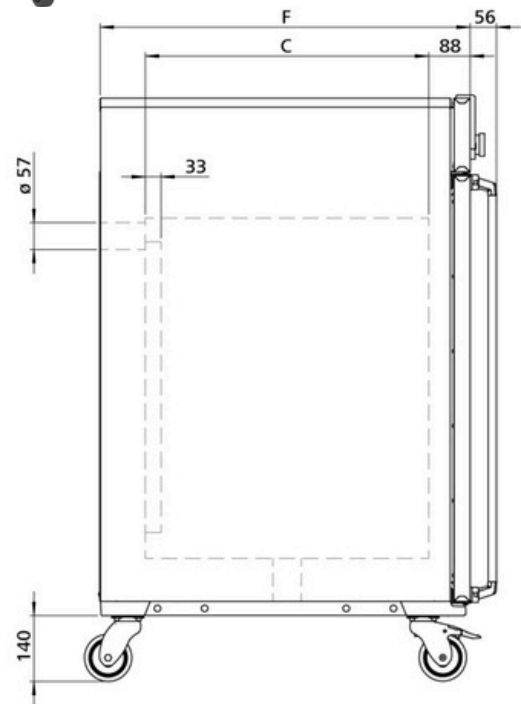
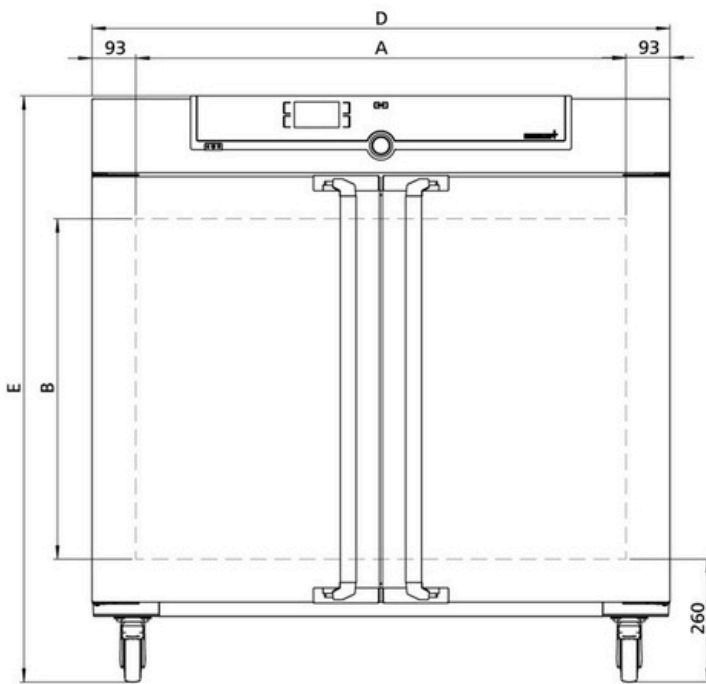


IF450

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



Temperature

Setting temperature range	+20 to +80 °C
Working temperature range	min. 10°C above ambient up to +80°C
Setting accuracy temperature	0.1 °C
Temperature sensor	1 Pt100 sensor DIN class A in 4-wire-circuit

Control technology

Control	COCKPIT. 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 Setpoint	WAIT the process time does not start until the set temperature is reached
Calibration	three freely selectable temperature values
adjustable parameters	temperature (Celsius or Fahrenheit), fan speed, air flap position, programme time, time zones, summertime/wintertime

Ventilation

Fan	forced air circulation by quiet air turbine, adjustable in 10 % steps
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 Door Internals	inner glass doors
	fully insulated stainless steel doors with 2-point locking (compression door lock)
	2 stainless steel grid(s), electropolished

Stainless steel interior

Dimensions w(A) x h(B) x d(C): 1040 x 720 x 600 mm (d less 39 mm for fan)

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 Max. number of 449 l

internals Max. loading of 8

chamber Max. loading 300 kg

per internal 30 kg

Textured stainless steel casing

Dimensions w(D) x h(E) x d(F): 1224 x 1247 x 784 mm (d +56mm door handle)

Installation on lockable castors

Housing rear zinc-plated steel

Electrical data

Voltage 230 V, 50/60 Hz

Electrical load approx. 1800 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.

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-Reg.-No. DE 66812464

Dimensions approx incl. carton w x h x d: 1330 x 1440 x 1050 mm

Net weight approx. 161 kg

Gross weight carton approx. 227 kg

Standard units are safety-approved and bear the test marks

