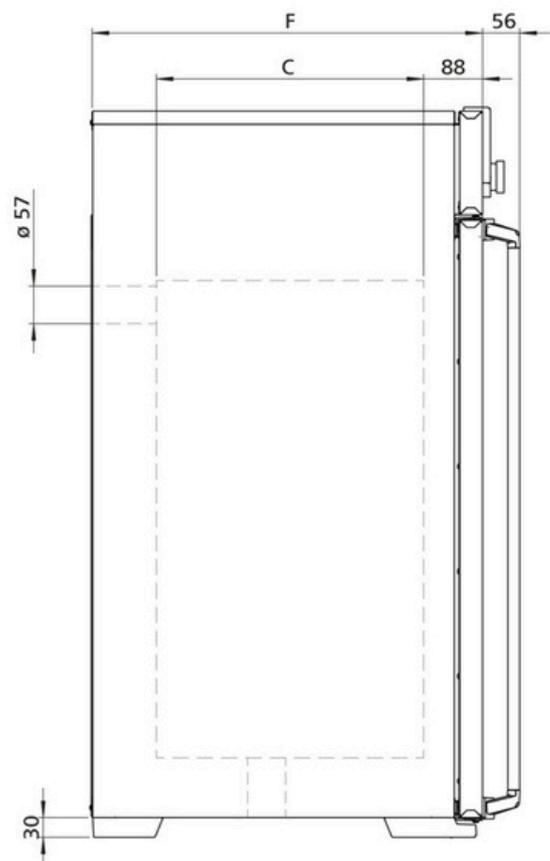
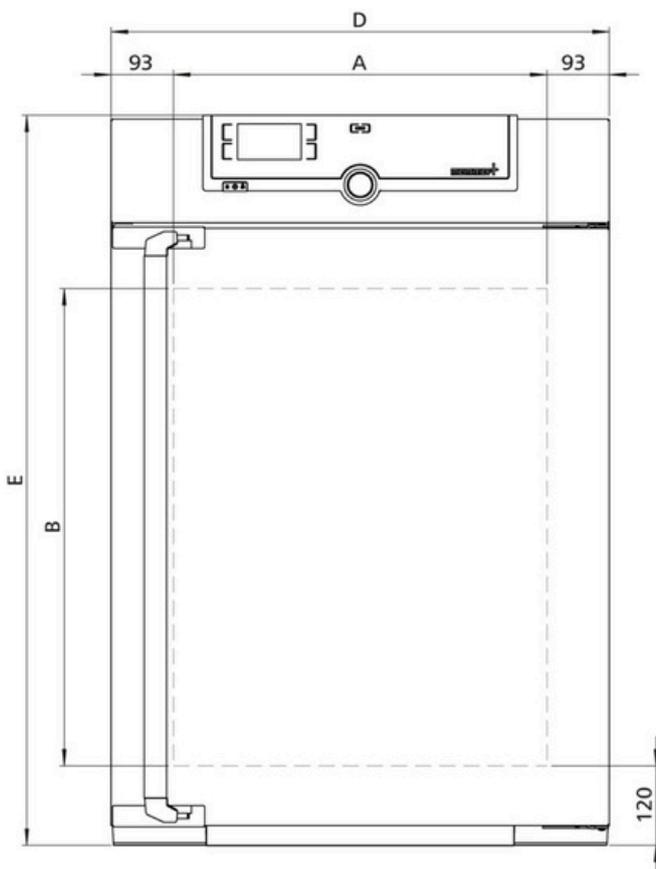


IN160

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 | at least 5 above ambient temperature 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), 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 | Door Internals fully insulated stainless steel door with 2-point locking (compression door lock) |
| | inner glass door |
| | 2 stainless steel grid(s), electropolished |

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 **Dimensions** 161 l

Max. number of internals w(A) x h(B) x d(C): 560 x 720 x 400 mm

Max. loading of chamber 8

Max. loading per internal 210 kg

20 kg

Textured stainless steel casing

Dimensions w(D) x h(E) x d(F): 745 x 1104 x 584 mm (d +56mm door handle)

Housing rear zinc-plated steel

Electrical data

Voltage 230 V, 50/60 Hz

Electrical load approx. 1600 W

Voltage 115 V, 50/60 Hz

Electrical load 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-Reg.-No. DE 66812464

Dimensions approx incl. carton w x h x d: 830 x 1300 x 800 mm

Net weight approx. 96 kg

Gross weight carton approx. 122 kg

Standard units are safety-approved and bear the test marks

