

Incubators

PERFECTLY COORDINATED. PERFECTLY CONTROLLED.

INCUBATOR I

CO₂ INCUBATOR ICO

COMPRESSOR-COOLED INCUBATOR ICPeco/ICP

PELTIER-COOLED INCUBATOR IPPeco

MADE IN GERMANY.

Www.memmert.com

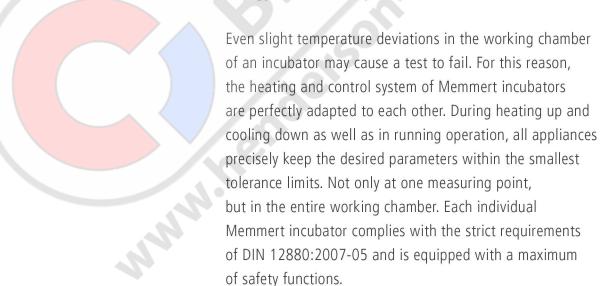
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Stable. Safe. Sensitive.

Memmert incubators for microbiology. Energy efficient and precise.



INCUBATORS I PAGE 4 - 8

Microbiological tests, colony counts, virology, toxicology

CO₂ INCUBATORS ICO

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Microbiological tests, colony counts, virology and toxicology

COMPRESSOR-COOLED INCUBATORS ICPeco

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Microbiological tests, colony counts, virology, toxicology, cultivation above and below room temperature, alternate stability tests

COMPRESSOR-COOLED INCUBATORS ICP

PAGE 20 - 21

Microbiological tests, colony counts, virology, toxicology, cultivation above and below room temperature, alternate stability tests

PELTIER-COOLED INCUBATORS IPPeco

PAGE 22 - 26

Protein crystallography, microbiological tests, colony counts, virology, toxicology, cultivation above and below room temperature, alternate stability tests

ADDITIONAL INFORMATION

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Incubator IN and IF with SingleDISPLAY
Incubator INplus and IFplus
with TwinDISPLAY
Natural convection or forced air circulation
AtmoCONTROL software

Model sizes: 30 / 55 / 75 / 110 / 160 / 260 / 450 / 750 +20 °C to +80 °C



INCUBATOR I Memmert incubators I are at home in the world of research, pharmaceutics and food technology. The heating and control system are especially optimised for low temperatures of up to +80 °C. To prevent temperature overshoots, temperature is increased within a very narrow control range and kept exactly at the setpoint value. As required, the models with natural convection or with forced air circulation are available.





As little air circulation as possible in the incubator

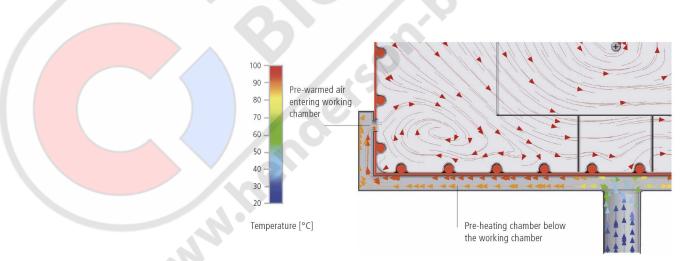
Forced air convection may destroy the protective layer from moist air that is generated during incubation over the samples. This would lead to dehydration of the culture. In a Memmert incubator, the perfect combination of all-round surface heating and temperature control system ensures that incubation generally takes place without forced air circulation. Provided the chamber is fully loaded and forced air circulation is required, it can be precisely adjusted in 10 % steps from 0 to 100 %.

Sterilisation

The chamber of the incubators INplus/IFplus, including all installations and sensors, can be sterilised at +160 °C in a 4-hour programme to guarantee optimum hygiene.

Fresh air is preheated

Temperature deviations caused by fresh air can influence sample characteristics or prolong drying. In Memmert incubators, the fresh air is therefore fed through a pre-heating chamber and seamlessly introduced into the working chamber.



Air supply from outside

according to DIN 12880:2007-05, EN 61010-1 (IEC 61010-1), EN 61010-2-010

Standard units are safety-approved and bear the test marks: C € 🚉 ເພື່ອເຮື







Interior:

Stainless steel, material 1.4301 (ASTM 304) with all-round deep-drawn ribs to integrate the largearea heating with ceramic-metal sheath

Textured stainless steel, rear zinc-plated steel, intuitively operated SingleDISPLAY or TwinDISPLAY (TFT colour display) with touchscreen; inner glass door, outside fully insulated stainless steel door (from size 450 two leaves)

Admixture of pre-heated fresh air by electronically adjustable airflap Fresh air:

Connection: Mains cable with plug (German type)

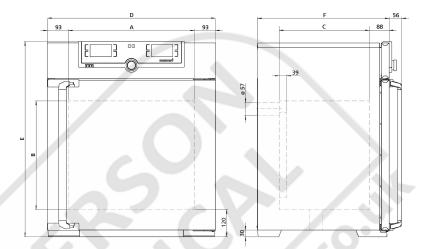
Installation: 4 feet; sizes 450/750 mounted on lockable castors

Interfaces:

Housing:

USB T LAN D

USB: only TwinDISPLAY



| Model sizes/Descri | ption | | 30 | 55 | 75 | 110 | 160 | 260 | 450 | 750 |
|--------------------------------------|---|------------|--|------------|----------|-----------|------------|-----------|-----------|-----------|
| Stainless steel | Volume | approx. l | 32 | 53 | 74 | 108 | 161 | 256 | 449 | 749 |
| interior | Width | (A) mm | | 400 | | 56 | 50 | 640 | 10 | 40 |
| | Height | (B) mm | 320 | 400 | 560 | 480 | 720 | 800 | 720 | 1200 |
| | Depth (less 39 mm for fan) | (C) mm | 250 | 33 | 30 | 40 | 00 | 500 | 60 | 00 |
| | Max. number of grids/shelves | number | 3 | 4 | 6 | 5 | 8 | 9 | 8 | 14 |
| | Max. loading per grid/shelf | kg | | | 2 | 20 | <u></u> | | 3 | 0 |
| | Max. loading of chamber | kg | 60 | 80 | 120 | 175 | 210 | | 300 | |
| | Max. loading per slide-in drip tray | kg | | 1,5 | | | | 4 | | 3 |
| | Max. loading per bottom drip tray | kg | | 1,5 | | | 3 | 4 | 8 | 3 |
| extured stainless | Width | (D) mm | | 585 | 7% | 74 | 1 5 | 824 | 12 | 24 |
| | Height (size 450, 750 with castors) | (E) mm | 704 | 784 | 944 | 864 | 1104 | 1183 | 1247 | 1720 |
| | Depth (without door handle, depth of handle +56 mm) | (F) mm | 434 | 5 | 14 | 58 | 34 | 684 | 78 | 34 |
| quipment S | Stainless steel grids, electropolished | number | | 1 | | | | 2 | | |
| | Standard works calibration certificate (measuring point chamber center) | °C | | +37 | | | | | | |
| Temperatu <mark>re</mark> | Working temperature range | °C | °C at least 5 (IN/INplus) 10 (IF/IFplus) above ambient temperature up to +80 | | | | | | | |
| | Setting temperature range | °C | | +20 to +80 | | | | | | |
| | Setting accuracy | °C | | | | 0 | .1 | | | |
| urther d <mark>ata</mark> | Electrical load at 230 V, 50/60 Hz | approx. W | 1600 | 1000 | 1250 | 1400 | 1600 | 1700 | 1800 | 2000 |
| | Electrical load at 115 V, 50/60 Hz | approx. W | 800 | | | 900 | | | 1500 | 1800 |
| Packing data | Net weight | approx. kg | 48 | 57 | 66 | 76 | 96 | 110 | 161 | 217 |
| | Gross weight (packed in carton) | approx. kg | 64 | 76 | 85 | 101 | 122 | 161 | 227 | 288 |
| | Width | approx. mm | 660 | 7: | 30 | 83 | 30 | 930 | 13 | 30 |
| | Height | approx. mm | 890 | 950 | 1130 | 1050 | 1300 | 1380 | 1440 | 1910 |
| | Depth | approx. mm | 650 | | | | | | 50 | |
| Order No. Incubat | tors | | IN30 | IN55 | IN75 | IN110 | IN160 | IN260 | IN450 | IN750 |
| = Incubator | | | IN30plus | IN55plus | IN75plus | IN110plus | IN160plus | IN260plus | IN450plus | IN750plus |
| N = Natural con | vection | | IF30 | IF55 | IF75 | IF110 | IF160 | IF260 | IF450 | IF750 |
| F = Forced conv plus = Model with | | | IF30plus | IF55plus | IF75plus | IF110plus | IF160plus | IF260plus | IF450plus | IF750plus |

