models have double outer doors. All models are equipped with levelling castors, 30 mm access port, internal light, USB port to allow direct recording and data transfer onto a flash drive and Ethernet (LAN) port for remote control.

- Multi-function microprocessor controller with colour LCD touch screen, displays values in tabular or graphic form
- Access control via login, 20 user program memory, 7 day programming
- Administrator function to manage user accounts
- Multi-segment temperature/time profile (up to 100) with adjustable ramps
- Real-time clock displays date/time/weekday
- Adjustable start delay feature
- Adjustable over- and under-temperature safety thermostat Class 3.3 protects samples and the incubator

Safety features include audible and visible temperature alarms, power failure control system, audible clock alarm, automatic defrosting function, door lock and open door alarm, temperature sensor fail alarm and auto-diagnostic function.

Units feature PREMIUM control software and assist GLP compliance with password protection settings, events registry and an internal memory which stores up to 4100 data records for each user, allowing the values to be viewed on the display or a PC in tabular or graphic form.

Delivery information: All models are supplied with 3 reinforced stainless steel wire shelves, test certificate (data measured at 37 °C), Ethernet cable and PREMIUM Control Software on CD.

Model	IL 240CR Premium	IL 400CR Premium	IL 750CR Premium
Temperature range (°C)		-10...+100	
Temperature fluctuation (time) (°C)		±0,2 at 37 °C	
Temperature variation (spatial) (°C)		±0,3 at 37 °C	
Capacity (l)	245	424	749
Convection type		Forced convection	
Shelves supplied (max.)	3 (10)	3 (14)	3 (16)
Max. load per shelf (kg)		25	
Internal WxDxH (mm)	600x510x800	800x510x1040	1040x600x1200
External WxDxH (mm)	820x760x1430	1040x740x1650	1260x860x1820
Nominal power consumption (W)	800	1200	1800
Weight (kg)	140	185	275

Type	Pk	Cat. No.
INCU-Line® IL 240CR Premium cooled incubator	1	390-0964
INCU-Line® IL 400CR Premium cooled incubator	1	390-0965
INCU-Line® IL 750CR Premium cooled incubator	1	390-0966

Description	For	Pk	Cat. No.
Accessories			
Spare stainless steel wire shelf	IL 240CR Premium cooled incubator	1	390-0967
Spare stainless steel wire shelf	IL 400CR Premium cooled incubator	1	390-0968
Spare stainless steel wire shelf	IL 750CR Premium cooled incubator	1	390-0969

Shaking incubators, INCU-Line®



Shaking incubators with a small footprint. These compact units feature a stackable design and expanded temperature range which makes the ILS 4 and ILS 6 ideal for molecular biology applications and general use. The integral orbital shaker means they are highly versatile. The SmartChek™ temperature control system (exclusive to the VWR Collection) guarantees precise temperature control. Mechanical convection maintains a stable temperature environment and provides quick recovery after opening the door. A safety thermostat is located on the back of the unit. The insulated door has a large, double glazed observation panel and opens to almost to 180° for easy access.

- SmartChek™ temperature control system
- Digital display
- ILS4 has stackable design to save space
- Full range of accessories available

Delivery information: Supplied with two full shelves and one half shelf. Other accessories are available, these must be ordered separately.



ILS 4



ILS 6

Model	ILS 4	ILS 6
Internal WxDxH (mm)	343x375x381	442x396x406
Orbit (mm)	19	
Shaking motion	Orbital	
Speed range (min ⁻¹)	20 - 300	
Temperature accuracy at 37 (°C)	±0,1 °C	
Temperature range (°C)	Ambient +5...80 (in 0,1 °C increments)	
Temperature stability (°C)	±0,25 °C	
Timer	0 - 99 min/continuous	
Weight (kg)	37,7	63,6
WxDxH (mm)	425x550x580	574x544x635

Description	Pk	Cat. No.
INCUBATOR ILS 4 incubating shaker, chamber volume 49 litres	1	444-0732
INCUBATOR ILS 6 incubating shaker, chamber volume 71 litres	1	444-0733

