-86°C Ultra-Low Freezers

How It’s Made

Matters
Designing an Ultra-Low Freezer You Can Trust for Your Sample Storage

Understanding “How It’s Made Matters” was the tenet around which our Ultra-Low Freezers were designed and developed. Care was taken to focus on each aspect of the product, ensuring that every component works together to create an optimized system that instills confidence in the user.

The benefits of the Helmer Ultra-Low Freezer go beyond what you can see and include design elements that guarantee TrueBlue™ performance.

Let us show you how it’s made matters.
Designed for optimized performance

Data exchange port
USB port used to download temperature, event, and access data or to upload software updates

Information at hand
Color, eye-level, touchscreen user interface provides access to all critical information on the home screen

Ergonomic, One-handed operation
Cast aluminum handle and hardened steel latch, door-mounted for easy operation

Easy Access
Drop-down and removable panels provide line-of-sight and easy access to serviceable components

Installation and placement
Heavy-duty, locking casters and leveling feet simplify installation

Built to last
Galvannealed steel construction with bacteria-resistant powder coating provides extra protection

Industrially-designed, adjustable hinges
Help prevent door sag for easy operation

Premium Insulation
Vacuum insulated panels in all outer doors and iUF118 / iUF126 cabinets create energy efficient barrier

Washable filter
Keeps dirt and other particles out of refrigeration system for increased refrigeration performance

Remote alarm contacts and communication ports
Connects easily to facility LIMS or monitoring systems

Fits through standard 36” (914mm) doorways
Design Matters

Unique Heat Barrier System™ keeps heat out and reduces frost

The adversary of any ultra-low freezer is heat. We designed 4 levels of containment that combine an ice-resistant sealing surface with high-quality materials to keep heat out, providing better temperature uniformity and reducing frost. These containment measures add up to the Heat Barrier System™ exclusive to Helmer.

Fortified Outer Door
Secure closure prevents air leaks, keeping heat out and reducing frost build-up.

» Robust door with 3 heavy-duty, adjustable hinges
» Multi-bulb, polygonal gasket compresses significantly providing a compact sealing surface
» Heavy-duty, cast aluminum single-handed door handle provides smooth operation

Insulated Inner Doors
Maintaining cabinet temperature helps eliminate frost build-up.

» Structurally reinforced, insulated design provides a tighter closure to minimize change in interior temperature during routine door openings
» Dual-blade gasket system prevents the intrusion of warm air between inner doors sealing out heat
» Multiple doors provide easy access to samples without compromising other samples and can be removed individually for defrosting
» Positive latching inner doors prevent swing-outs

Single-handed Door Handle
Heavy-duty, cast aluminum and hardened steel are used to mold the door-mounted handle and latch of the ergonomic, door handle. The one-handed design is smooth and easy to operate, even while wearing gloves or holding samples.

The door handle includes both a key lock and padlock hasp for securing valuable samples.
Multi-point Gaskets
Multi-bulb, polygonal gaskets are used on outer doors which compress against the frame of the cabinet to form a tight seal and prevent moisture migration, keeping heat out and reducing frost build-up. The multiple points of compression lead to a longer-lasting, tighter seal for better performance.

Dual-blade gaskets between inner doors further prevent the intrusion of warm air, helping to eliminate frost from the freezer cabinet.

Hot Gas Loop Anchors Frame and Cabinet Design
An ice-resistant sealing surface maintains a better seal that improves temperature uniformity and minimizes interior frost formation.

» Energy-efficient hot gas loop surrounds the frame, resulting in a virtually frost-free door frame
» Advanced composite panels provide reinforcement in the cabinet and reduce the amount of heat transfer

Premium Insulation
Stable temperature uniformity preserves outstanding sample quality and minimizes energy consumption.