| Options | 30 | 55 | 75 | 110 | 160 2 | 160 | 450 750 |
|--|---------------------|--------|---------------------|----------------------|----------|----------|---------|
| Voltage 115 V, 50/60 Hz | | | | X2 | | | |
| Extended overtemperature protection by additionally integrated Pt100 sensor for independent temperature monitoring for models with SingleDISPLAY | | | | A6 | | | |
| Chamber modification for the application of reinforced perforated stainless steel shelves or stainless steel grids (bearing rails mounted in the working chamber) - includes replacement of standard grids by reinforced grids | | | - | | | | K1 |
| Interior lighting for observing the load | | | | R0 | | | |
| Interior socket (can only be ordered with limited temperature range - max. +70 °C), ampacity 230 V, 2.2 A, can be switched off with the On/Off switch, cannot be switched individually, moisture tight IP68 (only with SingleDISPLAY), (option A8 necessary) | | | | R3 | | | |
| Entry port, 23 mm clear diameter, for introducing connections at the side, can be closed by flap and silicone stopper, standard positions right centre/top | | | | F0 F1 F2 F3 | | | |
| Entry port, 23 mm clear diameter, left can be closed by flap, in special right positions (please state location) rear | | | 5 | F4 F5 F6 | | | |
| Entry port, 14 mm clear diameter, can be closed by flap, in special positions in the back wall (please state location) | | | | D6 | Y | | |
| Entry port, 38 mm clear diameter, can be closed by flap, in special positions in the back wall (please state location) | | | | F7 | | | .0 |
| Entry port, 57 mm clear diameter, can be closed by flap, in special positions in the back wall (please state location; not possible for IF/IFplus size 30-75) | | V | | F8 | | | |
| Entry port, 100 mm clear diameter, can be closed by flap, in special positions in the back wall (please state location; not possible for IF/IFplus size 75) | | | | | F9 | <u> </u> | |
| 4 - 20 mA current loop interface (0 to +90 °C = 4 - 20 mA) Temperature controller, actual value Temperature of a Pt100 sensor positioned flexibly in chamber for external temperature monitoring (max. 1 SingleDISPLAY, max. 3 TwinDISPLAY) - price per sensor | | | | V3 V6 | | | |
| Fan speed monitoring with switching-off the heating and with alarm in case of failure - only for IFplus | | | // 0 | V4 | | | |
| Works calibration certificate for 3 temperatures: +37, +52, +70 °C | | | | D00126 | | | |
| Works calibration certificate for one (freely selectable) temperature value according to customer specification | | | | D00109 | | | |
| Door with lock and key (safety lock) | _ | | | B6 | | | |
| Door hinged on the left Potential-free contact for combination error message (e.g. supply failure, | | | B8 | | | | - |
| sensor fault, f <mark>use)</mark> | | | | H6 | | | |
| Door-open-recognition (only for units with TwinDISPLAY) MobileALERT, notification by SMS in case of any error or alarm of the device | | 5 | | V5 | | | |
| (requires option H6) Temperature restriction; Temperatures: +50, +55, +60, +65, +70 or +75 °C | | | | C3 A8 | | | |
| (Please indicate upon ordering) Fresh-air filter (filtration efficiency 80 %) mounted at the appliance bottom (for IF/IFplus, for sizes 30 – 260 requires castor frame R9 or subframe) | 0 | | | R8 | | | |
| Castor frame (2-part), height 140 mm | | | R9 | | | | - |
| Accessories | | 30 | 55 75 | 110 | 160 | 260 | 450 750 |
| Stainless steel grid, electropolished | | E28884 | E20164 | E | 20165 | E28891 | E20182 |
| Reinforced stainless steel grid, electropolished, max. loading 60 kg; from size 4 guide bars and fixing screws (only in connection with option K1). Please considioading of chamber | 50 with ler max. | | - | | 29767 | E29766 | B32190 |
| Perforated stainless steel shelf | | B29727 | B03916 | В | 00325 | B29725 | B00328 |
| Reinforced stainless steel shelf, max. loading 60 kg; with guide bars and fixing (requires option K1). Please consider max. loading of chamber | | | | - | | | B32191 |
| Stainless steel slide-in drip tray, 15 mm rim (may affect the temperature distrib connection with option K1) | | E02070 | E02072 | E | 02073 | E29726 | E02075 |
| Stainless steel slide-in drip tray, 15 mm rim, with guide bars and fixing screws he temperature distribution, only in connection with option K1) | | | | - | | | B32763 |
| Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distrib connection with option K1) | | B04356 | B04358 | В | 04359 | B29722 | B04362 |
| Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distrib connection with option K1) | ution, only in | D20755 | D20756 D225 | - 0207- | 0 020750 | | B34055 |
| Nall bracket for wall mounting Guarantee extension by 1 year | | B29755 | B29756 B297 GA10 | Q5 | | | GA2Q5 |
| USB-Ethernet adapter | | | | F | 06192 | | |

USB-Ethernet adapter

Ethernet connection cable 5 m for computer interface

E06192

E06189

Calibration of an additional temperature value (not subject to discount)

S00215

PERSONAL NOTES





CO₂ Incubator ICO with TwinDISPLAY AtmoCONTROL software

Model sizes: 50 / 105 / 150 / 240+18 °C to +50 °C Humidity 40 to 97 % rh CO_2 concentration 0 to 20 % O_2 concentration 1 to 20 %



 ${\bf CO_2}$ **INCUBATOR ICO** Safety at all times. When it comes to safety and user friendliness, the highly modern ${\bf CO_2}$ incubator ICO is the perfect solution: Thanks to the battery-buffered ControlCOCKPIT, the operating display, logging and ${\bf CO_2}$ control remain fully functional even when there is a power failure. All parameters are logged in accordance with the FDA and, when individually adjusted ranges for ${\bf CO_2}$, ${\bf O_2}$, temperature and humidity are exceeded, notifications can be sent to a mobile phone in addition to an alarm.

The control technology is so finely tuned that the setpoint temperature is guaranteed to be reached without temperature overshoots. With its rounded corners, the interior is easy to clean and can be sterilised for 60 minutes at 180 °C (including all sensors).



Unrivalled user friendliness

All parameters can be set easily and intuitively both with the ControlCOCKPIT or the AtmoCONTROL software. The shutter box can be opened, allowing fast access to controls. Maintenance is possible even if the appliances are stacked. The appliance has USB and Ethernet connections as well as a data logger with a ten-year storage capacity. Data can be read and programmes can be transferred by remote access.



Minimising vaporisation and condensation

The active humidity control minimises vaporisation in the interior and ensures short recovery times after the door has been opened. Together with the heating of the interior from all six sides including the heated inner glass door, it prevents the dangerous formation of condensation and offers maximum protection for cell and tissue cultures. The turbulence-free chamber ventilation ensures a constant and uniform atmosphere.





CO₂ INCUBATORS ICO

according to DIN 12880:2007-05, EN 61010-1 (IEC 61010-1), EN 61010-2-010





Stainless steel, material 1.4301 (ASTM 304), deep-Interior:

drawn, seamlessly welded

Housing:

Textured stainless steel, rear zinc-plated steel, intuitively operated TwinDISPLAY (TFT colour display) with touchsceen; fully insulated stainless steel door and heated inner glass door

Humidity and \mbox{CO}_2 sensor sterilised inside the \mbox{CO}_2 incubator Automatic

sterilisation:

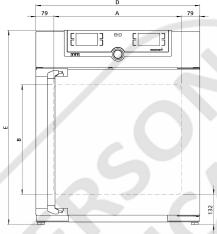
Mains cable with plug (German type) Connection:

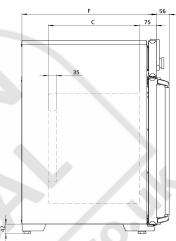
Installation: 4 adjustable feet

Interfaces:

