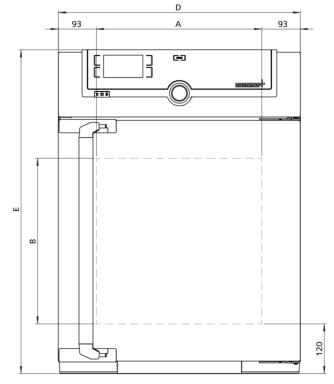


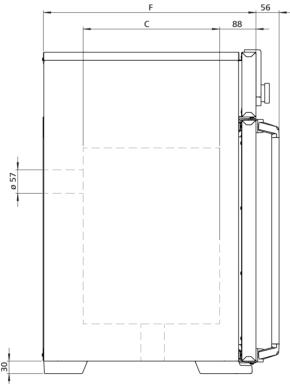
### **IN55**

The incubator I is perfect for the world of research, medicine, pharmaceutics and food analytics, as well as food chemistry.



The heating of this incubator is optimally tuned for natural convection 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 sales@memmert.com.





Temperature	
Setting temperature range	+20 to +80 °C
Working temperature range	at least 5 above ambient temperature to +80 °C
Setting accuracy temperature	0.1 °C

1 Pt100 sensor DIN class A in 4-wire-circuit

## **Control technology**

Temperature sensor

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 of pre-heated fresh air by electronically adjustable air flap
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

Works calibration certificate	incl. works calibration certificate for +37°C
Door	fully insulated stainless steel door with 2-point locking (compression door lock)
Door	inner glass door
Internals	1 stainless steel grid(s), electropolished

<b>Stainless</b>	steel	interior
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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	53
Dimensions	w <sub>(A)</sub> x h <sub>(B)</sub> x d <sub>(C)</sub> : 400 x 400 x 330 mm
Max. number of internals	4
Max. loading of chamber	80 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 784 x 514 mm (d +56mm door handle)
Housing	rear zinc-plated steel

#### **Electrical data**

Voltage Electrical load	230 V, 50/60 Hz approx. 1000 W	
Voltage Electrical load	115 V, 50/60 Hz approx. 900 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	w x h x d: 730 x 950 x 670 mm
Net weight	approx. 57 kg
Gross weight carton	approx. 76 kg

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