Description	For	Pk	Cat. No.
Accessories			
Additional shelf	ILS 6	1	444-0831
Additional full shelf	ILS 4	1	444-0832
Additional half shelf	ILS 4	1	444-0833
Shaking platform, pre-drilled for clamping flasks (supplied without clamps)	ILS 4*	1	444-0834
Flat platform, with non slip rubber mat (300x300 mm)	ILS 4	1	444-0835
Flat double platform, with non slip rubber mat	ILS 4	1	444-0836
Universal spring loaded clamp rack for flasks and bottles	ILS 4	1	444-0837
Flat platform, with non slip rubber mat (390x330 mm)	ILS 6	1	444-0842
Shaking platform, pre-drilled for clamping flasks (supplied without clamps)*	ILS 6**	1	444-0843
Flask clamp, for 125 ml flasks	ILS 4/ILS 6	1	444-0838
Flask clamp, for 250 ml flasks	ILS 4/ILS 6	1	444-0839
Flask clamp, for 500 ml flasks	ILS 4/ILS 6	1	444-0840
Flask clamp, for 1000 ml flasks	ILS 4/ILS 6	1	444-0841
Platform with 4x2000 ml flask clamps	ILS 6	1	444-0844
Platform with 6x1000 ml flask clamps	ILS 6	1	444-0845
Platform with 8x500 ml flask clamps	ILS 6	1	444-0846
Platform with 12x250 ml flask clamps	ILS 6	1	444-0847
Platform with 20x125 ml flask clamps	ILS 6	1	444-0848
Platform with 30x50 ml flask clamps	ILS 6	1	444-0849

* ILS 4 accommodates 4x1000 ml, 5x500 ml, 9x250 ml or 16x125 ml

** ILS 6 accommodates 4x2000 ml, 6x1000 ml, 8x500 ml, 12x250 ml or 20x125 ml or 30x50 ml flasks

Digital incubators, INCU-Line® IL 10 and IL 23



IL 10 and IL 23 digital incubators offer an economical and space saving solution for microbiology or haematology applications. The temperature can be freely adjusted in increments of 0,1 °C up to a maximum of 70 °C. Heating elements are incorporated into the housing base and walls to ensure temperature stability and uniformity. The IL 10 is available with a transparent plexiglas® window to provide full visibility or a painted, opaque plexiglas® window to protect photosensitive samples. The housing and door frame are constructed entirely of epoxy coated mild steel.

- Compact design (footprint is only 0,08 m², IL 10 model)
- Digital PID control with PT100 sensor and LED display, temperature control can be readjusted with a certified reference temperature measuring instrument
- Excellent temperature stability
- Easy to use, safe and reliable

Delivery information: IL 10 is supplied with one perforated stainless steel shelf, IL 23 is supplied with two. The IL 10 can, optionally, be loaded with up to two specially designed aluminium tube racks for vertical incubation of a maximum of 24 dip slide tubes. All units are supplied with a standard test certificate (measuring point centre of chamber) data is measured at 37 and 70 °C).



ILS 10



IL 10 (opaque window)

Model	IL 10	IL 23
Temperature range (°C)	Ambient +5...70	
Temperature fluctuation (time) (°C)	±0,5 at 37 °C	
Temperature variation (spatial) (°C)		
Capacity (l)	10	23
Convection type	Natural convection	
Shelves supplied (max.)	1 (2)	2 (3)
Max. load per shelf (kg)	3	
Internal WxDxH (mm)	230x220x200	290x290x270
External WxDxH (mm)	285x280x335	340x360x400
Nominal power consumption (W)	70	160
Weight (kg)	8,3	12,8

Type	Pk	Cat. No.
INCU-Line® IL 10 with transparent window	1	390-0384
INCU-Line® IL 10 with painted opaque window	1	390-0385
INCU-Line® IL 23 with transparent window	1	390-0482

Description	Pk	Cat. No.
Accessories		
Tube rack for dip slides, 2x6 positions, Ø 32 mm	1	390-0386
Extra shelf for IL 10, stainless steel, 226x215 mm	1	390-0387
Extra shelf for IL 23/ IL 23R, stainless steel, 286x285 mm	1	390-0483



Dip slides, push cap



Dip slides for microbiological monitoring of surfaces and in liquids. Each slide has media on both sides: Choice of the same medium or two different media on the two sides of the slides; this allows sampling of two surfaces with every single slide. Testing with dip slides is a safe, reliable, economical and fast indicator of the presence of microorganisms. Dip slides with a push cap have a larger contact area.