Ethernet D LAN D







| Model sizes/Descrip | ption | | | 50 | 105 | 150 | 240 |
|---------------------|---|-----|-------------------|---|----------|------------|------|
| Stainless steel | Volume | a | pprox. I | 56 | 107 | 156 | 241 |
| nterior | Width | (A) | mm | 400 | r U | 560 | 600 |
| | Height | (B) | mm | 425 | 480 | 700 | 810 |
| | Depth (less 35 mm for fan) | (C) | mm | 330 | 4 | 400 | 500 |
| | Max. number of perforated shelves | n | number | 5 | 6 | 10 | 12 |
| | Max. loading per perforated shelf | | kg | | | 15 | |
| | Max. loading of chamber | | kg | 75 | 90 | 120 | 140 |
| Textured stainless | Width | (D) | mm | 559 | | 719 | 759 |
| steel exterior | Height (variable through adjustable feet) | (E) | mm | 795 | 850 | 1070 | 1180 |
| | Depth (without door handle, depth of handle +56 mm) | (F) | mm | 521 | ! | 591 | 691 |
| | Fully insulated heated stainless steel door | | | • | | | |
| | Additional heated inner glass door | | | | | • | |
| itandard | Stainless steel shelves, perforated | n | number | 1 | | 2 | |
| equipment | Stainless steel water dish (not applicable with option K7) | | number | | | 1 | |
| | Works calibration certificate (measuring point chamber centre) at +37 °C, 5 % CO ₂ for standard units | | iumber | | | • | |
| | Works calibration certificate at $+37$ °C, 5 % CO ₂ , 90 % rh and 10 % O ₂ (requires option K7 and option T6); standard equipment for units with O ₂ control | | | • | | | |
| | Works calibration certificate at $+37$ °C, 5% CO $_2$ and 90 % rh (requires option K7); standard equipment for units with active humidity control | | | • | | | |
| | CO ₂ connection set: hose with coupling and clamp | | | | | • | |
| | Standard sterilisation programme (without removing the sensors), humidity and CO ₂ sensor sterilised inside the CO ₂ incubator | | | 60 minutes at 180 °C | | | |
| | Membrane filter (in order to remove impurities and pollutants, all incoming gases pass through a membrane filter before they reach the chamber) | | | | | • | |
| Temperature | Working temperature range | | °C | at least 5 above ambient temperature up +50 | | | |
| | Setting temperature range | | °C | +18 to +50 | | | |
| | Setting accuracy | | °C | 0.1 | | | |
| | Temperature fluctuations with time at +37 °C | | K | +/- 0.1 | | | |
| | Temperature variation in chamber at +37 °C | | K | | +. | /- 0.3 | |
| Humidity | Humidity limitation thanks to a Peltier element; when water dish is full and inserted, the Peltier element limits the value of relative humidity in the interior to 93 % rh +/- 2.5 % | | | | | • | |
| | Setting range active humidity control (with option K7) | | % rh | | 40 to 97 | and rh-Off | |
| | Setting accuracy | | % rh | | | 0.5 | |
| $0_2 / 0_2$ | Digital electronic CO ₂ control with dual beam NDIR system, with auto-diagnostic system and acoustic fault indication, barometric pressure compensation | | | • | | | |
| | Setting range CO ₂ | | % CO ₂ | | 0 | to 20 | |
| | Variation in time CO ₂ | | % CO ₂ | +/- 0.2 | | | |
| | Setting accuracy CO ₂ | | % CO ₂ | 0.1 | | | |
| | Setting range O ₂ | | % O ₂ | | 1 | to 20 | |
| | Setting accuracy O ₂ | | % O ₂ | | | 0.1 | |
| - urther data | Electrical load at 230/115 V, 50/60 Hz | ap | prox. W | 1100 | 1300 | 1500 | 1650 |

| Model sizes/Des | cription | | 50 | 105 | 150 | 240 |
|-----------------------------|--|------------|-------|--------|--------|--------|
| Packing data | Net weight | approx. kg | 55 | 75 | 90 | 110 |
| J | Gross weight (packed in carton) | approx. kg | | 100 | 116 | 145 |
| | Width | approx. mr | n 730 | 730 8 | | 840 |
| | Height | approx. mr | 950 | 1030 | 1250 | 1360 |
| | Depth | approx. mr | 640 | 800 | | 900 |
| Order No. CO ₂ I | ncubators | | ICO50 | ICO105 | ICO150 | ICO240 |
| Options | | 50 | 105 | 150 | | 240 |
| Voltage 115 V, 50 | /60 Hz | | X | (2 | | |
| Battery-buffered C | ontrolCOCKPIT: Uninterrupted supply for the entire display unit (ControlCOCKPIT) and | | | _ | | |

| Options | 50 | 105 | 150 | 240 |
|--|-------|------|-----|-----|
| Voltage 115 V, 50/60 Hz | | X2 | | |
| Battery-buffered ControlCOCKPIT: Uninterrupted supply for the entire display unit (ControlCOCKPIT) and therefore complete documentation of all parameters even when there is a power failure. The CO ₂ parameter is continously regulated | | C2 | | |
| Two gas connections with quick release connectors for automatic switch-over of gas cylinders; incl. two ${\rm CO_2}$ connection sets: hose with coupling and clamp | | T1 | | |
| Electropolished interior | | T2 | | |
| Active microprocessor control for humidifying and dehumidifying (40 - 97 % rh), incl. digital indication and auto-diagnostic system ensures even more rapid reaching of set humidity and very short recovery times while avoiding condensate formation. Humidity supply with water (only for demineralised water with a conductivity of 5 to 10 μ S/cm and a pH value between 5and 7; from an external tank) by a self-priming pump; integral bacteria block by generating hot steam, dehumidifying via sterile filter (combination of options K7 and F7 for ICO50 not possible) | 2 | K7 | | |
| Control of oxygen concentration by N_2 inlet; adjustment range 1 % up to 20 % O_2 ; setting accuracy 0.1 % (requires option K7). Incl. N_2 connection set: hose with coupling and clamp | | T6 | | |
| Peltier cooling unit enables a working temperature of $+37$ °C even at higher ambient temperatures of up to $+35$ °C | | K5 | | |
| Capacitive humidity sensor for measuring and displaying the relative humidity | | K6 | . 0 | |
| Entry port (silicone), 40 mm clear diameter, moisture tight, can be closed by silicone stopper, at the back, centre right; not available for ICO50 with active humidity control (option K7) or humidity display (option K6) | | F7 | | |
| Heated inner door with partitioned glass doors; size105/150/240 has 2/3/4 partitioned glass doors | - / | | K4 | |
| 4 - 20 mA current loop interface Temperature controller, actual value (0 to +70 $^{\circ}$ C = 4 - 20 mA) | | V3 | | |
| Humidity controller, actual value (0 to 100 % rh = 4 - 20 mA) (requires option K7 or K6) | | V7 | | |
| CO_2 controller, actual value (0 to 25 % $CO2 = 4 - 20$ mA) | (·,O) | VS | | |
| ${ m O_2}$ controller, actual value (0 to 25 % O2 = 4 - 20 mA) (requires option T6) | 10 | V1 | | |
| Works calibration certificate for 5 %, 7 % and 10 % CO ₂ (measured at +37 °C) special works calibration certificates upon request | | D001 | 06 | |
| Works calibration certificate for one (freely selectable) temperature, humidity and CO ₂ value according to customer specification (requires option K7) | | D001 | 31 | |
| Works calibration certificate for one (freely selectable) temperature, humidity, CO ₂ and O ₂ value according to customer specification (requires option T6) | | D001 | 43 | |
| Door hing <mark>ed on the le</mark> ft | | B8 | | |
| Potential-free contact for combination error message (e.g. supply failure, sensor fault, fuse) | | H6 | | |
| MobileALERT, notification by SMS in case of any error or alarm of the device (requires option H6) | | C3 | | |
| MobileALE <mark>RT for up to 4</mark> alarm notifications; notification by SMS. temperature and CO ₂ alarm (standard), additionally humidity alarm (when equipped with option K7) and O ₂ alarm (when equipped with option T6) | | C4 | | |
| Door with lock and key (safety lock) | | B6 | | |

| Water dish Subframe (622 mm high) adjustable in height (sizes 150/240: should not be used for 2 stacked units) B33 | 3504 | 37418 338737 333505 | E35158 |
|---|--------|---------------------------|--------|
| Subframe (622 mm high) adjustable in height (sizes 150/240: should not be used for 2 stacked units) Subframe (130 mm high); sizes 150/240: only in combination with the corresponding stacking sets for stacked appliances B33 | 3504 I | | B33506 |
| Subframe (130 mm high); sizes 150/240: only in combination with the corresponding stacking sets for stacked appliances B33 | | 33505 | B33506 |
| 1 3 3 11 | 3507 | | |
| Subframe on castors (height 120 mm; stainless steel, material 1,4301) | | 33508 | B33509 |
| Subilarite, on custors (neight 120 mm, stanness steet, material 1.450 f) | - | | B43598 |
| HEPA14-filter for chamber according to EN 1822, packed in sterile condition, incl. fixing unit | | 349800 | |
| 3 HEPA14-filters (B49800) for chamber according to EN 1822, packed in sterile condition, incl. fixing unit | | 39698 | |
| CO ₂ pressure reducing valve to DIN 8546, incl. gas cylinder monitor | | 02087 | |
| N ₂ pressure reducing valve to DIN EN ISO 2503, incl. gas cylinder monitor (requires option T6) | E06162 | | |
| Central water supply, with filter cartridges for connection to the domestic water supply (requires option K7). Product information on demand | | ZWVR6 | |
| Central water supply, without filter cartridges for connection to the domestic water supply (only for demineralised water with a conductivity of 5 to 10 μS/cm and a pH value between 5 and 7, requires option K7). Product information on demand | | ZWVR7 | |
| Guarantee extension by 1 year | | GA3Q5 | |
| Celltron benchtop shaker (not subject to discount) - accessories upon request (only in combination with E06726) | - | | E06724 |
| Base plate with sticky stuff (not subject to discount) (only in combination with E06724) | - | | E06726 |
| USB-Ethernet adapter | | 06192 | |

