

#### Incubator

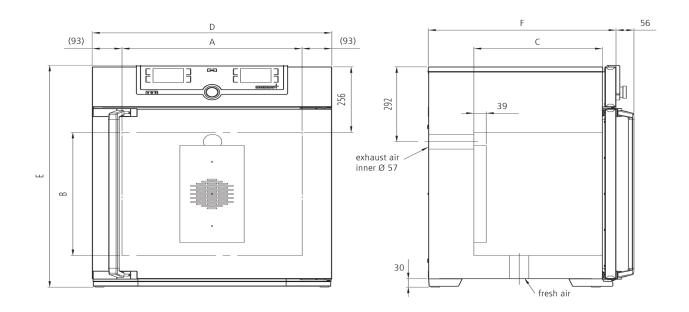
# **IN30**

The incubator I is at home everywhere in the world of research, medicine, pharmaceutics and food analytics, as well as food chemistry.



The heating of this incubator is optimally tuned for both natural convection and forced air circulation; the fan can also be switched off completely, and valuable chamber loads for research, pharmaceutics, medicine and food chemistry are warmed up very carefully.

On this page, you can find all the essential technical data on our incubator. Our customer relations team will be pleased to help if you want further information. If you should require a customised special solution, please contact our technical specialists at <a href="mailto:myAtmoSAFE@memmert.com">myAtmoSAFE@memmert.com</a>.



Vent

Temperature	
Set temperature range in °C	min. 5°C above ambient up to +80°C
Setting accuracy temperature	0.1°C
Temperature	1 Pt100 sensor DIN class A in 4-wire-circuit
Control technology	
Control technology	
Language setting	German, English, Spanish, French, Polish, Czech, Hungarian
ControlCOCKPIT	SingleDISPLAY. Adaptive multifunctional digital PID-microprocessor controller with high-definition TFT-colour display
Timer	Digital backwards counter with target time setting, adjustable from 1 minute to 99 days
Function SetpointWAIT	the process time does not start until the set temperature is reached
Calibration	three freely selectable temperature values
adjustable parameters	temperature (Celsius or Fahrenheit), air flap position, programme time, time zones, summertime/wintertime
Ventilation	
Convection	natural convection
Fresh air admixture	adjustment of pre-heated fresh air admixture by air flap control in 10 % steps

Communication	
Documentation	programme stored in case of power failure
Programming	AtmoCONTROL software for reading out, managing and organising the data logger via Ethernet interface (temporary trial version can be downloaded). USB stick with AtmoCONTROL software available as accessory (on demand).

vent connection with restrictor flap

Safety	
Temperature control	adjustable electronic overtemperature monitor and mechanical temperature limiter TB, protection class 1 according to DIN 12880 to switch off the heating approx. 20°C above nominal temperature
Autodiagnostic system	for fault analysis

Standard equipment	
Internals	1 stainless steel grid(s), electropolished
Works calibration certificate	incl. works calibration certificate for +37°C
Door	fully insulated stainless steel door with2-point locking (compression door lock)
Door	inner glass door

#### Stainless steel interior

Interior	easy-to-clean interior,made of stainless steel, reinforced by deep drawn ribbing with integrated and protected large-area heating on four sides
Volume	32
Dimensions W x H x D in mm	w <sub>(A)</sub> x h <sub>(B)</sub> x d <sub>(C)</sub> : 400 x 320 x 250 mm
Max. number of internals	3
Max. loading of chamber	60 kg
Max. loading per internal	20 kg

## Textured stainless steel casing

Dimensions	w <sub>(D)</sub> x h <sub>(E)</sub> x d <sub>(F)</sub> : 585 x 704 x 434 mm
Housing	rear zinc-plated steel

#### **Electrical data**

Voltage	230 V, 50/60 Hz
Electrical load	approx. 1600 W
Voltage	115 V, 50/60 Hz
Electrical load	approx. 800 W

### **Ambient conditions**

Set Up	The distance between the wall and the rear of the appliance must be at least 15 cm. The clearance from the ceiling must not be less than 20 cm and the side clearance from walls or nearby appliances must not be less than 5 cm.
Altitude of installation	max. 2,000 m above sea level
Ambient temperature	+5 °C to +40 °C
Humidity rh	max. 80 %, non-condensing
Overvoltage category	II
Pollution degree	2

## Packing/shipping data

Transport information	The appliances must be transported upright
Customs tariff number	8419 8998
Country of origin	Federal Republic of Germany
WEEE-RegNo.	DE 66812464
Dimensions approx incl. carton	B x H x T: 660 x 890 x 650 mm
Net weight	approx. 48 kg
Gross weight carton	approx. 64 kg

### Standard units are safety-approved and bear the test marks