- Supplied sterile
- Sampling takes only a few seconds
- The results are easily read after just 24 - 48 hours

Type	Push cap
Contact area (cm ²)	10
Dimensions	30 mm tube, 110 mm high
Tray WxL (mm)	50x22
Paddle size (mm)	80x28

Description	Pk	Cat. No.
Baird Parker, on both sides	10	535302D
Baird Parker, on both sides	100	535303D
Baird Parker and Total count agar	10	535304D
Baird Parker and Total count agar	100	535305D
Baird Parker and VRBG	10	535308D
Malt extract agar, on both sides	10	535328D
Malt extract agar, on both sides	100	535329D
Nutrient agar and Pseudomonas agar	10	535182R
Nutrient agar and Pseudomonas agar	100	535184T
Nutrient agar with TTC, on both sides	10	535092Q
Nutrient agar with TTC, on both sides	100	535094S
Nutrient agar with TTC and malt extract agar	100	535104D
Nutrient agar with TTC and neutralisers	10	535309D
Nutrient agar with TTC and neutralisers	100	535310D
Nutrient agar with TTC and Rose Bengal agar	10	535112D
Nutrient agar with TTC and Rose Bengal agar	100	535114F
Plate count agar and MacConkey agar	100	535144L
Plate count agar and OGYE agar with neutralisers	100	535134J
Plate count agar and VRBGA	10	535162N
Plate count agar and VRBGA	100	535164P

Description	Pk	Cat. No.
Plate count agar and VRBGA with neutralisers	10	535172P
Plate count agar MacConkey agar with neutralisers	100	535154N
Plate count agar with neutralisers, on both sides	10	535324D
Plate count agar with neutralisers, on both sides	100	535325D
Plate count agar with TTC, on both sides	10	535311D
Plate count agar with TTC, on both sides	100	535312D
Plate count agar with TTC and MacConkey agar 3	100	535319D
Plate count agar with TTC and MacConkey agar 3	10	535318D
Plate count agar with TTC and MacConkey agar 3 with neutralisers	10	535316D
Plate count agar with TTC and MacConkey agar 3 with neutralisers	100	535317D
Plate count agar with TTC and neutralisers, on both sides	10	535313D
Plate count agar with TTC and neutralisers, on both sides	100	535314D
Pseudomonas CFC and MacConkey agar 3	10	535322D
Pseudomonas CFC and MacConkey agar 3	100	535323D
TSA with malt extract agar, on both sides	10	535320D
TSA with neutralisers, on both sides	10	535326D
TSA with neutralisers, on both sides	100	535327D
TSA with TTC and malt extract agar	100	535321D

Dip slides, screw cap



Dip slides for microbiological monitoring of surfaces and in liquids. Testing with dip slides is a safe, reliable, economical and fast indicator of the presence of microorganisms.

- Supplied sterile
- Sampling takes only a few seconds
- The results are easily read after just 24 - 48 hours

Type	Screw cap
Contact area (cm ²)	7
Dimensions	24 mm tube, 92 mm high
Tray WxL (mm)	50x15
Paddle size (mm)	72x20



Description	Pk	Cat. No.
Nutrient agar TTC, on both sides	10	535306D
Nutrient agar TTC, on both sides	100	535307D

VWR® MEDIA ARE AVAILABLE IN A CHOICE OF FORMATS FOR MAXIMUM CONVENIENCE



Dehydrated media

- 500g bottle and 5 kg drums
- Standard formulation and animal-free



Ready to use plates

- 90 mm Petri dishes
- 55 mm Petri dishes for water control (in bags and special RD-Packs)



Dehydrated media in bags

- Add only water to prepare liquid media from 50 ml to 10 l
- Pre-weighed ready to make up bags
- Sterile: No need for an autoclave



Contact slides for surface control

- Perfect for the food industry



Contact plates for surface and air control

- Special irradiated packaging options
- Blister with single plate packaging or
- Special RD-Packs



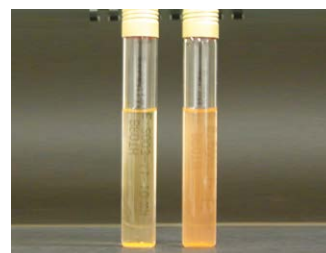
Ready to use media in bottles



Culture media, ready to use in bags

Microbiology media in bags are ideally suited for high sample volumes.