Calibration of an additional temperature and humidity value including CO₂ (requires option K7) (not subject to discount)

S00217

PERSONAL NOTES





CO₂-cooled incubator ICPeco with TwinDISPLAY AtmoCONTROL software

Model sizes: 110 / 260 / 450 / 750

-12 °C to +60 °C

compressor-cooled incubators are cooled with climate-friendly CO₂. Thanks to this refrigerant's excellent thermodynamic properties and the finely adjusted control technology, an ICPeco is both powerful and high-precision. Without critical temperature overshoots, it keeps the temperatures exactly at the setpoint.



Refrigerant CO₂ is climate-friendly

A CO_2 -cooled incubator ICPeco is in every respect positive for the ecological balance of a laboratory. Legal restrictions for use are completely excluded in the future, as the refrigerant CO_2 (R744), unlike fluorine-based refrigerants, has no greenhouse gas reduction potential. It is a by-product of industrial processes, which is why far less energy is used for its manufacture than for synthetic, fluorinated refrigerants. R744 is neither flammable nor toxic and does not cause ozone depletion in the atmosphere.



Refrigerant CO₂ ensures better cooling performance

The contribution to process optimisation is also impressive. An ICPeco is extremely powerful. Compared to appliances with R134a as refrigerant, it has faster temperature change rates during cooling-down.



Completely enclosed working chamber

Cooling and heating units are situated outside the working chamber inside the air jacket temperature control system surrounding the entire chamber interior ensuring quick and precise temperature control. The motor-driven forced air circulation, adjustable in 10 % steps via the ControlCOCKPIT ensures optimum temperature distribution.

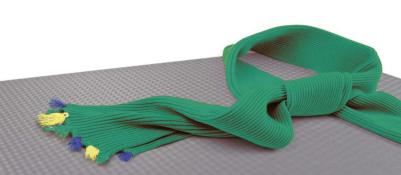




ICP air jacket temperature control system

Integrated energy saving function

The cooling unit works extremely energy-efficient because the heating is completely switched off in cooling mode. An intelligent DEFROST function enables defrosting as required.



COMPRESSOR-COOLED INCUBATORS ICPeco

according to DIN 12880:2007-05, EN 61010-1 (IEC 61010-1), EN 61010-2-010

Standard units are safety-approved and bear the test marks: $\,$ C \in $\,$ ENI



Stainless steel, material 1.4301 (ASTM 304) Interior:

Housing:

Textured stainless steel, rear zinc-plated steel, intuitively operated TwinDISPLAY (TFT colour display) with touchscreen; inside glass door, outside fully insulated stainless steel door (from size 450 two leaves)

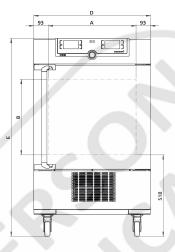
Connection: Mains cable with plug (German type)

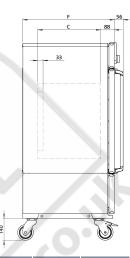
Mounted on lockable castors Installation:

Interfaces:

Ethernet D LAN D







| Model sizes/Descri | ption | | 110 | 260 | 450 | 750 |
|--------------------|---|------------|-------------|------|---------|--------|
| Stainless steel | Volume | approx. l | 108 | 256 | 449 | 749 |
| interior | Width | (A) mm | 560 | 640 | 10 |)40 |
| | Height | (B) mm | 480 | 800 | 720 | 1200 |
| | Depth (less 33 mm for fan) | (C) mm | 400 | 500 | 6 | 00 |
| | Max. number of grids/shelves | number | 5 | 9 | 8 | 14 |
| | Max. loading per grid/shelf | kg | | 20 | 3 | 80 |
| | Max. loading of chamber | kg | 150 | | 200 | |
| | Max. loading per slide-in drip tray | kg | 3 | 4 | | 8 |
| | Max. loading per bottom drip tray | kg | 3 | 4 | | 8 |
| Textured stainless | Width | (D) mm | 745 | 824 | 12 | 224 |
| steel exterior | Height (with castors) | (E) mm | 1233 | 1552 | 1467 | 1950 |
| | Depth (without door handle, depth of handle +56 mm) | (F) mm | 584 | 684 | 7 | 84 |
| Standard | Stainless steel grids, electropolished | number | | | 2 | |
| equipment | Standard works calibration certificate (measuring point chamber center) | °C | +10 and +37 | | | |
| Temperature | Working temperature range (not suitable for long-term storing at sub-zero temperatures. During permanent operation, the inner glass door may ice over) | °C | -12 to +60 | | | |
| | Setting temperature range | °C | -12 to +60 | | | |
| | Setting accuracy | °C | | (| 0.1 | |
| Further data | Electrical load at 230 V, 50 Hz | approx. W | | 1 | 200 | |
| Packing data | Net weight | approx. kg | 118 | 162 | 222 | 254 |
| | Gross weight (packed in carton) | approx. kg | 146 | 219 | 287 | 324 |
| | Width | approx. mm | 880 | 930 | 13 | 30 |
| | Height | approx. mm | 1410 | 1760 | 1700 | 2150 |
| | Depth | approx. mm | 810 | 930 | 10 |)50 |
| O. L. N. C. | essay Cooled Insulpators | | 160440 | | 150.450 | ICDZEO |

Order No. Compressor-Cooled Incubators

ICP110eco ICP260eco ICP450eco ICP750eco

| Options | | 110 | 260 | 450 | 750 |
|---|---|-----|-----|----------------|-----|
| Chamber modification for the application of reinforce grids (bearing rails mounted in the working chamber reinforced grids | ed perforated stainless steel shelves or stainless steel rr) - includes replacement of standard grids by | | - | | K1 |
| Interior socket, ampacity 230 V/2.2 A, can be switch individually, moisture tight IP68 | ed off with the On/Off switch, cannot be switched | | | R3 | |
| Entry port, 23 mm clear diameter, for introducing connections at the side, can be closed by flap and silicone stopper, standard positions | left centre/centre left centre/top right centre/top | | | F0 F1 F3 | |
| Entry port (silicone), 40 mm clear diameter, moisture (please state location) | tight, can be closed by silicone stopper, at the back | | | F7 | |
| 4 - 20 mA current loop interface | Temperature controller, actual value (-20 to +70 °C = $4 - 20$ mA) | | | V3 | |
| | Temperature of a Pt100 sensor positioned flexibly in chamber for external temperature monitoring (max. 3) - price per sensor (-20 to $+70 ^{\circ}\text{C} = 4 - 20 \text{mA})$ | | | V6 | |
| Fan speed monitoring with switching off the heating | and with alarm in case of failure | | / | V4 | |
| Works calibration certificate for 3 temperatures: 0, + | 37, +60 °C | | D0 | 0130 | |
| Works calibration certificate for one (freely selectable specification | e) temperature value according to customer | | D0 | 0109 | |
| Door with lock and key (safety lock) | | | | B6 | |
| Potential-free contact for combination error message | e (e.g. supply failure, sensor fault, fuse) | | | H6 | 0 |
| Door-open-recognition | | | | V5 | |
| MobileALERT, notification by SMS in case of any erro | r or alarm of the device (requires option H6) | | | C3 | |

