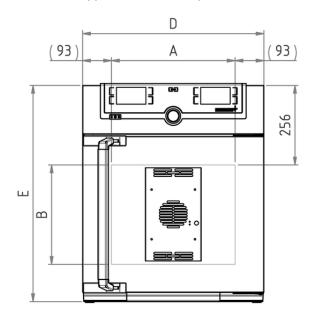
Product specification

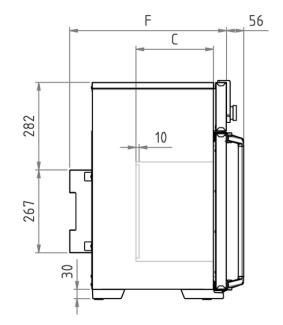


Peltier-cooled incubator IPP30

Microbiology, zoology, food, cosmetics or pharma industry: the energy-saving cooled incubator with Peltier elements heats up and cools down seamlessly in one system.

With the help of our model selection, with dimensioned model sketches and extensive technical data for download, you will find your perfect Peltier-cooled incubator. For large volumes in conjunction with rapid temperature changes, the Memmert compressor-cooled incubator is recommended. Flexibility and technical features of our appliances meet all possible needs. Put us to the test!





Temperature

Setting temperature range	0 to +70 °C
Working temperature range	without light: from 0 (at least 20 below ambient temperature) to +70°C
Setting accuracy temperature	0.1 °C
Temperature sensor	1 Pt100 sensor DIN class A in 4-wire-circuit

Control technology

Language setting	German, English, Spanish, French, Polish, Czech, Hungarian
ControlCOCKPIT	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 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), programme time, time zones, summertime/wintertime

Ventilation

Convection	forced ventilation by Peltier fan

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
Autodiagnostic system	for fault analysis

Heating concept

Peltier	energy-saving Peltier heating-/cooling system integrated in the rear (heat pump principle)
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Standard equipment

Door	fully insulated stainless steel door with 2-point locking (compression door lock)
Internals	1 stainless steel grid(s), electropolished
Works calibration certificate	for +10°C and +37°C
Door	inner glass door

Stainless steel interior

Volume 32	
Max. number of internals 3	
Max. loading of chamber 60 kg	
Max. loading per internal 20 kg	

Textured stainless steel casing

Dimensions	w _(D) x h _(E) x d _(F) : 585 x 704 x 506 mm (d +56mm door handle)
Housing	rear zinc-plated steel

Electrical data

Voltage Electrical load	230 V, 50/60 Hz approx. 140 W
Voltage	115 V, 50/60 Hz
Electrical load	approx. 140 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.
Ambient temperature	16 °C to 40 °C
Humidity rh	max. 70 %, non-condensing
Altitude of installation	max. 2,000 m above sea level
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-RegNo.	DE 66812464
Dimensions approx incl. carton	w x h x d: 660 x 890 x 650 mm
Net weight	approx. 40 kg
Gross weight carton	approx. 56 kg

Standard units are safety-approved and bear the test marks