- Space saving packaging
- No risk associated with broken glass bottles
- Media can be easily and conveniently dispensed using a gravimetric diluter or peristaltic pump



Tubes with liquid media



To request this brochure go to vwr.com

Extreme accuracy triple display thermometers, Traceable®

Stainless steel probe (LxØ: 15x3,2 mm) with 1,5 metre cable

These international standard digital thermometers provide exact readings necessary for critical requirements, quality control checks and routine measurements. The stainless steel probe shows the slightest temperature change in liquid, air/gas and semi-solids. It delivers exact time/date when temperatures rise above/fall below set points.

- Three-line display: Maximum/minimum and current temperatures
- Displays the exact time and date when the limits occurred
- Programmable alarm provides two visual (LED) and two audio alerts when temperature rises above or falls below high and low set points

WxDxH: 106x69x20 mm

Weight: 142 g

Certificate indicates traceability to standards provided by NIST. Compliance with ISO/IEC, ANSI/NCSL Z540-1 and 9001.

Delivery information: Supplied with Traceable® calibration certificate, two AA batteries, stand, Velcro® and magnetic strips, plus a wall mount.



Range (°C)	Accuracy (°C)	Resolution (°C)	Pk	Cat. No.
-2...+2	±0,05	0,01	1	620-1824
23...27	±0,05	0,01	1	620-1884
35...39	±0,05	0,01	1	620-1885
-2...+2; 23...27; 35...39	±0,05	0,01	1	620-1886

High accuracy of 0,05 °C at three points (within ±2,0 °C): 0,00; 25,00; 37,00 °C.

Large digit triple display thermometers, Traceable®

Bottle probe in non toxic glycol solution or waterproof Bullet™ probe (20 mm)

These jumbo size display thermometers are suitable for monitoring freezers, water baths, heating blocks, incubators and refrigerators. A bottle insulates the sensor from transient temperature changes when the refrigerator door is opened. Solution is GRAS (Generally Recognised As Safe) by the FDA (Food and Drug Administration).

- Triple display: Maximum/minimum and current temperatures
- Out of range alarm programmable in 1,0 °C increments

Traceability to NIST. Fulfills CDC and vaccine thermometer requirements. Compliant with ISO/IEC 17025, ANSI/NCSL Z540-1 and 9001.

Delivery information: Supplied with Traceable® certificate of calibration, slot for wall-mounting, Velcro® and magnetic strips to attach to any surface, AAA battery and three metre cable.



Range (°C)	Accuracy (°C)	Resolution (°C)	WxDxH (mm)	Weight (g)	Probe	Pk	Cat. No.
-50...+70	±1,0	0,1	99x111x22	113	Bottle	1	620-1584

Large digit triple display thermometers, Traceable® Plus™

Bottle sensor in glycol solution or stainless steel Bullet™ probe

Traceable® Plus™ digital thermometers monitor temperatures in freezers, water baths, heating blocks, incubators and refrigerators.

- Maximum and minimum memory
- Calibration points at 0 and 50 °C
- Triple display: Maximum, minimum and current temperatures
- Out of range alarm programmable in 1,0 °C increments
- Bottle insulates the sensor from transient temperature changes when the refrigerator door is opened (620-1582)

WxDxH: 75x62x15 mm

Weight: 113 g

Traceable to NIST. Fulfils all CDC thermometer and vaccine thermometer requirements. Compliant with ISO/IEC 17025, ANSI/NCSL Z540-1 and 9001.