| MobileALERT, notification by SMS in case of any error or alarm of the device (requires option H6) | C3 | | | | | |
|--|--------|--------|------|--------|--|--|
| Accessories | 110 | 260 | 450 | 750 | | |
| Stainless steel grid, electropolished | E20165 | E28891 | E20 | 182 | | |
| Reinforced stainless steel grid, electropolished, max. loading 60 kg; from size 450 with guide bars and fixing screws (only in connection vith option K1). Please consider max. loading of chamber | E29767 | E29766 | B32 | 190 | | |
| erforated stainless steel shelf | B00325 | B29725 | B00 | 328 | | |
| einforced stainless steel shelf, max. loading 60 kg; with guide bars and fixing screws (requires option K1). Please consider max. loading f chamber | | - | B32 | 191 | | |
| tainless steel slide-in drip tray, 15 mm rim (may affect the temperature distribution, not in connection with option K1) | E02073 | E29726 | E02 | 075 | | |
| tainless steel slide-in drip tray, 15 mm rim, with guide bars and fixing screws (may affect the temperature distribution, only in onnection with option K1) | | - | B32 | 763 | | |
| tainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution, not in connection with option K1) | B04359 | B29722 | B04 | 362 | | |
| tainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution, only in connection with option K1) | | - | B34 | 055 | | |
| SB-Ethernet adapter | | E06 | 192 | | | |
| hernet connection cable 5 m for computer interface | | E06 | 189 | | | |
| SB User-ID stick (with User-ID licence): Oven-linked authorisation licence (User-ID-programme) on Memory-stick, prevents undesired nanipulation by unauthorised third parties. When reordering please specify serial number | | B33170 | | B33170 | | |
| DA conformin <mark>g software AtmoCONTROL (FDA</mark> edition). Meets the requirements for the use of electronically stored data sets and electronic signatures as laid down in Regulation 21 CFR Part 11 of the US Food and Drug Administration (FDA). Base licence for the ontrol of one unit. Respective IQ/OQ documents available in German and English language (without surcharge) | | FDAQ1 | | | | |
| ntegratio <mark>n of addition</mark> al units (up to max. 31 units) into an already existent FDA-software licence | | FDA | .Q2 | | | |
| AkkS ca <mark>libration for</mark> one free-selectable temperature value according to method C (DKD-R 5-7) | | E390 | 596 | | | |
| AkkS cal <mark>ibration for</mark> further temperature values according to method C (DKD-R 5-7) | | E390 | 597 | | | |
| docume <mark>nt with devi</mark> ce-specific works test data, OQ/PQ check list as support for validation by customer | | D00 | 124 | | | |
| Q/OQ docu <mark>ment with device-specific wor</mark> ks test data for one free-selectable temperature value, incl. temperature distribution survey at demmert for 27 measuring points to DIN 12880:2007-05. PQ check list as support for validation by customer. 305 € for further emperature values | D00127 | | | | | |
| On-site IQ/OQ for a freely selectable temperature value, including temperature distribution survey for 27 measuring points to DIN 12880: 007-05 (excluding travel costs, not subject to discount, GER, AT, FR only) | | DLQ | 100 | | | |
| xtension of DLQ100 by an additional freely selectable temperature value (not subject to discount) | | DLQ1 | 00A | | | |
| dividual on-site Performance Qualification (PQ) | | DLQ. | 200 | | | |
| laintenance ICP/ ICPeco - carrying out and documentation according to Memmert maintenance plan (excluding travel costs, not subject of discount, GER, AT, FR only) | | S003 | 315 | | | |
| Maintenance contract ICP/ ICPeco - carrying out and documentation according to Memmert maintenance plan, minimum duration 3 ears (excluding travel costs, not subject to discount, GER, AT, FR only) | | S003 | 815J | | | |
| alibration of one freely selectable temperature value (excluding travel costs, not subject to discount, GER, AT, FR only) | | S002 | 205 | | | |
| alibration of an additional temperature value (not subject to discount) | | S002 | 215 | | | |

COMPRESSOR-COOLED INCUBATORS ICP

according to DIN 12880:2007-05, EN 61010-1 (IEC 61010-1), EN 61010-2-010

Standard units are safety-approved and bear the test marks: $\,$ C \in E $\,$



Stainless steel, material 1.4301 (ASTM 304) Interior:

Housing:

Textured stainless steel, rear zinc-plated steel, intuitively operated TwinDISPLAY (TFT colour display) with touchscreen; inside glass door, outside fully insulated stainless steel door (from size 450 two leaves)

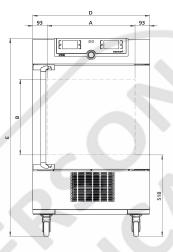
Connection: Mains cable with plug (German type)

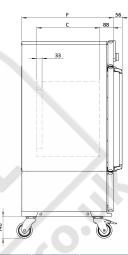
Installation: Mounted on lockable castors

Interfaces:

Ethernet D LAN D







| Model sizes/Descri | ption | | 110 | 260 | 450 | 750 |
|--------------------|---|------------|-------------|--------|--------|--------|
| Stainless steel | Volume | approx. I | 108 | 256 | 449 | 749 |
| interior | Width | (A) mm | 560 | 640 | 10 | 40 |
| | Height | (B) mm | 480 | 800 | 720 | 1200 |
| | Depth (less 33 mm for fan) | (C) mm | 400 | 500 | 60 | 00 |
| | Max. number of grids/shelves | number | 5 | 9 | 8 | 14 |
| | Max. loading per grid/shelf | kg | 2 | 0 | 3 | 0 |
| | Max. loading of chamber | kg | 150 | | 200 | |
| | Max. loading per slide-in drip tray | kg | 3 | 4 | : | 3 |
| | Max. loading per bottom drip tray | kg | 3 | 4 | 1 | 3 |
| Textured stainless | Width | (D) mm | 745 | 824 | 12 | 24 |
| steel exterior | Height (with castors) | (E) mm | 1233 | 1552 | 1467 | 1950 |
| | Depth (without door handle, depth of handle +56 mm) | (F) mm | 584 | 684 | 78 | 84 |
| Standard | Stainless steel grids, electropolished | number | 2 | | | |
| equipment | Standard works calibration certificate (measuring point chamber center) | °C | +10 and +37 | | | |
| Temperature | Working temperature range (not suitable for long-term storing at sub-zero temperatures. During permanent operation, the inner glass door may ice over) | °C | | -12 to | o +60 | |
| | Setting temperature range | °C | | -12 to | o +60 | |
| | Setting accuracy | °C | | 0 | .1 | |
| Further data | Electrical load at 230/115 V, 50/60 Hz | approx. W | | 12 | 00 | |
| Packing data | Net weight | approx. kg | 113 | 157 | 217 | 249 |
| | Gross weight (packed in carton) | approx. kg | 141 | 214 | 282 | 319 |
| | Width | approx. mm | 880 | 930 | 13 | 30 |
| | Height | approx. mm | 1410 | 1760 | 1700 | 2150 |
| | Depth | approx. mm | 810 | 930 | 10 | 50 |
| Order No. Compre | essor-Cooled Incubators | | ICP110 | ICP260 | ICP450 | ICP750 |

| Options | | 110 | 260 | 450 | 750 |
|---|--|-----|-----|--------------|-----|
| Voltage 115 V, 50/60 Hz | | | X | | |
| Chamber modification for the application of reinforced perf grids (bearing rails mounted in the working chamber) - inc reinforced grids | orated stainless steel shelves or stainless steel udes replacement of standard grids by | | - | | K1 |
| Interior socket, ampacity 230 V/2.2 A, can be switched off vindividually, moisture tight IP68 $$ | vith the On/Off switch, cannot be switched | | R | 3 | |
| Entry port, 23 mm clear diameter, for introducing connections at the side, can be closed by flap and silicone stopper, standard positions | left centre/centre left centre/top right centre/top | - | F | 0 1 F3 | |
| Entry port (silicone), 40 mm clear diameter, moisture tight, (please state location) | can be closed by silicone stopper, at the back | | F | 7 | |
| 4 - 20 mA current loop interface 4 | - 20 mA current loop interface (-20 to +70 $^{\circ}$ C = 4 to 20 mA) | | V | /3 | |
| Ter ch | nperature of a Pt100 sensor positioned flexibly in amber for external temperature monitoring (max. 3) - price per sensor (-20 to $+70 ^{\circ}\text{C} = 4 - 20 \text{mA}$) | | V | ' 6 | |
| Fan speed monitoring with switching off the heating and w | rith alarm in case of failure | | V | ' 4 | |
| Works calibration certificate for 3 temperatures: 0, +37, +6 | 0°C | | D00 | 130 | |
| Works calibration certificate for one (freely selectable) temp specification | erature value according to customer | | D00 |)109 | |
| Door with lock and key (safety lock) | | | В | 6 | |
| Potential-free contact for combination error message (e.g. s | upply failure, sensor fault, fuse) | | Н | 16 | |
| Door-open-recognition | | | V | ' 5 | |
| MobileALERT, notification by SMS in case of any error or ala | rm of the device (requires option H6) | | C | 3 | |

