

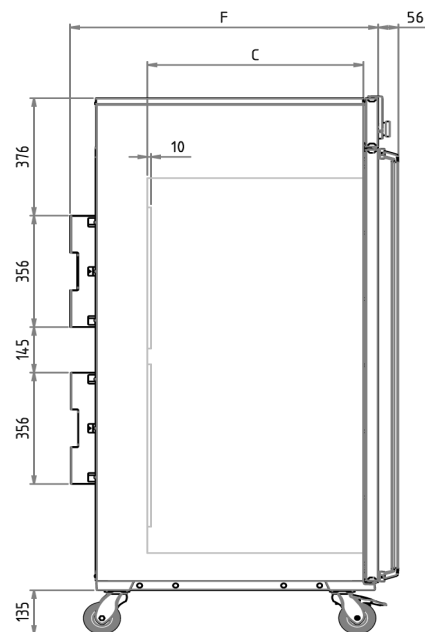
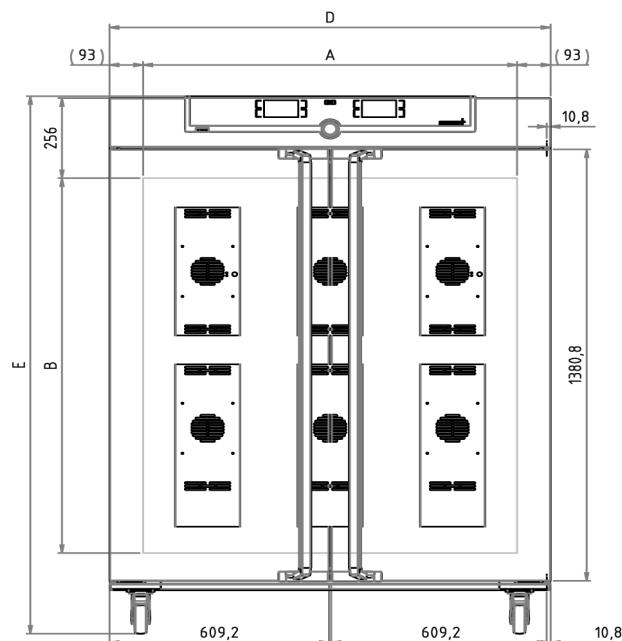


Peltier-cooled incubator IPP1060

Microbiology, zoology, food, cosmetics or pharma industry: the energy-saving cooled incubator with Peltier elements heats up and cools down seamlessly in one system.



With the help of our model selection, with dimensioned model sketches and extensive technical data for download, you will find your perfect Peltier-cooled incubator. For large volumes in conjunction with rapid temperature changes, the Memmert compressor-cooled incubator is recommended. Flexibility and technical features of our appliances meet all possible needs. Put us to the test!



Temperature

Working temperature range	from 0°C to +70°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), programme time, time zones, summertime/wintertime

Ventilation

Convection	forced ventilation by Peltier fan
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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
Autodiagnostic system	for fault analysis

Heating concept

Peltier	energy-saving Peltier heating-/cooling system integrated in the rear (heat pump principle)
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Standard equipment

Internals	2 stainless steel grid(s), electropolished
Scope of delivery	incl. works calibration certificate for +10°C and +37°C
Door	inner glass doors
Door	fully insulated stainless steel doors with 2-point locking (compression door lock)

Stainless steel interior

Volume	1060 l
Dimensions W x H x D in mm	$w_{(A)} \times h_{(B)} \times d_{(C)}$: 1040 x 1200 x 850 mm
Max. number of internals	14
Max. loading of chamber	200 kg
Max. loading per internal	20 kg

Textured stainless steel casing

Installation	on lockable castors
Dimensions	$w_{(D)} \times h_{(E)} \times d_{(F)}$: 1224 x 1661 x 1139 mm
Housing	rear zinc-plated steel

Electrical data

Voltage	230 V, 50/60 Hz
Electrical load	approx. 1500 W
Voltage	115 V, 50/60 Hz
Electrical load	approx. 1500 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.
Ambient temperature	16 °C to 40 °C
Humidity rh	max. 70 %, non-condensing
Altitude of installation	max. 2,000 m above sea level
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-Reg.-No.	DE 66812464
Dimensions approx incl. carton	B x H x T: 137 x 197 x 130 mm
Net weight	approx. 255 kg
Gross weight carton	approx. 419 kg

Standard units are safety-approved and bear the test marks

