

Heating and drying ovens

COMMUNICATION. COMFORT. SIMPLY GREAT.

UNIVERSAL OVEN U
PASS-THROUGH OVEN UF TS
PARAFFIN OVEN UNpa
VACUUM OVEN VO

MADE IN GERMANY.

www.memmert.com

2





Simply boundless. Boundlessly simple.



Drying, heating, ageing, testing, sterilising, burning-in, curing, storing.

From very small to very large! 32 litres or 1060 litres chamber volume? Standard applications or high demand for functionality, programming and documentation? In any case, all Memmert heating and drying ovens feature user-friendliness and state-of-the-art communication interfaces as a basic. Each individual appliance complies with the strict requirements of DIN 12880:2007-05 and is equipped with a maximum of safety functions.

UNIVERSAL OVENS U

PAGE 4 - 9

Drying, burning-in, ageing, vulcanising, degassing, curing, burn-in testing, conditioning, heated storage

PASS-THROUGH OVENS UF TS

PAGE 10 - 14

In-line curing and tempering

PARAFFIN OVENS UNpa

PAGE 15 - 20

Tempering of embedding media like paraffin and wax

VACUUM OVENS VO

PAGE 21 - 27

Drying, burning-in, ageing, curing, degassing, conditioning, oxygen-free storing

ADDITIONAL INFORMATION

PAGE 28

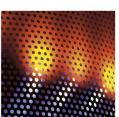


Universal Oven UN and UF with SingleDISPLAY
Universal Oven UNplus and UFplus with TwinDISPLAY
Natural convection or forced air circulation
AtmoCONTROL software

Model sizes: 30 / 55 / 75 / 110 / 160 / 260 / 450 / 750 / 1060 +20 °C up to +300 °C

UNIVERSAL OVEN U The all-round genius among the heating ovens covers a multitude of applications, ideally at temperatures above +50 °C. Without compromises! Thanks to two model variants and nine sizes, optionally with natural or forced convection, industry, science and research institutes will find a heating and drying oven which combines top precision and safety with optimal operating comfort.





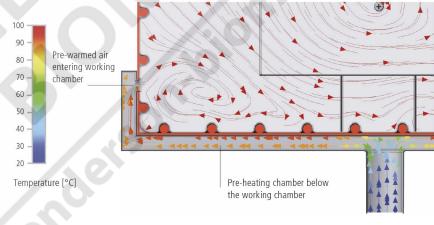
Defined and programme-controlled fan speed

Air exchange rates and air flap position can be controlled electronically at the ControlCOCKPIT. More inlet and outlet openings lead to a higher air exchange and reduced drying times. Various applications recommend or even require controlled ventilation. When drying powder, sand or corn, reducing the ventilation prevents undesired swirls.

Other applications like testing of wires or cables demand for defined air exchange rates. UFplus appliances feature easy programming of temperature and air exchange rates with the AtmoCONTROL software.

Fresh air is preheated

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



Air supply from outside

UNIVERSAL OVENS U

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 € 🛍 👊 🖽 🔣







Interior: Stainless steel, material 1.4301 (ASTM 304), with

all-round deep-drawn ribs to integrate the large-area heating with ceramic-metal sheath

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

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

Mains cable with plug (German type) CEE plug for 400 V Connection:

4 feet; sizes 450, 750 and 1060 mounted on lockable castors Installation:

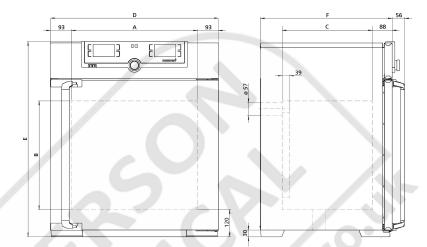
Interfaces:

Housing:





USB: only TwinDISPLAY



Model sizes/Descri	otion			55	75	110	160	260	450	750	1060	
Stainless steel	Volume	approx. I	32	53	74	108	161	256	449	749	1060	
interior	Width	(A) mm		400		5	60	640	· U	1040		
	Height	(B) mm	320	400	560	480	720	800	720	12	00	
	Depth (less 39 mm for fan)	(C) mm	250	3.	30	4	00	500	60	00	850	
	Max. number of grids/shelves	number	3	4	6	5	8	9	8	1	4	
	Max. loading per grid/shelf	kg			2	20			3	0	20	
	Max. loading of chamber	kg	60	80	120	175	210		3	00		
	Max. loading per slide-in drip tray	kg		1,5			3	4		8		
	Max. loading per bottom drip tray	kg		1,5			3	4		8		
Textured stainless	Width	(D) mm		585		7	45	824		1224		
steel exterior	Height (size 450, 750, 1060 with castors)	(E) mm	704	784	944	864	1104	1183	1247 17		20	
	Depth (without door handle, depth of handle +56 mm)	(F) mm	434	514 584 684		78	34	1035				
Standard equipment	Stainless steel grids, electropolished	number		1				2				
	Standard works calibration certificate (measuring point chamber center)	°C					+160					
Tempera <mark>ture</mark>	Working temperature range	°C		at least	5 (UN/UNpl	us) or 10 (UI	-/UFplus) abo	ove ambient	temperature	e to +300		
	Setting temperature range	°C	+20 to +300									
	Setting accuracy	°C	up to 99.9: 0.1 / from 100: 0.5									
Further data	Electrical load at 230 V, 50/60 Hz	approx. W	1600	2000	2500	2800	3200	3400		-		
	Electrical load at 115 V, 50/60 Hz	approx. W	1600	1700		18	300			-		
	Electrical load at 400 V and 3 x 230 V w/o neutral, 50/60 Hz	approx. W				-			5800	70	00	
Packing data	Net weight	approx. kg	45	57	66	74	96	110	161	217	252	
3	Gross weight (packed in carton)	approx. kg	61	76	85	99	122	161	227	288	416	
	Width	approx. mm	660	7.	30	8	30	930	13	30	1370	
	Height	approx. mm	890	950	1130	1050	1300	1380	1440	1910	1970	
	Depth	approx. mm	650	6	70	8	00	930	10	50	1300	
Universal Ovens	100		UN30	UN55	UN75	UN110	UN160	UN260	UN450	UN750	-	
J = Universal O	ven		UN30plus	UN55plus	UN75plus	UN110plus	UN160plus		UN450plus	UN750plus	-	
N = Natural con			UF30	UF55	UF75	UF110	UF160	UF260	UF450	UF750	UF106	
= Forced air c	irculation		UF30plus	UF55plus	UF75plus					UF750plus		

Options	30	55	75	110	160	260	450	750	1060
Voltage 115 V, 50/60 Hz			X	(2				-	
Extended overtemperature protection by additionally integrated Pt100 sensor for independent temperature monitoring for models with SingleDISPLAY				-	A6				
Full-sight glass door (4-layer insulating glass) Temperature-range up to max. +250 °C					В0				
Full-sight glass door (4-layer insulating glass borsilicat) Temperature-range up to max. +300 °C					B1				
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 (standard with 1060)							K	1	-
Fresh-air filter (filtration efficiency 80 %) mounted at the appliance bottom (for UF/UFplus, for sizes requires 30 - 260 castor frame R9 or subframe)					R8				
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 (option A8 necessary)				5	R3				14
Interior nearly gastight - technical clarification required for combination with other options					K2				
Interior nearly gastight with possibility for gas inlet/outlet through 2 tubes with ball valves - technical clarification required for combination with other options					К3			60	
Entry port, 23 mm clear diameter, for introducing connections at the side, can be closed by flap, standard positions left centre/top right centre/centre right centre/top					F0 F1 F2 F3				
Entry port, 23 mm clear diameter, left can be closed by flap, in special					F4 F5				
positions (please state location) Entry port, 14 mm clear diameter, can be closed by flap, in special					F6	2			
positions in the back wall (please state location) Entry port, 38 mm clear diameter, can be closed by flap, in special					D6				
positions in the back wall (please state location) Entry port, 57 mm clear diameter, can be closed by flap, in special				/C	F7				
positions in the back wall (please state location; not possible for UF/UFplus size 30-75)					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 UF/UFplus size 75)		-				F9			
4 - 20 mA current loop interface (0 to +310 °C = 4 - 20 mA) Temperature controller, actual value Temperature of a Pt100 sensor					V3				
positioned flexibly in chamber for external temperature monitoring (max. 1 SingleDISPLAY, max. 3 TwinDISPLAY) - price per sensor					V6				
Fan speed monitoring with switching off the heating and with alarm in case of failure (for UFplus)					V4				
Works calibration certificate for 3 temperatures: +100, +160, +220 °C					D00128				
Works calibration certificate for one (freely selectable) temperature value according to customer specification					D00109				
Door with lock and key (safety lock)				10	В6				
Door hinged on the left Potential-free contact for combination error message (e.g. supply			В	8	ШС			-	
failure, sensor fault, fuse)					H6				
Potential-free contact (24 V/2 A) 2 contacts with socket, for signal generation, controlled by programme segment, for free-selectable functions to be activated (e.g. activation of audible and visual signals, exhaust motors, fans, stirrers, etc.). Only for units with TwinDISPLAY					H72				
Process-dependent programmable door lock (only for units with TwinDISPLAY)					D4				
Door-open-recognition (only for units with TwinDISPLAY)					V5				
Flexible Pt100 temperature sensor, positioned flexibly in chamber or load, for local temperature measurement (up to 1 additional sensor is possible). The measured temperature will be indicated on the display, recorded in the integral data store, and can be documented via the AtmoCONTROL software					Н8				
MobileALERT, notification by SMS in case of any error or alarm of the device (requires option H6)					C3				