| MobileALERT, notification by SMS in case of any error or alarm of the device (requires option H6) | C3 | | - | |
|--|--------|--------|------|-----|
| Accessories | 110 | 260 | 450 | 750 |
| stainless steel grid, electropolished | E20165 | E28891 | E20 | 182 |
| Reinforced stainless steel grid, electropolished, max. loading 60 kg; from size 450 with guide bars and fixing screws (only in connection with option K1). Please consider max. loading of chamber | E29767 | E29766 | B32 | 190 |
| Perforated stainless steel shelf | B00325 | B29725 | B00 | 328 |
| einforced stainless steel shelf, max. loading 60 kg; with guide bars and fixing screws (requires option K1). Please consider max. loading f chamber | | - | B32 | 191 |
| tainless steel slide-in drip tray, 15 mm rim (may affect the temperature distribution, not in connection with option K1) | E02073 | E29726 | E02 | 075 |
| tainless steel slide-in drip tray, 15 mm rim, with guide bars and fixing screws (may affect the temperature distribution, only in onnection with option K1) | | - | B32 | 763 |
| tainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution, not in connection with option K1) | B04359 | B29722 | B04 | 362 |
| tainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution, only in connection with option K1) | | - | B34 | 055 |
| ISB-Ethernet adapter | | E06 | 192 | |
| thernet connection cable 5 m for computer interface | | E06 | 189 | |
| SB User-ID stick (with User-ID licence): Oven-linked authorisation licence (User-ID-programme) on Memory-stick, prevents undesired nanipulation by unauthorised third parties. When reordering please specify serial number | | B33170 | | |
| DA confor <mark>ming software At</mark> moCO <mark>NTROL (F</mark> DA edition). Meets the requirements for the use of electronically stored data sets and electronic s <mark>ignatures as</mark> laid down in Regulation 21 CFR Part 11 of the US Food and Drug Administration (FDA). Base licence for the ontrol of one unit. Respective IQ/OQ documents available in German and English language (without surcharge) | | FDA | .Q1 | |
| ntegratio <mark>n of additio</mark> nal units (up to max. 31 units) into an already existent FDA-software licence | | FDA | Q2 | |
| AkkS cal <mark>ibration for</mark> one free-selectable temperature value according to method C (DKD-R 5-7) | | E390 | 596 | |
| AkkS cali <mark>bration for f</mark> urther temperature values according to method C (DKD-R 5-7) | | E390 | 597 | |
| documen <mark>t with device-specific works tes</mark> t data, OQ/PQ check list as support for validation by customer | | D00 | 124 | |
| Q/OQ document with device-specific works test data for one free-selectable temperature value, incl. temperature distribution survey at demmert for 27 measuring points to DIN 12880:2007-05. PQ check list as support for validation by customer. 305 € for further emperature values | | D00 | 127 | |
| On-site IQ/OQ for a freely selectable temperature value, including temperature distribution survey for 27 measuring points to DIN 12880: 007-05 (excluding travel costs, not subject to discount, GER, AT, FR only) | | DLQ | 100 | |
| xtension of DLQ100 by an additional freely selectable temperature value (not subject to discount) | | DLQ1 | 00A | |
| dividual on-site Performance Qualification (PQ) | | DLQ | 200 | |
| flaintenance ICP/ ICPeco - carrying out and documentation according to Memmert maintenance plan (excluding travel costs, not subject o discount, GER, AT, FR only) | | S003 | 315 | |
| Anaintenance contract ICP/ ICPeco - carrying out and documentation according to Memmert maintenance plan, minimum duration 3 ears (excluding travel costs, not subject to discount, GER, AT, FR only) | | S003 | 815J | |
| alibration of one freely selectable temperature value (excluding travel costs, not subject to discount, GER, AT, FR only) | | S002 | 205 | |
| alibration of an additional temperature value (not subject to discount) | | S002 | 215 | |



Peltier-cooled incubator IPPeco with SingleDISPLAY Peltier-cooled incubator IPPecoplus with TwinDISPLAY with Advanced Peltier Technology AtmoCONTROL software

Model sizes:

IPP: 30 / 55

IPPeco: 110 / 260 / 410 / 750 / 1060

 $0 \, ^{\circ}\text{C} \text{ to } +70 \, ^{\circ}\text{C}$

Model sizes:

IPPeco: 1400 / 2200 +15 °C to +60 °C

PELTIER-COOLED INCUBATOR IPPeco Heating and cooling seamlessly with one system thanks to Peltier technology. In this respect, cooled incubators IPPeco not only contribute to climate protection, but it also achieves an additional decrease in operating costs of up 90 % compared to compressor technology. This perfect development from the environmentally friendly and energy-saving heating/cooling technology by Memmert convinces by outstanding control precision and extremely small fluctuations.





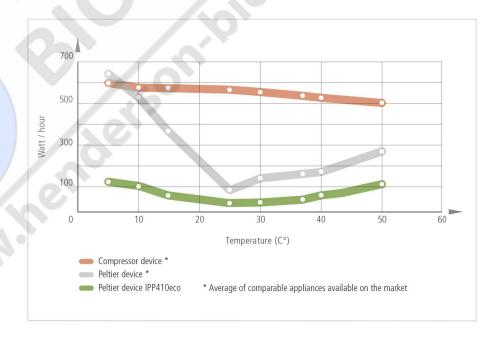
Smooth running

The fact that no compressor is required saves space and brings peace and quiet to the laboratory. As Peltier-cooled incubators IPPeco are almost vibration-free, they can also be applied in entomology. If defined humidity is also required, an alternative would be the constant climate chamber HPPeco, which is also equipped with the Advanced Peltier technology.

No condensation in the interior chamber

Due to the closed Peltier cooling system, no outside air is exchanged. Physically derived, unavoidable formation of condensation during the cooling process does not take place in the interior chamber but on the outside heat sink. In addition, the in the Peltier elements integrated fans ensure a rapid transport of energy as well as an absolutely homogenous distribution of temperature.

Despite the significantly reduced energy consumption, the IPPeco's perfromance is impressive. Heating up, cooling down and recovering after opening the door occur fine-tuned and yet at top speed.





PELTIER-COOLED INCUBATORS IPPeco

according to DIN 12880:2007-05, EN 61010-1 (IEC 61010-1), EN 61010-2-010

Standard units are safety-approved and bear the test marks: $\,$ C \in $\,$ ENI



Interior: Stainless steel, material 1.4301 (ASTM 304), deep-

drawn

Housing:

Textured stainless steel, rear zinc-plated steel, intuitively operated SingleDISPLAY or TwinDISPLAY (TFT colour display) with touchscreen

Double doors:

Outside stainless steel, fully insulated, inside glass (size 1400/2200 stainless steel doors with glass sector, fully heated inner glass panes integrated in the full-sight glass door with 2-point locking – compression door lock). Sizes 750, 1060 and 1400 two leaves, size 2200 three leaves

Connection: Mains cable with plug (German type)

Installation:

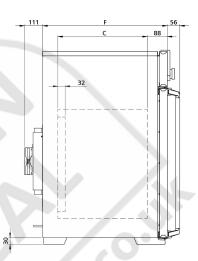
4 feet; sizes 410, 750 and 1060 mounted on lockable castors, 1400 and 2200 mounted on height-adjustable and lockable castors

Interfaces:

