# Incubator

IF450

The incubator I is at home everywhere in the world of research, medicine, pharmaceutics and food analytics, as well as food chemistry.

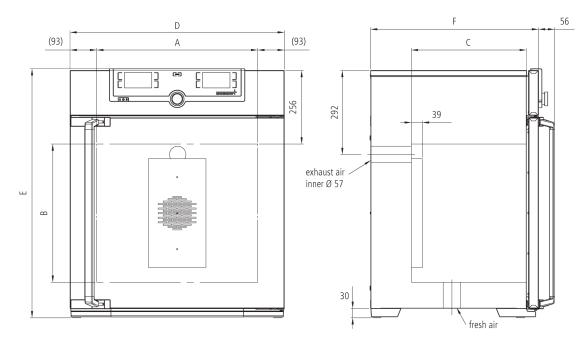


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**Experts in Thermostatics** 

With the help of our model selection, with dimensioned model sketches and extensive technical data for download, you can find the right incubator for your needs. The flexibility and technical features of our appliances meet all possible needs. Put us to the test!

From 32 models, expandable with convenient, approved and tested accessories, you will easily find the incubator ideally suited to your needs. According to your individual application the two model variants SingleDISPLAY cover all requirements of thermal safety, precision and quality assurance.



ControlCOCKPIT	adaptive multifunctional digital PID-microprocessor controller with high-definition TFT-colour display	
Temperature	1 Pt100 sensor DIN class A in 4-wire-circuit	
Timer	Digital backwards counter with target time setting, adjustable from 1 minute to 99 days	

## **Control of standard components**

## Temperature

	min. 10°C above ambient up to +80°C
resolution of display for	
setpoint and actual	0.1°C
temperature values	

## **Control technology**

adjustable parameters	temperature (Celsius or Fahrenheit), fan speed, air flap position, programme time, time zones, summertime/wintertime
Function SetpointWAIT	the process time does not start until the set temperature is reached
Language setting	German/English/Spanish/French
Calibration	three freely selectable temperature values

#### Ventilation

Fan	forced air circulation by quiet air turbine, adjustable in 10 % steps
Fresh air admixture	adjustment of pre-heated fresh air admixture by air flap control in 10 % steps
Vent	vent connection with restrictor flap

#### Communication

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).
Documentation	programme stored in case of power failure

## 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

Door	fully insulated stainless steel doors with2-point locking (compression door lock)
Door	inner glass doors
Installation	on lockable castors
Internals	2 stainless steel grids
Scope of delivery	incl. works calibration certificate for +37°C
Housing	rear zinc-plated steel
Interior	easy-to-clean interior,made of stainless steel,reinforced by deep drawn ribbing with integrated and protected large-area heating on four sides

## Standard equipment

#### Stainless steel interior

w <sub>(A)</sub> x h <sub>(B)</sub> x d <sub>(C)</sub> : 1040 x 720 x 600 mm	
Volume 449 l	
Max. loading of chamber: 300 kg	

#### Textured stainless steel casing

 $w_{(D)} \ge h_{(E)} \ge d_{(F)}$ : 1224  $\ge$  1247  $\ge$  784 mm

#### **Electrical data**

230 V, 50/60 Hz / approx. 1800 W
115 V, 50/60 Hz / approx. 1500 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: 1330 x 1440 x 1050 mm
	Net weight approx. 170 kg
	Gross weight carton approx. 236 kg