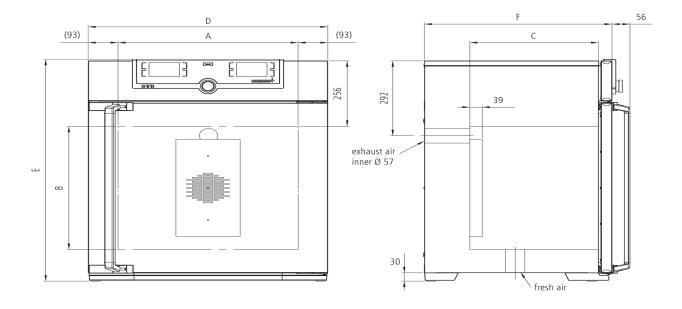
Incubator IN110plus

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 <u>myAtmoSAFE@memmert.com</u>.





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Experts in Thermostatics

Temperature

Set temperature range in °C	min. 5°C above ambient up to +80°C	
Setting accuracy temperature	0.1°C	
Temperature	2 Pt100 sensors Class A in 4-wire-circuit, mutually monitoring and taking over the performance at the same temperature value	

Control technology

ControlCOCKPIT	TwinDISPLAY. Adaptive multifunctional digital PID-microprocessor controller with 2 high-definition TFT-colour displays.	
Language setting	German, English, Spanish, French, Polish, Czech, Hungarian	
Timer	Digital backwards counter with target time setting, adjustable from 1 minute to 99 days	
Function HeatBALANCE	adapting the distribution of the heating performance of the upper and lower heating circuit from -50 $\%$ to +50 $\%$	
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	
Sterilisation	fixed sterilisation programme (4 hours/160°C) for sterilisation of working chamber, not for sterilising the load	

Ventilation

Convection	natural convection	
Fresh air admixture	adjustment of pre-heated fresh air admixture by air flap control in 10 % steps for each segment individually	
Vent	vent connection with restrictor flap	

Communication

Documentation	programme stored in case of power failure
Programming	AtmoCONTROL software on a USB stick for programming, managing and transferring programmes via Ethernet interface or USB port

Safety

Temperature control	mechanical temperature limiter TB, protection class 1 according to DIN 12880 to switch off the heating approx. 20°C above nominal temperature	
Temperature control	overtemperature monitor TWW, protection class 3.1 or adjustable temperature limiter TWB, protection class 2, selectable on display	
AutoSAFETY	additionally integrated over- and undertemperature monitor "ASF", automatically following the setpoint value at a preset tolerance range, alarm in case of over- or undertemperature, heating is switched off in case of overtemperature	
Autodiagnostic system	for fault analysis	
Alarm	visual and acoustic	

Standard equipment

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	
Internals	2 stainless steel grids	

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	108 l
Dimensions W x H x D in mm	w _(A) x h _(B) x d _(C) : 560 x 480 x 400 mm
Max. number of grids/shelves	5
Max. loading of chamber	175 kg
Max. loading per grid/shelf	20 kg

Textured stainless steel casing

Dimensions	w _(D) x h _(E) x d _(F) : 745 x 864 x 584 mm
Housing	rear zinc-plated steel

Electrical data

Voltage Electrical load	230 V, 50/60 Hz approx. 1400 W	
Voltage	115 V, 50/60 Hz	
Electrical load	approx. 900 W	

Packing/shipping data

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: 830 x 1050 x 800 mm
Net weight	approx. 76 kg
Gross weight carton	approx. 101 kg

Standard units are safety-approved and bear the test marks

