

## Incubator

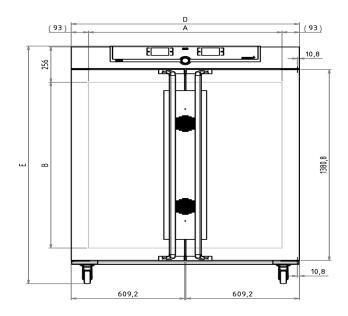
# **IN750**

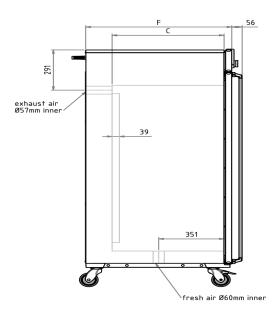
The incubator I is at home everywhere in the world of research, medicine, pharmaceutics and food analytics, as well as food chemistry.



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>.





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		
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	
Vent	vent connection with restrictor flap	
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).	
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	2 stainless steel grid(s), electropolished	

incl. works calibration certificate for +37°C

fully insulated stainless steel doors with 2-point locking (compression door lock)

inner glass doors

Works calibration certificate

Door

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	749
Dimensions W x H x D in mm	w <sub>(A)</sub> x h <sub>(B)</sub> x d <sub>(C)</sub> : 1040 x 1200 x 600 mm
Max. number of internals	14
Max. loading of chamber	300 kg
Max. loading per internal	30 kg

## Textured stainless steel casing

Installation	on lockable castors
Dimensions	w <sub>(D)</sub> x h <sub>(E)</sub> x d <sub>(F)</sub> : 1224 x 1726 x 784 mm
Housing	rear zinc-plated steel

#### **Electrical data**

Voltage Electrical load	230 V, 50/60 Hz approx. 2000 W	
Voltage Electrical load	115 V, 50/60 Hz approx. 1800 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: 1330 x 1910 x 1050 mm
Net weight	approx. 217 kg
Gross weight carton	approx. 288 kg
Gross weight carton	approx. 288 kg

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