Delivery information: Supplied with Traceable® certificate of calibration, AAA battery, plastic case, probe in bottle or not with three metre cable, flip-open stand, slot for wall-mounting, Velcro® and magnetic strips to attach to any surface.



Range (°C)	Accuracy (°C)	Resolution (°C)	Probe	Pk	Cat. No.
-50...+70	±0,5	0,1	Bottle	1	620-1582

Memory card thermometers, Traceable®



Memory card reader (supplied) plugs into any USB port for an instant report. Text report includes date/time of day and sensor readings.

- Captures 5,9 million readings
- Sealed bottle sensor insulated from temperature changes when refrigerator is opened
- Solution in sealed bottle generally recognised as safe by FDA
- Minimum/maximum feature displays highest/lowest readings for any time period
- Alarm (visual and audible) set by the user for high and low values to the nearest 0,1 °C
- Unique four-line display: Temperature of detachable bottle probe, ambient temperature, humidity and time

WxDxH: 110x91x30 mm (cable: 2 m)

Weight: 200 g

Traceability provided from ISO/IEC 17025, ANSI/NCSL Z540-1 and 9001 and standards provided by NIST.

Delivery information: Supplied with probe, cable, 256 MB SD memory card, USB memory card reader, magnetic mounting strips, Velcro®/wall mount/bench stand, three AA batteries, adapter and Traceable® certificate of calibration.



620-1963



620-1964

Range (°C)	Accuracy (°C)	Resolution (°C)	Probe	Pk	Cat. No.
-30...+70	±0,5 (0...25); ±0,6 (25...70); ±1,2 (-30...0; 50...70)	0,1	Bottle sensor (25x63 mm)	1	620-1963
-30...+70	±0,5 (0...25); ±0,6 (25...70); ±1,2 (-30...0; 50...70)	0,1	Stainless steel (ØxL: 4x25 mm)	1	620-1964

Calibratable ultra-accurate thermometers



These ready to use thermometers with probe are designed for temperature measurements which require a high accuracy. They can be used for general purpose applications in air, gas, liquid and solids measurements, depending on the probe type. They are suitable for use in pharmaceutical and biotechnology companies (production and laboratories in the food industry), dairy products, fish, meat, healthcare, blood, government institutes and environment.

- Low battery warning indicator
- Calibratable: Offset and slope input
- Maximum/minimum memory and 'HOLD' function
- Large choice of probes: PT100 (620-1932) or K, J, N, S, T-type (620-1934, -1935)
- Temperature drift of 0,002 °C/K i.e. accuracy of 0,06 °C at 37 °C

Delivery information: Supplied with probe, nine volt battery, certificate of calibration and transport case.



Description	Range (°C)	Accuracy (°C)	Resolution (°C)	Probe	WxDxH (mm)	Weight (g)	Pk	Cat. No.
Handheld thermometer with plastic handle and probe (620-1944)	-200...+400	≤0,03	0,01; 0,1	PT100	71x26x142	170	1	620-1932
Handheld thermometer with probe (620-1941)	-220...+1750	≤0,03% ±0,05% FS	0,1; 1,0	J, K, N, S, T	71x26x142	170	1	620-1934
Dual-channel thermometer with flexible probe (620-1941)	-220...+1750	≤0,03% ±0,05% FS	0,1; 1,0	J, K, N, S, T	71x26x142	170	1	620-1935

Description	Range (°C)	ØxL (mm)	Pk	Cat. No.
Ultra-accurate K-type probes				
Universal flexible probe for quick response in air, liquids, very small surfaces, twisted pair of PTFE insulated thermowell wires and DIN-SMP connection	-65...+300	1x1000	1	620-1941
Ultra-accurate probes (PT)				
Immersion and air probe, PT100 with plastic handle, PVC cable (1 m) and DIN connection	-50...+400	3x150	1	620-1944
Penetration probe, PT100 with plastic handle, PVC cable (1 m) and DIN connection	-50...+400	3x150	1	620-1945

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Ultra-accurate digital thermometers



These ready to use thermometers are designed for quality management of the temperature with high accuracy. They can be used in air, gas, liquids and solids. They are suitable for pharmaceutical and biotechnology companies, food industry, government institutes and environment.