» Premium insulation panels are used in all outer doors and in 18 and 26 cu ft cabinets
» Combined with traditional EcoMate™ foam-in-place insulation, the cabinets provide a precision temperature environment for the long-term preservation of specimens and components in laboratories and hospitals

Using premium insulation panels in outer doors results in thinner, lighter doors that help prevent door sags, creating tighter seals and minimizing energy consumption
Cooling Matters

Optimum Oil Management Leads to Greater Reliability

One of the most important concepts in developing a reliable ultra-low freezer is designing an optimized refrigeration system that protects the compressor. By providing maximum heat exchange and designing a system for optimized oil management, Helmer has developed a system that will reduce stress on the compressor and increase the reliability of the freezer.

Oil Management

A primary cause of compressor failure is too much oil in the refrigeration system. Helmer has eliminated this issue with our exclusive refrigeration design.

» Specially engineered oil separator removes virtually all oil from refrigeration lines
» Mixed refrigerant has been optimized to ensure proper flow rate at extremely low temperatures

Maximum Heat Exchange

Providing optimum heat exchange pathways increase the efficiency of the system, reducing stress on the compressor and increasing reliability.

» Split evaporator evenly cools the cabinet from top to bottom delivering excellent uniformity and fast temperature response
» Precisely placed, hand-wrapped coils contact more surface area, offering better heat transfer and excellent temperature uniformity, increasing the overall efficiency and reducing the compressor run time
» Large, robust condenser provides a greater cooling surface area that improves low-stage performance even in the most demanding applications

Better heat transfer increases overall efficiency and reduces compressor run time

Larger cooling surface area improves low-stage performance, reduces stress on compressor
Service Matters

Reduced downtime and cost

Our goal is to ensure that your equipment operates at ultimate performance capacity. We are committed to providing the highest quality products and world-class service to complete the customer experience.

Our outstanding serviceability was created by design. Field Service Engineers, experts in servicing ultra-low freezers, were members of our design team. The result is an ultra-low freezer that is extremely reliable and easily serviceable, reducing both downtime and repair costs.

Additional Support

Personalized and professional service before, during, and after your purchase to ensure peak performance.

- IQ/OQ equipment validation guides available
- Warranty provided; extended warranties and preventive maintenance plans available
- Multiple levels of service support: customer service, technical support, and trained third-party providers

Troubleshooting

Faster problem diagnosis saves time and money, and keeps products where they should be... in the freezer.

- Device Status and History screen
  - Provides diagnostic data and graphs allowing system engineers to diagnose most issues over the phone at no cost
  - Observe trends to identify potential problems before they occur
- Service Thermocouples:
  Provide additional information to further pinpoint the problem location, leading to faster diagnosis and troubleshooting

Accessibility

Easy access to components reduces troubleshooting time and repair costs

- Critical components are accessible through drop-down and removable panels providing line of sight to all serviceable systems
- Service compartments provide adequate room to aid in the repair and replacement of serviceable components
- All condensing unit components are independently accessible eliminating the need to remove multiple system components
Intelligence Matters

Information at hand.

Our ultra-low freezers are smart. The i.C3 Information Center provides intelligent diagnostic information and temperature data, while providing security features to keep the information safe. It consolidates everything you need to know about the status of your freezer in one secure location.

With the i.C3, you can monitor and optimize performance with just a fingerstroke. Want to know who’s been opening the freezer? Simple, check the Access Control Log. With intuitive prompts and messages, it’s never been easier to set parameters, track performance, and download freezer data.

System Status Console

*Snapshot of current conditions*

Monitor the status of your freezer with one quick glance at the i.C3® Home Screen. The system status console allows the user to monitor and optimize performance without entering the user interface.

**Status Available**
- Current temperature
- Current alarm conditions
- Any alerts in progress
- Unacknowledged alarms
- Historical temperature data
- Backup system status

Information and Event Center

*The what, when, and where*

When you need more information, it’s just a touch away. Our interactive temperature graph provides a visual history of the freezer performance and acts as a shortcut to the comprehensive event log.

The event log offers detailed information on event status, temperature data, and more. i.Act™ Event Acknowledgement offers the ability to record corrective actions and acknowledge events directly on-screen with a signature, date, and time stamp.

- Event status, start, and end times
- Door open status
- Max/min temps during alarm conditions
- 7 and 1-day graph view
Data Transfer

Export data with ease

Temperature, event, and access data is simply exported via the USB port in the side of the i.C3 Information Center and can be opened in a spreadsheet program.