Options 30	55	75	11	10 1	60	260	450	750	1060
Temperature restriction; Temperatures: +60, +70, +80, +95, +100, +120, +160, +180, +200 or +250 °C (Please indicate upon ordering) Castor frame (2-part), height 140 mm			R9	,	48			-	
Accessories	30	55	75	110	160	260	450	750	1060
Stainless steel grid, electropolished	E28884	E20)164	E20)165	E28891	E2	0182	B41251
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		-			9767	E29766		2190	B32550
Perforated stainless steel shelf	B29727	B03	3916	B00)325	B29725	В0	0328	-
Reinforced stainless steel shelf, max. loading 60 kg; with guide bars and fixing screws (requires option K1). Please consider max. loading of chamber				-			ВЗ	2191	B32549
Stainless steel slide-in drip tray, 15 mm rim (may affect the temperature distribution, not in connection with option K1)	E02070	E02	2072	E02	2073	E29726	E0	2075	B32599
Stainless steel slide-in drip tray, 15 mm rim, with guide bars and fixing screws (may affect the temperature distribution, only in connection with option K1)							В3	2763	<u>-</u>
Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution, not in connection with option K1)	B04356	B04	1358	B04	1359	B29722	ВО	4362	B29769
Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution, only in connection with option K1)							В3	4055	
Wall bracket for wall mounting	B29755	B29756	B29757	B29758	B29759			- ^	
Guarantee extension by 1 year USB-Ethernet adapter			GA1Q5		E06192		G.A	\2Q5	
Ethernet connection cable 5 m for computer interface		V			E06189				
USB User-ID stick (with User-ID licence): Oven-linked authorisation licence (User-ID-programme) on Memory-stick, prevents undesired manipulation by unauthorised third parties. When reordering please specify serial number (only for units with TwinDISPLAY)					B33170	(
USB stick with documentation software AtmoCONTROL and operation manual for products with SingleDISPLAY (the standard equipment of appliances with TwinDISPLAY includes one USB stick with AtmoCONTROL). When reordering please specify serial number					B33172				
Set of height adjustable feet (4 pcs)				9768				-	
Stacking set (4 pcs) for stacking of appliances of same size Plug-in tube extension (outer diam. 60.3 mm, inner 57 mm), straight, for exhaust air ducting (if necessary for connection by hose)		B29	9744		B29718		-		
Plug-in tube extension (outer diam. 60.3 mm, inner 57 mm), angled, for exhaust air ducting (if necessary for connection by hose)			16		B29719				
Flush-fit unit (stainless steel frame covering gap between oven and wall opening), with air slots	B29728	B29730	B29732	B29734	B29736	B29738	B29740	B2	9742
Flush-fit unit (stainless s <mark>teel frame covering</mark> gap between oven and wall opening), withou <mark>t air slots</mark>	B29729	B29731	B29733	B29735	B29737	B29739	B29741	B2	9743
Subframe, adj <mark>ustable in height (size 30 to 75</mark> : height 600 mm, size 110 to 450: height 500 <mark>mm)</mark>	B29745	B29	9747	B29	9749	B29751	B29753		-
Subframe, on castors (size 30 to 75: height 660 mm, size 110 to 160: height 560 mm)	B29746	B29	9748	B29	9750			-	
Subframe <mark>, adjustable</mark> in height, height 130 mm, for example for units with fresh air filter	B33657	B33	3659	В33	3661	B33664		-	
Software conforming to FDA AtmoCONTROL. 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 control of one unit (only for units with TwinDISPLAY). Respective IQ/OQ documents available in German and English language (without surcharge)					FDAQ1				
Integration of one additional unit (up to max. 31 units) into an already existent FDA-software licence (only for units with TwinDISPLAY)					FDAQ2				
DAkkS calibration for one free-selectable temperature value according to method C (DKD-R 5-7)					E39696				
DAkkS calibration for further temperature values according to method C (DKD-R 5-7)					E39697				
IQ document with device-specific works test data, OQ/PQ check list as support for validation by customer					D00124				
IQ/OQ document with device-specific works test data for one free-selectable temperature value, incl. temperature distribution survey at Memmert for 9 measuring points (size 30), 27 measuring points (sizes 55 - 1060) to DIN 12880:2007-05. PQ check list as support for validation by customer. 305 € for further temperature values	D00125				DO	00127			
On-site IQ/OQ for a freely selectable temperature value, including temperature distribution survey for 9 measuring points (sizes 30), 27 measuring points (sizes 55-1060) to DIN 12880: 2007-05 (plus travel costs, not subject to discount, only D, A, FR)					DLQ100				
Extension of DLQ100 by an additional freely selectable temperature value (not subject to discount)					DLQ100A	4			
Individual on-site Performance Qualification (PQ)					DLQ200				



Pass-through oven UF TS with TwinDISPLAY Forced convection AtmoCONTROL standard software

Model sizes: 160 / 260 / 450 / 750 +20 °C to +250 °C



PASS-THROUGH OVEN UF TS Pass-through ovens UF TS are based on a standard heating oven and feature all technological highlights like product specific heating and perfectly adjusted control technology. The additional option of alternate door locking protects against contamination and, thanks to the split unit lid, access to all electronic components is possible at all times, despite a possible fixed wall installation.





Material lock with precise temperature control

The advantages of the Memmert drying oven with pass-through possibility always come into play when samples are to be transported without contamination.