- Low battery warning indicator
- Calibratable: Offset and slope input
- 'HOLD' function

Delivery information: Supplied with nine volt battery, certificate of calibration and plastic case (630-1931 only).



Range (°C)	Accuracy (%)	Resolution (°C)	Probe	Pk	Cat. No.
-65...+199	±0,05 % mv; ±0,2	1,0	K with 1 m cable	1	620-1931
-199...+199	±0,1	0,1	Fixed K (LxØ: 3x100 mm) with PTFE handle and 1 m PTFE cable	1	620-1930
-199...+199	±0,1	0,1	PT 1000 (LxØ: 3x100 mm) with 135 mm plastic handle and 1 m silicone cable	1	620-1929

Description	Range (°C)	ØxL (mm)	Pk	Cat. No.
Ultra-accurate K-type probes				
Universal flexible probe for quick response in air, liquids, very small surfaces, twisted pair of PTFE insulated thermowell wires and DIN-SMP connection	-65...+300	1x1000	1	620-1941
Ultra-accurate probes (PT)				
General purpose probe, PT1000 with plastic handle, silicone cable (1 m) and gold plated jack connection	-70...+200	3x100	1	620-1946

Infrared and core thermometer, Traceable®

This easy to use infrared and type K thermometer allows the unit to take readings in less than one second.

- Field of view of 12:1
- Emissivity adjustable from 0,1 to 1,0 in 0,01 °C increments
- Maximum/minimum feature allows viewing of highest and lowest readings at any time
- Memory recalls captured temperatures, displays the average of all readings and the difference between the two
- Audible, user-settable, high and low alarms signal out-of-range conditions, 'HOLD' function to freeze the display
- Cable length: 3 meter

WxDxH: 178x70x38 mm

Delivery information: Supplied with three-point Traceable® certificate of calibration (at 35, 50 and 150 °C (IR)), K-type probe (-40...+250 °C) and batteries with low level indicator.



Range (°C)	Accuracy (%)	Resolution (°C)	Pk	Cat. No.
(IR) -60...+500; (TC) -64...+1400	±1,0 °C or 2,0	0,1	1	620-2203

Description	Range (°C)	ØxL (mm)	Pk	Cat. No.
Ultra-accurate K-type probes				
Immersion probe with 135 mm plastic handle, 1 m cable and a DIN-SMP connection	-65...+550	1,5x130	1	620-1938
Penetration probe with plastic handle (135 mm), cable (1 m) and DIN-SMP connection	-65...+1000	3x130	1	620-1940
Universal flexible probe for quick response in air, liquids, very small surfaces, twisted pair of PTFE insulated thermowell wires and DIN-SMP connection	-65...+300	1x1000	1	620-1941
Air/gas probe for deepen frozen goods with plastic handle (135 mm), cable (1 m) and DIN-SMP connection	-65...+600	6x130	1	620-1942

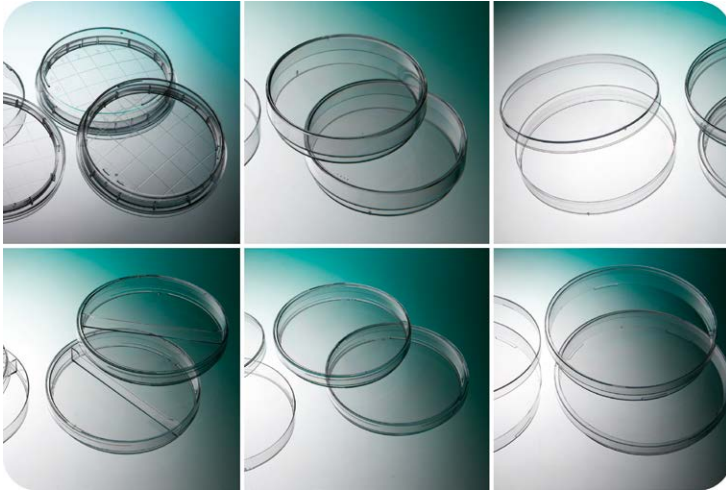
Petri dishes

PS

All dishes are manufactured under strict aseptic conditions using on line production and packaging (Class 100). Sterile dishes are gamma irradiated (10 kGy) with proof of sterility and batch number displayed on the box.