T LAN D



93



USB: only for TwinDISPLAY

| Model sizes/Descri | puon | | 30 | 55 | 110 | 260 | 410 | 750 | 1060 | 1400 | 2200 | |
|-------------------------------------|--|------------|--|-----------|------------------|---------------|---------------|---------------|----------------|----------------|------------|--|
| Stainless steel interior | Volume | approx. I | 32 | 53 | 108 | 256 | 384 | 749 | 1060 | 1360 | 2140 | |
| | Width | (A) mm | | 00 | 560 | 64 | 40 | |)40 | 1250 | 1972 | |
| | Height | (B) mm | 320 | 400 | 480 | 800 | | 1200 | | 1450 | | |
| | Depth (less 10 mm (sizes 30 and 55), less 32 mm (sizes 110 to 2200) for fan – Peltier) | (C) mm | 250 | 330 | 400 500 | | 600 | 850 | 850 750 | | | |
| | Max. number of grids/shelves | number | 3 | 4 | 5 | 9 | | 14 | | 28 | 42 | |
| | Max. loading per grid/shelf | kg | | | 20 | | | 30 | 20 | 3 | 0 | |
| | Max. loading of chamber | kg | 60 | 80 | 150 | 200 | | 00 | 250 | | 330 | |
| | Max. loading per slide-in drip tray | kg | 1 | ,5 | 3 | 4 8 | | 8 | - | | | |
| | Max. loading per bottom drip tray | kg | 1 | ,5 | 3 | 4 | 4 8 | | 8 | - | | |
| Textured stainless steel exterior | Width | (D) mm | 58 | 35 | 745 | 82 | 24 | 12 | 224 | 1435 | 2157 | |
| | Height (sizes 410, 750, 1060 with castors) | (E) mm | 704 | 784 | 864 | 1183 | | 1720 | | 1913 | | |
| | Depth (without door handle, depth of handle +56 mm) | (F) mm | 434 | 514 | 555 | 655 755 1005 | | | 1005 | 905 | | |
| Standard equipment | Stainless steel grids, electropolished | number | | 1 | | | 2 | | | 4 | 6 | |
| | Standard works calibration certificate (measuring point chamber center) | °C | +10 and +37 +25 and +40 | | | | | | | | | |
| Temperat <mark>ure</mark> | Working temperature range without light | °C | +15 (at least 10 0 (at least 20 below ambient temperature) to +70 below ambient temperature) to +6 | | | | | | | | | |
| | Working temperature range with light | °C | - +10 to +40 | | | | | | | <u>-</u> | | |
| | Setting temperature range | °C | 0 to +70 +15 | | | | | | | | o +60 | |
| | Setting accuracy | °C | 0.1 | | | | | | | | | |
| Further data | Electrical load at 230 V, 50/60 Hz | approx. W | 140 | 275 | 275 320 600 1200 | | | | 1200 | | 1800 | |
| | Electrical load at 115 V, 50/60 Hz | approx. W | 140 275 320 600 120 | | | | 1200 | | - | | | |
| | Peltier elements in the rear | number | | 1 | | | 2 | 4 | | | 6 | |
| Packing data | Net weight | approx. kg | 40 | 52 | 78 | 114 | 157 | 230 | 255 | 450 | 493 | |
| | Gross weight (packed in carton) | approx. kg | 56 | 71 | 103 | 165 | 210 | 301 | 419 | 639 | 730 | |
| | Width | approx. mm | 660 | 730 | 830 | | 30 | 1330 | 1370 | 1560 | 2300 | |
| | Height | approx. mm | 890 | 950 | 1050 | 1380 | 1930 | 1910 | 1970 | | .00 | |
| | Depth | approx. mm | 650 | 670 | 800 | 930 | | 1050 | 1300 | | 90 | |
| Order No. Peltier-Cooled Incubators | | | IPP30 | IPP55 | | IPP260eco | IPP410eco | | IPP1060eco | | | |
| | ltier-Cooled Incubators | | 11.30 | 11 1 3 3 | | 230000 | | , 50000 | | | | |
| olus = Mo | odel with TwinDISPLAY 400ecoplus and IPP2200eco/ IPP2200 |)ecoplus | IPP30plus | IPP55plus | IPP110ecoplus | IPP260ecoplus | IPP410ecoplus | IPP750ecoplus | IPP1060ecoplus | IPP1400ecoplus | IPP2200eco | |

| Options | | 30 | 55 | 110 | 260 | 410 | 750 | 1060 | 1400 | 2200 |
|--|---|--------------------|-----------|--------|----------------------|------------------|---------|----------|------|-----------------|
| Chamber modification for the application of reinforced stainless steel shelves or stainless steel grids (bearing in the working chamber) - includes replacement of sta reinforced grids (standard with 1060) | rails mounted | | | - | | | K1 | | - | |
| Light module cold white 6,500 K: light strips arranged walls of the interior, 10 strips for model 110, 14 for mo 260/410/750, programme-controlled dimming from 0 % steps), ramp programming in combination with tem with TwinDISPLAY; not in combination with F6, F7, D8) | to 100 % (in 1 perature (only | - | | | | Т7 | | | - | |
| Light module cold white 6,500 K + warm white 2,700 strips - 10 strips for model 110, 14 for model 260/410 8 alternating cold white light strips and 4 resp. 6 warm strips) on the side walls of the interior, programme-condimming from 0 to 100 % (in 1 % steps), ramp progran combination with temperature (only with TwinDISPLAY combination with F6, F7, D8) | /750 - (6 resp. n white light ntrolled nming in | - | | | | Т8 | | | | |
| Light module warm white 2,700 K: light strips arrange walls of the interior, 10 strips for model 110, 14 for mo 260/410/750, programme-controlled dimming from 0 % steps), ramp programming in combination with tem with TwinDISPLAY; not in combination with F6, F7, D8) | to 100 % (in 1 perature (only | - | | | 2 | Т9 | | \ | - | Ž, |
| Interior socket, ampacity 230 V/2.2 A, can be switched On/Off switch, cannot be switched individually, moistu | I off with the ure tight IP68 | | | | R3 | | | | | - |
| for introducing connections at the | eft centre/centre left centre/top ght centre/centre right centre/top | | | | F0 F1 F2 F3 | | | | | - - - |
| Entry port, 23 mm clear diameter, can be closed by flap (please state location) | left right rear | | | | F6 | F4 F5 | | | | - |
| Entry port, 38 mm clear diameter, can be closed by flap positions in the back wall (please state location; not in with T7, T8, T9) | o, in special combination | | | | F7 | /5 | 0 | | | - |
| Entry port (silicone), 40 mm clear diameter, moisture ti closed by silicone stopper, standard position rear (not i with T7, T8, T9) | n combination | | | | /. | D8 | | | | |
| 4 - 20 mA current loop interface (-10 to +80 °C = $4 - 20$ mA) | controller, actual value | | | | | V3 | | | | |
| Works calibration certificate for 3 temperatures: +5, +3 Works calibration certificate for one (freely selectable) value according to customer specification | | D00129 - D00109 | | | | | | | | |
| | One lock s (one each door) s (one each door) | B62 - | | | | | | | | - B63 |
| Door hinged on the left | | | N. C. | В8 | | | | - | | |
| Potential-free contact for combination error message (a failure, sensor fault, fuse) | e.g. supply | | | | | Н6 | | | | |
| units with TwinDISPLAY) | One o (one each door) e (one each door) | | | | D4 - | _ | | | D42 | - - D43 |
| | One o (one each door) | | | | V5 - | _ | | | V52 | - V53 |
| MobileALERT, notification by SMS in case of any error of device (requires option H6) | A | | | | | СЗ | | | | V 33 |
| Castor frame (2-part), height 140 mm | | | | R9 | | | | | | |
| Accessories | | | 30 | 55 | 110 | | 110 750 | 1060 | 1400 | 2200 |
| Stainless steel grid, electropolished Reinforced stainless steel grid, electropolished, max. lo with guide bars and fixing screws (requires option K1). loading of chamber | oading 60 kg; size 750 . Please consider max |) | :8884 I | E20164 | E20165 E29767 | E28891 E29766 | E20182 | | B3 | - |
| Perforated stainless steel shelf | | | .9727 E | B03916 | B00325 | B29725 | B00328 | 3 | - | |
| Reinforced stainless steel shelf, max. loading 60 kg; wiscrews (requires option K1). Please consider max. load | ing | | | - | | B32191 | B32549 | | - | |
| Stainless steel slide-in drip tray, 15 mm rim (may affect the temperature distribution, not in connection with option K1) | | | 2070 | E02072 | E02073 | E29726 | E02075 | B32599 | | - |
| Stainless steel slide-in drip tray, 15 mm rim, with guide (may affect the temperature distribution, only in conne | WS | | | - | | B32763 | 3 | - | | |
| Stainless steel bottom drip tray, 15 mm rim (may affect distribution, not in connection with option K1) Stainless steel bottom drip tray, 15 mm rim (may affect | BO |)4356 E | B04358 | B04359 | B29722 | B04362 | B29769 | | - | |
| | | | | | | | | | | |

PERSONAL NOTES



MODEL VARIANTS

SingleDISPLAY ControlCOCKPIT with one TFT display

AVAILABLE APPLIANCES

UN / UF / IN / IF / IPPeco / IPP / UNm / UFm / INm / IFm / SN / SF / IFbw

One high-resolution TFT colour display with touch-sensitive buttons for selection of functions

Available parameters on the ControlCOCKPIT: Temperature (Celsius or Fahrenheit), fan speed, exhaust air flap position, programme time

One temperature sensor Pt100 DIN class A in a 4-wire circuit

AtmoCONTROL software¹⁾ 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)