Firmware updates can also be uploaded.

Guardian Plus™ protects your products

Integrated Access Control Included

Limit user access on every ultra-low freezer, ensuring sample protection and integrity. The access control log tracks door openings by user, recording the date, time, duration, and method of access.

» Access log and PIN setup via i.C³
» Download access log via USB port

Password protected settings and multiple security levels can be tailored to individual requirements keeping your samples secure. The freezer can be configured for full access, with password protected settings, or with fully restricted access control.

Device Status Console

Diagnostic support close at hand

The Device Status Console delivers diagnostic support by displaying both the current and historic status of the refrigeration system on the Device Status and History screen.

» Environmental Conditions: Shows the ambient temperature and real-time electrical voltage entering the unit
» Compressors: Shows the current state of the compressors - On/Off
» Seven-day service graphs: Each probe has a 7-day graph that shows historical data, taking the guesswork out of troubleshooting for quicker decision making and reduced downtime
i.Series Ultra-Low Freezer (-50°C to -86°C)

Model | iUF116 | iUF118 | iUF124 | iUF126
--- | --- | --- | --- | ---
**Application Data**
Temp Range | -50°C to -86°C | -50°C to -86°C | -50°C to -86°C | -50°C to -86°C

**Electrical Data**
Power Supply | 208/230V 60Hz | 208/230V 60Hz | 208/230V 60Hz | 208/230V 60Hz
Maximum Current | 11 FLA | 11 FLA | 11 FLA | 11 FLA
Plug | NEMA 6-15 | NEMA 6-15 | NEMA 6-15 | NEMA 6-15

**Dimensions**
Storage Capacity (2” Cryobox) | 320 | 352 | 480 | 528
Storage Volume / cu ft (L) | 16 (453) | 18 (510) | 24 (680) | 26 (736)
Interior Dimensions w x h x d in. (mm) | 23.1 x 49.5 x 23.3 | 23.1 x 54.1 x 23.3 | 34.4 x 49.5 x 23.3 | 34.4 x 54.1 x 23.3
Exterior Dimensions w x h x d in. (mm) | 37.1 x 78.2 x 37.5 | 32.5 x 78.2 x 37.5 | 48.4 x 78.2 x 37.5 | 43.8 x 78.2 x 37.5
Net Weight / lbs (kg) | 607 (275) | 622 (282) | 704 (319) | 725 (328)
Shipping Weight / lbs (kg) | 701 (318) | 717 (325) | 806 (365) | 828 (375)
Number of Shelves / compartments | 3 / 4 | 4 / 5 | 3 / 4 | 4 / 5
Max. Shelf Weight / lbs (kg) | 160 (72.6) | 160 (72.6) | 160 (72.6) | 160 (72.6)

**Performance**
Energy Consumption (at -80°C setpoint) | 18.5 kWhr/day | 18.5 kWhr/day | 19 kWhr/day | 19 kWhr/day
Uniformity (Peak Variation from -80°C setpoint) | +/- 5°C | +/- 5°C | +/- 5°C | +/- 5°C

**Options**
- **CO₂ Backup System**
  - Maintains temperature down to -80°C with CO₂
  - Includes display/control module, backup battery, and freezer connection hardware.
  - Part No.: Field Installed 220528
- **LN₂ Backup System**
  - Maintains temperature down to -80°C with liquid nitrogen.
  - Includes alarm display/control module, backup battery, and freezer connection hardware.
  - Part No.: Field Installed 220629
- **Chart Recorder (Inkless)**
  - 4” (102mm)
  - Includes battery backup and 52 charts.
  - Part No.: Factory Installed 4050031-1 iUF116, 4050033-1 iUF118, 4050035-1 iUF124, 4050037-1 iUF126
- **Power Management**
  - Additional voltage boost system
  - Part No.: Factory Installed 4900054-1
- **Set Temperature -10°C**
  - Part No.: Factory Set 4900057-1
- **Temperature Validation Certificate Documentation**
  - Part No.: Factory Tested 4900061-1
- **Certificate of Calibration Documentation**
  - Part No.: Factory Tested 4900061-1