It is the ideal material lock between the grey room and the cleanroom, and contamination during sample transport is reduced. The Memmert pass-through oven is equipped with a special air circulation system: the supply air takes place in the cleanroom and the exhaust air takes place in the grey room.

The pass-through oven UFTS is based on the Memmert standard heating oven UFplus and guarantees precision and thermal safety, especially when working in the clean room.



PASS-THROUGH OVENS UF TS

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, mat. 1.4301 (ASTM 304), with all-

round deep-drawn ribs to integrate the large-area heating with ceramic-metal sheath

Housing:

Textured stainless steel, intuitively operated TwinDISPLAY (TFT colour displays) with touchscreen, fully insulated stainless steel door on both sides (from model size 450 two leaves), pass-through

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

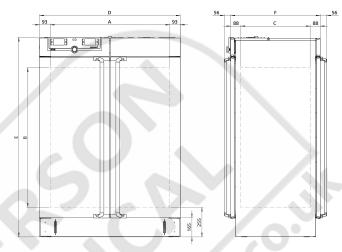
Mains cable with plug (German type) (CEE plug for 400 V) Connection:

Installation:

Interfaces:







Model sizes/Descrip	otion		160	260	450	750	
Stainless steel	Volume	approx. l	161	256	449	749	
interior	Width	(A) mm	560	640	10)40	
	Height	(B) mm	720	800	720	1200	
	Depth	(C) mm	400	500	6	00	
	Max. number of grids/shelves	number	8	9	8	14	
	Max. loading per grid/shelf	kg	2	.0	3	80	
	Max. loading of chamber	kg	210		300		
	Max. loading per slide-in drip tray	kg	3	4		8	
	Max. loading per bottom drip tray	kg	3	4		8	
Textured stainless steel exterior	Width	(D) mm	745	825	12	224	
	Height	(E) mm	1233	1314	1233	1714	
	Depth (without door handle, depth of handle 2x +56 mm)	(F) mm	582	682	7	82	
Standard	Stainless steel grids, electropolished	number			2		
equipment	Standard works calibration certificate (measuring point chamber center)	°C		+	-160		
Temperature	Working temperature range	°C	at least 10 above ambient temperature +250				
	Setting temperature range	°C	+20 to +250				
	Setting accuracy	°C	up	to 99.9: 0.1	/ from 100:	0.5	
Further d <mark>ata</mark>	Electrical load at 230 V, 50/60 Hz	approx. W	3200	3400		-	
	Electrical load at 115 V, 50/60 Hz	approx. W	18	800		-	
	Electrical load at 400 V and 3 x 230 V w/o neutral, 50/60 Hz	approx. W		-	4800	5000	
Packing data	Net weight Net weight	approx. kg	120	138	213	260	
	Gross weight (packed in carton)	approx. kg	146	189	279	331	
	Width	approx. mm	830	930	13	30	
	Height	approx. mm	1300	1380	1450	1920	
	Depth	approx. mm	800	930	10)50	
Order No. Pass-Thr							

