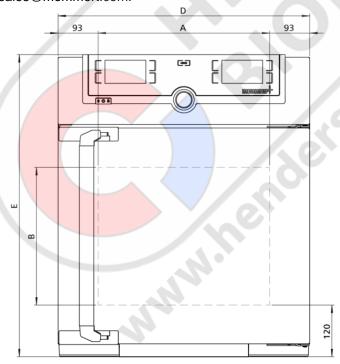


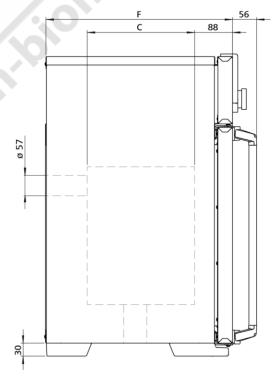
IN30plus

The incubator I is perfect for the world of research, medicine, pharmaceutics and food analytics, as well as food chemistry.



The heating of this incubator is optimally tuned for natural convection and valuable chamber loads for research, pharmaceutics, medicine and food chemistry are warmed up very carefully. On this page, you can find all the essential technical data on our incubator. Our customer relations team will be pleased to help if you want further information. If you should require a customised special solution, please contact our technical specialists at sales@memmert.com.





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 ar error		
Control technology			
ControlCOCKPIT	TwinDISPLAY. Adaptive multifunctional digital PID-microprocessor controller with 2 high-definition TFT-colour displays.		
Language setting	German, English, Spanish, French, Polish, Czech, Hungarian		
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		
Cofoty			
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		

in case of overtemperature

for fault analysis

visual and acoustic

value at a preset tolerance range, alarm in case of over- or undertemperature, heating is switched off

Autodiagnostic system

Alarm

Standard equipment

Works calibration certificate	incl. works calibration certificate for +37°C	
Door	fully insulated stainless steel door with 2-point locking (compression door lock)	
Door	inner glass door	
Internals	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	32	
Dimensions	w _(A) x h _(B) x d _(C) : 400 x 320 x 250 mm	
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 434 mm (d +56mm door handle)
Housing	rear zinc-plated steel

Electrical data

Voltage Electrical load	230 V, 50/60 Hz approx. 1600 W	
Voltage Electrical load	115 V, 50/60 Hz 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-RegNo.	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













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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