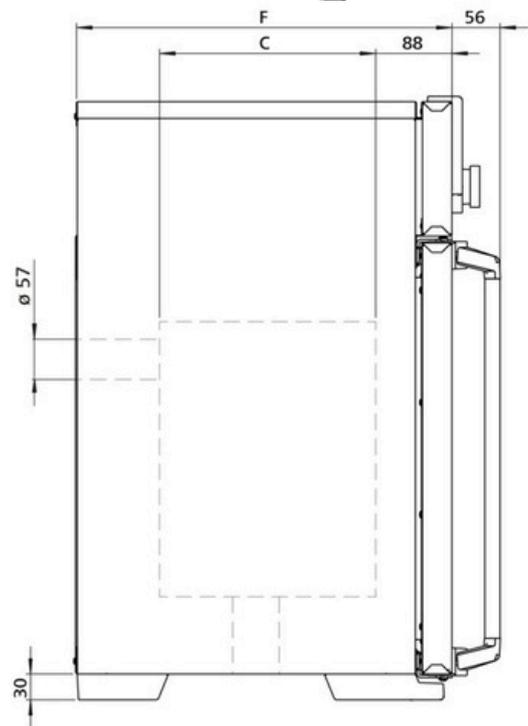
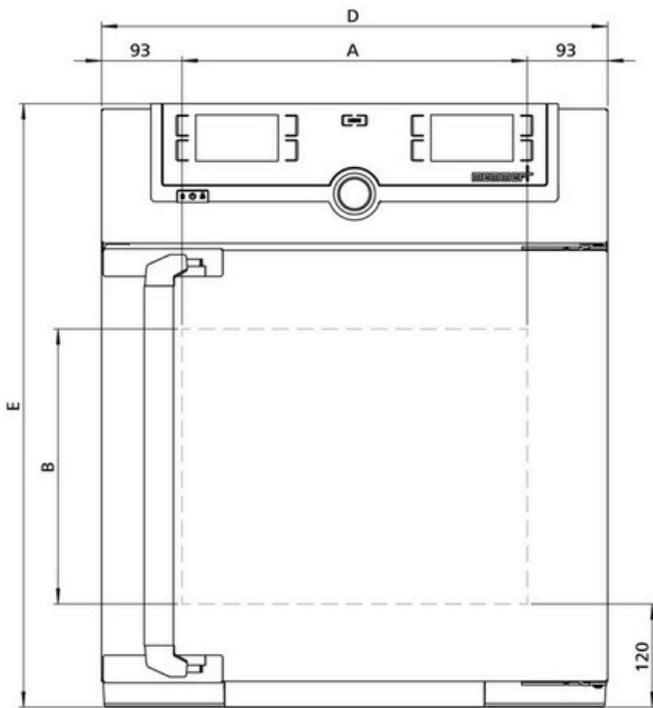


Product specification

IN30plus

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 2 Pt100 sensors DIN Class A in 4-wire-circuit for mutual monitoring, taking over functions in case of an error

Control technology

ControlCOCKPIT TwinDISPLAY. Adaptive multifunctional digital PID-microprocessor controller with 2 high-definition TFT-colour displays.

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

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 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 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 Door Internals fully insulated stainless steel door with 2-point locking (compression door lock)

inner glass door

1 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** 32 l

Max. number of internals w(A) x h(B) x d(C): 400 x 320 x 250 mm

Max. loading of chamber 3

Max. loading per internal 60 kg

20 kg

Textured stainless steel casing

Dimensions w(D) x h(E) x d(F): 585 x 704 x 434 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. 800 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: 660 x 890 x 650 mm

Net weight approx. 48 kg

Gross weight carton approx. 64 kg

Standard units are safety-approved and bear the test marks