Voltage 115 V, 50/60 Hz						
Voltage 115 V, 50700112		X2			-	
Full-sight glass door (4 layer insulating glass) - extra co	ost per side - Temperature-range up to max. +250 °C		В0			
Chamber modification for the application of reinforced						
grids (bearing rails mounted in the working chamber)	includes replacement of standard grids by	-			K1	
reinforced grids	1.6					
Entry port, 23 mm clear diameter, for introducing connections at the side, can be closed by flap,	left centre/centre		F0			
standard positions	left centre/top		F1			
'	right centre/centre		F2 F3			
	right centre/top					
Entry port, 23 mm clear diameter for introducing connections at the side, can be closed by flap, in	left		F4			
special positions (please state location)	right		F5			
Locking mechanism to prevent simultaneous opening	of doors for contamination protection in case of wall					
installation (requires option V5)	or doors for contamination protection in case of wair		D5			
4 - 20 mA current loop interface (0 to $+260$ °C = 4 -	Temperature controller, actual value		V3			
20 mA)	Temperature of a Pt100 sensor positioned flexibly in					
	chamber for external temperature monitoring (max. 3) - price per sensor		V6			
e la a a al ala mala a			1/4			
Fan speed monitoring with switching off the heating a			V4			
Works calibration certificate for 3 temperatures: +100,			D00128			
Works calibration certificate for one (freely selectable) specification	emperature value according to customer		D00109			
Door with lock (safety lock); per side			B6		5	
Door hinged on the left; price per side		В8	БО			
Potential-free contact for combination error message (e a supply failure sensor fault fuse)	- 50	H6	27		
Potential-free contact (24 V/2 A) with socket, for	2 contacts		H72	(0)		
signal generation, controlled by programme	2 contacts		11/2			
segment, for free-selectable functions to be						
activated (e.g. activation of audible and visual signals, exhaust motors, fans, stirrers, etc.); max. 2						
contacts on 1-phase appliances						
Process-dependent electromagnetic door lock (both sig	les)		D4			
Door-open-recognition; per side			V5			
Flexible Pt100 temperature sensor, positioned flexibly	n chamber or load, for local temperature					
measurement (up to 1 additional sensor is possible). T	he measured temperature will be indicated on the		Н8			
display, recorded in the integral data store, and can be						
MobileALERT, notification by SMS in case of any error of			C3			
Temperature restriction; Temperatures: +60, +70, +80 indicate upon ordering)	, +95, +100, +120, +160, +180 or +200 C (Please		A8			
Accessories						
			160	260	450	750
			160	260	450	750
Stainless steel grid, electropolished	(0)		160 E20165	260 E28891		750 0182
Stainless steel grid, electropolished Reinforced stainless steel grid, electropolished, max. Ic	ading 60 kg; with guide bars and fixing screws (requires	option K1). Please			E2	0182
Stainless steel grid, electropolished Reinforced stainless steel grid, electropolished, max. lc consider max. loading of chamber	ading 60 kg; with guide bars and fixing screws (requires	option K1). Please	E20165	E28891	E2:	0182 2190
Stainless steel grid, electropolished Reinforced stainless steel grid, electropolished, max. lo consider max. loading of chamber Perforated stainless steel shelf				E28891	E2:	0182
Stainless steel grid, electropolished Reinforced stainless steel grid, electropolished, max. lo consider max. loading of chamber Perforated stainless steel shelf Reinforced stainless steel shelf, max. loading 60 kg; w	ading 60 kg; with guide bars and fixing screws (requires th guide bars and fixing screws (requires option K1). Ple		E20165	E28891	E21 B3 B0	0182 2190
Stainless steel grid, electropolished Reinforced stainless steel grid, electropolished, max. lo consider max. loading of chamber Perforated stainless steel shelf Reinforced stainless steel shelf, max. loading 60 kg; w of chamber	th guide bars and fixing screws (requires option K1). Ple	ase consider max. loading	E20165 B00325	E28891 . B29725	E2' B3 B0	0182 2190 0328 2191
Stainless steel grid, electropolished Reinforced stainless steel grid, electropolished, max. loconsider max. loading of chamber Perforated stainless steel shelf Reinforced stainless steel shelf, max. loading 60 kg; wof chamber Stainless steel slide-in drip tray, 15 mm rim (may affec	th guide bars and fixing screws (requires option K1). Ple	ase consider max. loading	E20165	E28891	B3 B0 B3 E0.	0182 2190 0328 2191 2075
Stainless steel grid, electropolished Reinforced stainless steel grid, electropolished, max. loconsider max. loading of chamber Perforated stainless steel shelf Reinforced stainless steel shelf, max. loading 60 kg; wof chamber Stainless steel slide-in drip tray, 15 mm rim (may affec	th guide bars and fixing screws (requires option K1). Ple	ase consider max. loading	E20165 B00325	E28891 . B29725	B3 B0 B3 E0.	0182 2190 0328 2191
Stainless steel grid, electropolished Reinforced stainless steel grid, electropolished, max. loconsider max. loading of chamber Perforated stainless steel shelf Reinforced stainless steel shelf, max. loading 60 kg; wof chamber Stainless steel slide-in drip tray, 15 mm rim (may affection steel slide-in drip tray, 15 mm rim, with guide connection with option K1)	th guide bars and fixing screws (requires option K1). Ple	ase consider max. loading tion K1) ribution, only in	E20165 B00325	E28891 . B29725	B3 B0 B3 E0.	0182 2190 0328 2191 2075
Stainless steel grid, electropolished Reinforced stainless steel grid, electropolished, max. loconsider max. loading of chamber Perforated stainless steel shelf Reinforced stainless steel shelf, max. loading 60 kg; wof chamber Stainless steel slide-in drip tray, 15 mm rim (may affect Stainless steel slide-in drip tray, 15 mm rim, with guide connection with option K1) Stainless steel bottom drip tray, 15 mm rim (may affect stainless steel bottom drip tray, 15 mm rim (may affect stainless steel bottom drip tray, 15 mm rim (may affect stainless steel bottom drip tray, 15 mm rim (may affect stainless steel bottom drip tray, 15 mm rim (may affect stainless steel bottom drip tray, 15 mm rim (may affect stainless steel bottom drip tray, 15 mm rim (may affect stainless steel bottom drip tray, 15 mm rim (may affect stainless steel bottom drip tray, 15 mm rim (may affect stainless steel bottom drip tray, 15 mm rim (may affect stainless steel bottom drip tray, 15 mm rim (may affect stainless steel bottom drip tray, 15 mm rim (may affect stainless steel bottom drip tray, 15 mm rim (may affect stainless steel bottom drip tray, 15 mm rim (may affect stainless steel bottom drip tray, 15 mm rim (may affect stainless steel bottom drip tray, 15 mm rim (may affect stainless steel stainless st	th guide bars and fixing screws (requires option K1). Ple the temperature distribution, not in connection with ope bars and fixing screws (may affect the temperature dist the temperature distribution, not in connection with ope	ase consider max. loading tion K1) ribution, only in tion K1)	E20165 B00325 E02073	E28891 B29725 E29726	B3 B0 B3 E0. B3	0182 2190 0328 2191 2075 2763
Stainless steel grid, electropolished Reinforced stainless steel grid, electropolished, max. loconsider max. loading of chamber Perforated stainless steel shelf Reinforced stainless steel shelf, max. loading 60 kg; wof chamber Stainless steel slide-in drip tray, 15 mm rim (may affect Stainless steel slide-in drip tray, 15 mm rim, with guide connection with option K1) Stainless steel bottom drip tray, 15 mm rim (may affect Stainless steel steel bottom drip tray, 15 mm rim (may affect Stainless steel st	th guide bars and fixing screws (requires option K1). Ple the temperature distribution, not in connection with ope bars and fixing screws (may affect the temperature dist	ase consider max. loading tion K1) ribution, only in tion K1)	E20165 B00325 E02073	E28891 B29725 E29726	B3 B0 B3 E0. B3	0182 2190 0328 2191 2075 2763 4362 4055
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Accessories	160	260	450	750	
Extension of DLQ100 by an additional freely selectable temperature value (not subject to discount)		DLQ	100A		
Individual on-site Performance Qualification (PQ)		DLC	Q200		
Maintenance UIS - carrying out and documentation according to Memmert maintenance plan (excluding travel costs, not subject to discount, GER, AT, FR only)	S00311				
Maintenance contract UIS - carrying out and documentation according to Memmert maintenance plan, minimum duration 3 years (excluding travel costs, not subject to discount, GER, AT, FR only)		S00	311J		
Calibration of one freely selectable temperature value (excluding travel costs, not subject to discount, GER, AT, FR only)		S00	0205		
Calibration of an additional temperature value (not subject to discount)		S00)215		