- Stable stacking
- Perfectly flat and retain shape up to 55 °C
- Excellent optical quality: Total transparency
- Stringent quality control procedures
- Compliant with automatic plate pourers

Certificates on request.



Version	Ø (mm)	Height (mm)	Sterile	Pk	Cat. No.
With 6 vents	55	14,2	-	1.620	391-0865
With 6 vents	55	14,2	+	1.620	391-0895
Without vents	55	14,2	-	1.620	391-0866
Without vents	55	14,2	+	1.620	391-0868
With 3 vents	90	14,2	-	825	391-0439
With 3 vents	90	14,2	+	825	391-0455
With 3 vents, double outer bag	90	14,2	-	825	391-0891
With 3 vents, double outer bag	90	14,2	+	825	391-0892
Without vents	90	14,2	-	825	391-0441
With 3 vents	90	16,2	-	480	391-0468
With 3 vents	90	16,2	+	480	391-0469
High, with 3 vents	90	16,2	-	700	391-0440
Without vents	90	14,2	+	825	391-0453
High, with 3 vents	90	16,2	+	700	391-0459
Without vents, double outer bag	90	14,2	+	825	391-0894
High, with 1 vent	90	16,2	-	700	391-0443
Without vents	90	16,2	-	480	391-0467
High, with 1 vent	90	16,2	+	700	391-0458
High, without vents	90	16,2	-	700	391-0442
High, without vents	90	16,2	+	700	391-0457
With 3 vents	140	20,6	-	176	391-1500
With 3 vents	140	20,6	+	176	391-1502
Without vents	140	20,6	-	176	391-1501
Without vents	140	20,6	+	176	391-1503
Contact dish, 3 vents, double outer bag	65	14,5	+	720	391-1504

Cell culture dishes, Standard Line



Clear PS, sterile and certified non pyrogenic

VWR® dishes are vacuum gas plasma treated for consistent cell attachment and growth. Dishes are optically clear, making them suitable for microscopy.

- Flat bottom and uniform wall thickness ensure dishes are distortion-free
- Stacking rings for easier stacking and handling
- 60, 70 and 100 mm dishes have a gripping ring incorporated in the design
- Every inner bag is printed with a batch number for traceability

Manufactured in 100 000 grade cleanroom environment.

Packaging: Packed in resealable self-standing bags allowing dishes to remain upright, lowering the risk of contamination.



Description	Ø (mm)	Height (mm)	Growth area (cm ²)	Packed	Pk	Cat. No.
Cell culture dish	35	12	8,5	10/bag	960	734-2317
Cell culture dish with gripping ring	60	18	21,2	10/bag	600	734-2318
Cell culture dish with gripping ring	70	15	36,3	10/bag	600	734-2319
Cell culture dish	90	17	55,0	10/bag	500	734-2320
Cell culture dish with gripping ring	100	22	60,8	10/bag	300	734-2321
Cell culture dish	150	22	143,0	1/bag	120	734-2322

Cell culture flasks, Standard Line



Crystal clear virgin PS, sterile and certified non pyrogenic

These flasks are vacuum gas plasma treated for consistent cell attachment and growth. Vented caps incorporate a 0,22 µm hydrophobic filter to allow gas exchange and minimise risk of contamination. Plug seal caps can be used in closed systems (providing a liquid and gas-tight seal) or used in an open system (simply unscrew the cap one quarter of a turn).

- Angled neck design offers good pipette and cell scraper access
- Upper triangular and wide base shape provide better stability
- Volume graduations on both sides with special writing area
- Choice of vented or plug seal caps

Manufactured in 100 000 grade cleanroom environment.

Packaging: Packed in resealable self-standing bags allowing flasks to remain upright, lowering the risk of contamination.