**Accessories**

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<th>Description</th>
<th>Part No.</th>
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<tr>
<td>Chart Paper 4” (102mm) diameter, -100°C to -40°C, (pkg of 52)</td>
<td>220352</td>
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<td>Replacement Air Filter</td>
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<td>IQ/OQ Equipment Validation Documentation</td>
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| Cryo Gloves
  - Small
  - Medium
  - Large
  - Extra Large | 220624, 220625, 220626, 220627 |
| USB Flash drive | 401095-1 |
| i.C³ Screen Protectors (Pkg of 3) | 450007-1 |

*Exterior dimensions includes handles, casters, and hinges
Fits through standard 36” doorway. Fits through 32” doorway with door open and lower bezel removed.
Warranty: 5 years compressor, 2 years parts, 2 years labor
## Ultra-Low Upright Freezer Racks

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<tr>
<th>2&quot; Box Racks</th>
<th>Part No. Description</th>
<th>Dimensions w x d x h in mm</th>
<th>Storage</th>
<th>iUF116</th>
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<td>5.5 x 22 x 6.375 (140 x 559 x 161)</td>
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<td>322103-1</td>
<td>Adjustable side access rack for 2&quot; or 3&quot; boxes (inc. boxes and dividers)</td>
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<td>Sliding drawer rack for 15 ml centrifuge tubes (80)</td>
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<tr>
<th>Red Cell Canister Racks</th>
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<th>Storage</th>
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<td></td>
<td>Racks Per Compartment</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Canisters Per Freezer</td>
<td>96</td>
<td>120</td>
<td>120</td>
<td>120</td>
</tr>
<tr>
<td>401257-1**</td>
<td>Horizontal rack for processing</td>
<td>10 x 15.2 x 4.2 (254 x 386 x 107)</td>
<td>Canisters Per Rack</td>
<td>3</td>
<td>3</td>
<td>3</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Canisters Per Freezer</td>
<td>3</td>
<td>3</td>
<td>3</td>
<td>3</td>
</tr>
</tbody>
</table>

* 4 tall on first three shelves, 5 tall on bottom two shelves.
**Only use (1) 401257 per freezer. 401257 holds 3 canisters.
Vial Boxes and Dividers

<table>
<thead>
<tr>
<th>Part No</th>
<th>Quantity</th>
<th>Dividers</th>
</tr>
</thead>
<tbody>
<tr>
<td>220618</td>
<td>9x9, 0.5” cell</td>
<td>1</td>
</tr>
<tr>
<td>220619</td>
<td>10x10, 0.45” cell</td>
<td>1</td>
</tr>
</tbody>
</table>

Fiberboard Grid Dividers

<table>
<thead>
<tr>
<th>Part No</th>
<th>Dimensions</th>
<th>Quantity</th>
<th>Holds</th>
</tr>
</thead>
<tbody>
<tr>
<td>220618</td>
<td>9x9, 0.5” cell</td>
<td>1</td>
<td>13mm vials (81)</td>
</tr>
<tr>
<td>220619</td>
<td>10x10, 0.45” cell</td>
<td>1</td>
<td>12mm vials (100)</td>
</tr>
</tbody>
</table>

Rack Configurations

**iUF116 and iUF124**
- 4 compartments

**iUF118 and iUF126**
- 5 compartments

Red Cell Canister

<table>
<thead>
<tr>
<th>Part No</th>
<th>Quantity</th>
<th>Dividers</th>
</tr>
</thead>
<tbody>
<tr>
<td>322110-1</td>
<td>2000 ml bags</td>
<td>1</td>
</tr>
</tbody>
</table>

Manufacturing Facility

Helmer Scientific ultra-low freezers are designed, manufactured, and assembled in our U.S.-based, state-of-the-art and eco-conscious ISO13485 certified manufacturing facility in Noblesville, Indiana.

Visit www.helmerinc.com/matters to view our interactive demo.