PERSONAL NOTES





Paraffin oven UNpa with TwinDISPLAY AtmoCONTROL software

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

PARAFFIN OVEN UNpa Five model sizes, five times high-precision temperature control of the embedding medium paraffin in science and research. The range of functions and thermal safety of paraffin ovens UNpa are designed specifically for absolutely reliable sample preparation in the laboratory. The benefits for the user: an optimal cost/benefit ratio for an appliance that guarantees, for many years, precise and even temperature control for embedding media without any loss in quality whatsoever.



Safe warming of paraffin

Thanks to its high capillarity, liquid paraffin is an ideal embedding medium. This property, however, may lead to oily residue in tiny cavities. For this reason, the interior chamber of paraffin ovens UNpa is designed almost gas tight. There is definitely no danger of ignition of residue or damage to mechanical and electronic components.



Absolutely uniform temperature distribution

Due to the almost gas tight chamber, no outside air is exchanged. Therefore, the advantages of the uniform temperature distribution by the large surface all-round heating system applied in Memmert heating ovens come fully into play. Also without forced convection, the perfect interaction of the control system and heating unit ensures unparalleled temperature homogeneity and stability.



Air flow with natural convection



PARAFFIN OVENS UNpa

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: $\mathbf{C} \in \mathbf{C} \times \mathbf{C$







Interior:

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

Housing:

Textured stainless steel, rear zinc-plated steel, intuitively operated TwinDISPLAY (TFT colour display) with touchscreen, fully insulated stainless steel door

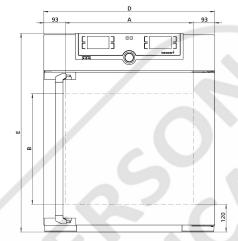
Connection: Mains cable with plug (German type)

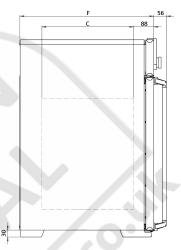
Installation: 4 feet

Interfaces:









Model sizes/Descri	ption		30	55	75	110	160	
Stainless steel	Volume	approx. l	32	53	74	108	161	
interior	Width	(A) mm		400		50	60	
	Height	(B) mm	320	400	560	480	720	
	Depth	(C) mm	250	33	30	41	00	
	Max. number of grids/shelves	number	3	4	6	5	8	
	Max. loading per grid/shelf	kg			20			
	Max. loading of chamber	kg	60	80	120	175	210	
	Max. loading per slide-in drip tray	kg		1.5		:	3	
	Max. loading per bottom drip tray	kg		1.5			3	
Textured stainless steel exterior	Width	(D) mm		585		7.	45	
	Height	(E) mm	704	784	944	864	1104	
	Depth (without door handle, door handle +56 mm)	(F) mm	434	5	14	5	84	
Standard	Stainless steel grids, electropolished	number		ĺ		2		
equipment	Standard works calibration certificate (measuring point chamber center)	°C			+80			
Temperature	Working temperature range	°C at least 5 above ambient temperature to +80						
	Setting temperature range	°C	+20 to +80					
	Setting accuracy	°C			0.1			
Further data	Electrical load at 230 V, 50/60 Hz	approx. W	1600	2000	2500	2800	3200	
	Electrical load at 115 V, 50/60 Hz	approx. W	1600	1700		1800		
Packing data	Net weight	approx. kg	45	55	66	75	96	
	Gross weight (packed in carton)	approx. kg	61	74	85	100	122	
	Width	approx. mm	660	73	30	8:	30	
	Height	approx. mm	890	950	1130	1050	1300	
	Depth	approx. mm	650	6	70	80	00	
Order No. Paraffir	n Ovens		UN30pa	UN55pa	UN75pa	UN110pa	UN160	