Capacity (ml)	Cap	Culture area (cm ²)	Packed	Pk	Cat. No.
25	Plug seal	12,5	10/bag	200	734-2310
25	Vented	12,5	10/bag	200	734-2309
50	Plug seal	25	10/bag	200	734-2312
50	Vented	25	10/bag	200	734-2311
250	Plug seal	75	5/bag	100	734-2314
250	Vented	75	5/bag	100	734-2313
600	Plug seal	182,5	5/bag	40	734-2316
600	Vented	182,5	5/bag	40	734-2315
850	Plug seal	300	3/bag	18	734-2601
850	Vented	300	3/bag	18	734-2600

Multiwell cell culture plates, Standard Line



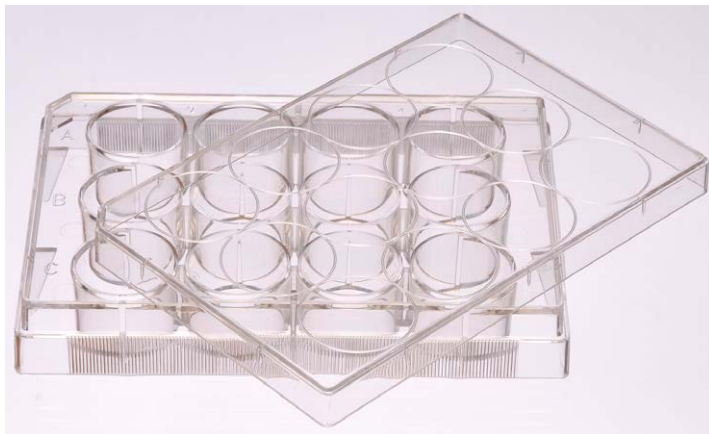
Clear PS, sterile and certified non pyrogenic

VWR® multiwell plates are vacuum gas plasma treated for consistent cell attachment and growth.

- Well volume uniformity ensures uniform growth surface area exposure
- Raised rims on wells and condensation rings on the lid reduce evaporation and minimise edge effects
- Single position lid reduces misplacement and the risk of contamination
- Wells with alphanumeric code for easy identification

Manufactured in 100 000 grade cleanroom environment.

Packaging: Individually wrapped in peel-to-open paper/plastic blister packs.



No. of wells	Culture area (cm ²)	Recommended working volume (ml)	Well volume (ml)	Pk	Cat. No.
6	9,6	1,90 - 2,90	17,0	100	734-2323
12	3,85	0,76 - 1,14	6,80	100	734-2324
24	1,93	0,38 - 0,57	3,50	100	734-2325
48	0,84	0,19 - 0,29	1,55	100	734-2326
96 F	0,33	0,075 - 0,20	0,39	100	734-2327
96 U	0,32	0,075 - 0,20	0,32	100	734-2328

Recommended working volume (ml) = per well



Cell scrapers and cell lifters



Specifically designed to make collecting of cells easier and more effective. Available with a choice of blade positions - scraper for use in flasks, or lifter for use in harvesting cells (especially stem cells) in dishes.

- Cross-ribbed handle in ABS provides a greater rigidity and ensures a better control while scraping cells
- Thin, flexible TPE blade prevents damage to cells
- Individually wrapped
- Sterilised by gamma irradiation
- Non pyrogenic

Description	Total length (mm)	Pk	Cat. No.
Cell scraper, blade width 20 mm	250	100	734-2602
Cell scraper, blade width 30 mm	390	100	734-2604
Cell lifter, blade width 20 mm	250	100	734-2603
Cell lifter, blade width 30 mm	390	100	734-2605

Research tools for medical life scientists



The VWRbioMarke-programme.

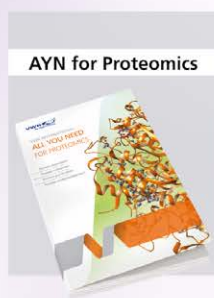
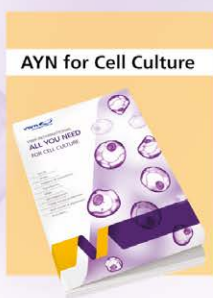
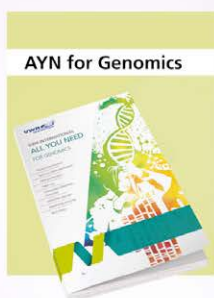
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