Ethernet interface on the rear of the appliance for reading out the protocol log and for online logging

Double overtemperature protection: Electronic temperature monitoring with freely adjustable monitoring temperature, for models U, I, S with option A6 TWW/TWB (protection class 3.1 or 2), mechanical temperature limiter TB acc. to DIN 12880

TwinDISPLAY ControlCOCKPIT with two TFT displays

AVAILABLE APPLIANCES

HPPeco / ICHeco / ICH / HCP / UNplus / UFplus / UF TS / UNpa / VO / INplus / IFplus / ICO / IPPecoplus / IPPplus / ICPeco / ICP / UNmplus / UFmplus / INmplus / IFmplus / SNplus / SFplus / ICOmed

Two high-resolution TFT colour displays with touch-sensitive buttons for selection of functions

Available parameters on the Control COCKPIT: All parameters of the SingleDISPLAY and device-specific parameters like relative humidity, illumination and CO,

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

HeatBALANCE function for application specific adjustment of heat output distribution (balance) between the upper and lower heating groups in an adjustment range between -50 % and +50 % (not valid for models 30, HPP110eco, IPP110ecoplus, ICPeco, ICP, ICHeco, ICH)

AtmoCONTROL software¹⁾ on a USB stick for programming, managing and transferring programmes via Ethernet interface or USB port

ControlCOCKPIT with USB port for uploading programmes, reading out protocol logs, activating the User-ID function

Displaying of already logged protocol data on the ControlCOCKPIT (max 10,000 values correspond to approx. 1 week)

Ethernet interface on the rear of the appliance for reading out the protocol log and for uploading programmes and for online logging

Multiple overtemperature protection: Electronic temperature monitoring TWW/TWB (protection class 3.1 or 2 resp. 3.3 for units with active cooling) and mechanical temperature limiter TB (protection class 1) acc. to DIN 12880, AutoSAFETY automatically adjusts to the set value within a freely adjustable tolerance range. Setting individual MIN / MAX values for over/undertemperature and also for all other parameters such as relative humidity, CO₂

PID microprocessor control with integrated auto-diagnostic system

Structured stainless steel housing, scratch-resistant, robust and durable; rear of zinc-plated steel

High-temperature connectors on the rear of the appliance for single-phase power connection according to country specific systems and IEC standards

Internal data logger with a storage capacity of at least 10 years

German, English, French, Spanish, Polish, Czech, Hungarian language settings available on the ControlCOCKPIT

Digital backwards counter with target time setting, adjustable from 1 minute to 99 days

The SetpointWAIT function guarantees that the process time does not start until the set temperature is reached at all measuring points – optional for temperature values recorded by the freely positionable Pt100 sensors inside the chamber

Adjustment of three calibration values for temperature and additional appliance specific parameters directly at the ControlCOCKPIT

¹⁾ As a manufacturer, Memmert GmbH + Co. KG clearly labels its devices, which are medical devices in the sense of the European legislation. The AtmoCONTROL software is not a medical device.

All Memmert medical devices can be used for their purpose without the software AtmoCONTROL. AtmoCONTROL is only intended for reading the data logging in conjunction with Memmert GmbH + CO. KG medical devices.

SOFTWARE AtmoCONTROL

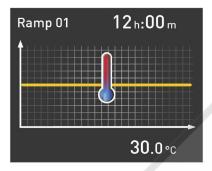
AtmoCONTROL

The innovative control and logging software

Parameters such as temperature and humidity as well as the process time can be set directly at the ControlCOCKPIT. Ramp programming is done via the control and logging software AtmoCONTROL.

Drag, drop & go!

Numerical and graphic programming of complex processes is a thing of the past. Today, programming is done via AtmoCONTROL by means of the mouse or touchpad on your notebook. Even the most complex ramp programmes are created within minutes. Simply drag & drop the graphical symbols for the desired parameters to the input field and change the values according to your wishes with a mouse click.



Programme functions for appliances with SingleDISPLAY and TwinDISPLAY

- Reading out, managing and organising the data logger
- Saving the log memory in various formats
- Online monitoring of up to 32 connected appliances
- Optical alarms when the alarm limits individually set at the ControlCOCKPIT are exceeded
- Automatic alarm to one or several e-mail addresses

Additional functions for appliances with TwinDISPLAY

- Intuitive programming and archiving of ramps and programme sequences
- Synchronous visualisation of the created programme sequence during programming
- Application-specific repeat functions (loops) can be inserted within a temperature control programme in any place
- Simple creation of repeating weekly programmes
- Programming, managing and transferring programmes via Ethernet interface or USB port



Device Modifications - Proven and Good

The perfect extension for your Memmert appliance

Our mission at Memmert is to provide you with the best possible solution for your individual application. With the increasing complexity of customer processes, a custom-fit modification of our appliances has many advantages for your application. Through modifications, process and set-up times can be significantly reduced or errors in the application can be completely ruled out by monitoring devices. Even small measures, such as individually adapted accessories, have a noticeable influence on the ergonomics and user-friendliness in the operation of the appliance.

You as a customer have the best ideas - and often already have a specific idea of how our products can be better used in your working environment.

Tell us about your thoughts and let us create an individual solution together with you! Please contact us and call us at +49 9122-925-0 or send us an email to sonderbau@memmert.com.

The Memmert customisation department team is looking forward to hearing from you!

Versatile modifications for our standard appliances



Mechanics

- Customised interior fittings
- Individual entry ports in all sizes and shapes
- Telescopic slide pull-outs for ergonomic loading



Electronics

- Extended parameter monitoring e.g. by means of additional measuring sensors
- Optical and acoustic process monitoring e.g. by means of a traffic light system



Software

- Additional interfaces for data evaluation
- Individual temperature, humidity and CO₂ parameters



Accessories

- Tailor-made subframe and stacking options
- · Modified grids and shelves
- Individual air filters

CUSTOMER SPECIFIC SOLUTIONS

Customised solutions for your requirements

Our expertise as a development partner in plant and project business

The Memmert customisation department has been active in the project business for over 20 years now and has proven itself in countless projects as a strong and reliable partner. The experts in customisation benefit from two aspects: Access to the complete capacities of an ultra-modern and specialised production line, as well as the entire technical know-how of the Memmert company in designing climate and temperature control appliances. Combined with the experience of our project managers, the Memmert customisation department is also able to find a solution for the most complex requirements.

Special sizes

Does your product not fit into a standard unit? We build appliances to measure! Whether you need more volume in the interior or there is not enough space for installation at the installation location, we have the expertise to design your appliance individually. Ask us!

Process and plant integration

Integrate our technology seamlessly into your plant or your work organisation. We will find the right solution together for your process integration:

- · Preparation for integration into your plant
- Integration of your processes into our appliances
- Inclusion of customer-specific installations
- Interface for semi-automatic assembly

Project business

Are you a project developer with ideas for innovative products and looking for a strategic cooperation? Take advantage of our know-how and manufacturing capacities for your project. Our customisation department will be pleased to hear from you!







CLIMATE CHAMBERS

CONSTANT CLIMATE CHAMBERS HPPeco

HUMIDITY CHAMBERS HCP

CLIMATE CHAMBERS ICHeco / ICH

ENVIRONMENTAL TEST CHAMBERS CTC / TTC

HEATING AND DRYING OVENS

UNIVERSAL OVENS U

PASS-THROUGH OVENS UF TS

PARAFFIN OVENS UNpa

VACUUM OVENS VO

INCUBATORS

INCUBATORS I

CO, INCUBATORS ICO

COMPRESSOR-COOLED INCUBATORS ICPeco / ICP

PELTIER-COOLED INCUBATORS IPPeco

MEDICAL DEVICES

UNIVERSAL OVENS Um

NCUBATORS Im

STERILISERS S

CO, INCUBATORS ICOmed

BLANKET WARMERS IFbw

WATERBATHS

WATERBATHS WTB





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LABORATORY EQUIPMENT MAINTENANCE, REPAIR, CALIBRATION AND SALES

Established in 1987, Henderson Biomedical is the UK's leading laboratory equipment sales and service provider. Our knowledgeable team can provide you with excellent sales advice on a range of different types of laboratory equipment including centrifuges, refrigerators, freezers and heat sealers.

Henderson Biomedical is also able to provide you with first class after-sales service and calibration of your laboratory equipment. We are an **ISO 17025 (UKAS) accredited calibration test laboratory** and our team of Field Service Engineers cover the whole of the United Kingdom.

Please contact us for more information on the types of equipment we supply and the different after-sales services we can offer.

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