Options		30	55	75	110		160
Voltage 115 V, 50/60 Hz				X2			
Full-sight glass door (4-layer insulating glass)				ВО			
Entry port, 23 mm clear diameter, for	left centre/centre			F0			
introducing connections at the side, gastight, can be closed by flap and silicone stopper,	left centre/top			F1			
standard positions - technical clarification	right centre/centre			F2			
required	right centre/top			F3			
Entry port, 23 mm clear diameter, gas tight,	left			F4			
can be closed by flap and silicone stopper, in special positions (please state location) -	right			F5			
technical clarification required	rear			F6			
Entry port (silicone), 40 mm clear diameter, gas tight, can b positions at the back (please state location) - technical clari				F7			
4 - 20 mA current loop interface (0 to +90 °C =	Temperature controller, actual value			V3			
4 20 4)	nperature of a Pt100 sensor positioned			٧٥			
	lly in chamber for external temperature monitoring (max. 3) - price per sensor			V6			
Gas inlet/outlet through 2 tubes with ball valves - technica with other options	I clarification required for combination			К3			
Works calibration certificate for 3 temperatures: +37, +52,	+70 °C			D00126			
Works calibration certificate for one (freely selectable) temp specification	perature value according to customer			D00109			
Door with lock and key (safety lock)				B6			
Door hinged on the left				B8			
Potential-free contact for combination error message (e.g. s	upply failure, sensor fault, fuse)			Н6			
Potential-free contact (24 V/2 A) with socket, for signal generation, controlled by programme segment, for free-selectable functions to be activated (e.g. activation of audible and visual signals, exhaust motors, fans, stirrers, etc.)	2 contacts)	H72			
Process-dependent programmable door lock				D4			
Door-open-recognition				V5			
Flexible Pt100 temperature sensor, positioned flexibly in ch measurement (up to 1 additional sensor is possible). The m indicated on the display, recorded in the integral data store AtmoCONTROL software	neasured temperature will be			Н8			
MobileALERT, notification by SMS in case of any error or ala	rm of the device (requires option H6)			C3			
Castor frame (2-part), height 140 mm				R9			
Accessories	05	A' Y	30	55	75	110	160

Castor name (2 party, neight 1 to min		11.5				
Accessories	30	55	75	110	160	
Stainless steel grid, electropolished	E28884	E20	1164	E20	165	
Perforated stainless steel shelf	B29727	B03	916	B00		
Stainless steel slide-in drip tray, 15 mm rim (may affect the temperature distribution)	E02070	E02	.072	E02	073	
Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution)	B04356	B04	1358	B04	359	
Wall bracket for wall mounting	B29755	B29756	B29757	B29758	B29759	
Guarantee extension by 1 year			GA1Q5			
USB-Ethernet adapter			E06192			
Ethernet connection cable 5 m for computer interface	E06189					
USB User-ID stick (with User-ID licence): Oven-linked authorisation licence (User-ID-programme) on Memory-stick, prevents undesired manipulation by unauthorised third parties. When reordering please specify serial number	B33170					
Set of height adjustable feet (4 pcs)			B29768			
Stacking set (4 pcs) for stacking of appliances of same size		B29	744		-	
Flush-fit unit (stainless steel frame covering gap between oven and wall opening), with air slots	B29728	B29730	B29732	B29734	B29736	
Flush-fit unit (stainless steel frame covering gap between oven and wall opening), without air slots	B29729	B29731	B29733	B29735	B29737	
Subframe, adjustable in height (size 30 to 75: height 600 mm, size 110 to 160: height 500 mm)	B29745	B29	747	B29	749	
Subframe, on castors (size 30 to 75: height 660 mm, size 110 to 160: height 560 mm)	B29746	B29	748	B29	29750	
Subframe, adjustable in height, height 130 mm, for example for units with fresh air filter	B33657	B33	659	B33	661	
FDA conforming software AtmoCONTROL (FDA 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 control of one unit. Respective IQ/OQ documents available in German and English language (without surcharge)			FDAQ1			
Integration of additional units (up to max. 31 units) into an already existent FDA-software licence			FDAQ2			
DAkkS calibration for one free-selectable temperature value according to method C (DKD-R 5-7)			E39696			
DAkkS calibration for further temperature values according to method C (DKD-R 5-7)			E39697			
IQ document with device-specific works test data, OQ/PQ check list as support for validation by customer			D00124			
IQ/OQ document with device-specific works test data for one free-selectable temperature value, incl. temperature distribution survey at Memmert for 9 measuring points (size 30), 27 measuring points (sizes 55 - 1060) to DIN 12880:2007-05. PQ check list as support for validation by customer. 305 € for further temperature values	D00125		D00)127		
On-site IQ/OQ for a freely selectable temperature value, including temperature distribution survey for 9 measuring points (size 30), 27 measuring points (sizes 55 - 160) to DIN 12880: 2007-05 (excluding travel costs, not subject to discount, GER, AT, FR only)			DLQ100			

Accessories	30 55 75 110 160
Extension of DLQ100 by an additional freely selectable temperature value (not subject to discount) ndividual on-site Performance Qualification (PQ)	DLQ100A DLQ200
Maintenance UIS - carrying out and documentation according to Memmert maintenance plan (excluding travel costs, not subject to discount, GER, AT, FR only)	S00311
subject to discount, GER, AT, FR only) Maintenance contract UIS - carrying out and documentation according to Memmert maintenance plan, minimum duration 3 rears (excluding travel costs, not subject to discount, GER, AT, FR only)	S00311J
rears (excluding travel costs, not subject to discount, GER, AT, FR only) Calibration of one freely selectable temperature value (excluding travel costs, not subject to discount, GER, AT, FR only)	\$00205
alibration of an additional temperature value (not subject to discount)	S00215
Republic Control of the Control of t	

PERSONAL NOTES





Vacuum oven VO with TwinDISPLAY AtmoCONTROL software

Model sizes:
29 / 49 / 101
+20 °C to +200 °C
5 mbar to 1100 mbar
Accessories: lower pump chamber and energy-efficient vacuum pump

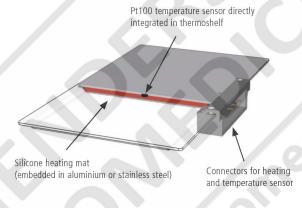
VACUUM OVEN VO The high-performance turbo dryer impresses with its many intelligent Memmert features for gentle drying and precise, rapid temperature control: digital pressure control, directly heated and individually controllable thermoshelves, and simple programming via ControlCOCKPIT or AtmoCONTROL software. Combined together, the speed-controlled vacuum pump and the vacuum oven VO are an unbeatable energy-efficient pairing. The pump fits neatly inside the matching lower chamber.





Unique precision: Memmert VO direct heating

Available only from Memmert: multi-level sensing and heating. For really short heating-up and processing times, heating is provided via individually positionable thermoshelves with integrated shelf heating and sensors. The separate control circuits react precisely to different loads or humidity levels and ensure the setpoint temperature is consistently maintained. Due to the direct contact between the heating and the chamber load, there is practically no loss of heat. Each thermoshelf can be calibrated individually.



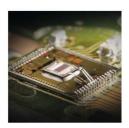
Removable thermoshelf with direct heating system and sensor

Multi-level sensing and heating



Optional vacuum pump saves around 70 % energy

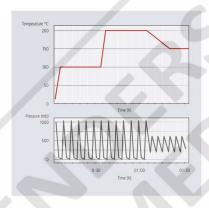
The speed-controlled chemically resistant Memmert vacuum pump is automatically detected by each vacuum oven VO. Thanks to intelligent speed control, it controls the setpoint with great precision. The energy efficiency is also obvious, with measurements showing energy savings of around 70 % in ramp mode compared with vacuum pumps that are not controlled; it is even possible to achieve higher savings at constant vacuum levels. The final vacuum level of up to 2 mbar favours a wide range of applications, while pump control (based on individual requirements) significantly extends the service life of membranes. If another vacuum pump or a central vacuum supply is connected, vacuum control is achieved via solenoid valves.



Turbo drying thanks to vacuum cycles

Digitally controlled vacuum cycles, during which the working chamber is intermittently vented at short intervals, can achieve further significant reductions in drying times. The AtmoCONTROL software makes it quick and easy to program ramps with different temperature and vacuum setpoints.





Example of ramp programming

Convenience in a package: the Premium Module

The basic version of the vacuum oven VO features a thermoshelf and two thermoshelf connectors (VO29: 1 thermoshelf connector). The Premium Module includes the option for switching to inert gas, a programmable, digitally controlled gas inlet with flow reduction; there is also the MobileALERT option with separate error messages for temperature and pressure as well as (depending on the appliance size) additional thermoshelves and thermoshelf connectors (see the technical data for details).



VACUUM OVENS VO

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







Interior:

Stainless steel interior, material 1.4404 (ASTM 316 L), hermetically welded, with removable mountings at the sides for cleaning, including thermoshelf guide bars, as well as mounting on top to avoid turbulences

Housing:

Textured stainless steel, rear zinc-plated steel, intuitively operated TwinDISPLAY (TFT colour displays) with touchscreen, safety glass door with inner bullet-proof glass and external anti-splinter screen

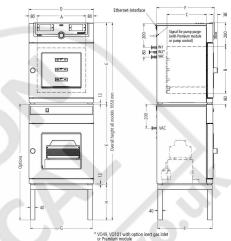
Mains cable with plug (German type) Connection:

Installation: 4 feet

Interfaces:

USB

Ethernet □ LAN □



Model sizes/Descrip	otion			29	49	101	
Stainless steel	Volume	approx	:1	29	49	101	
nterior	Width	(A) mm		38	15	545	
	Height	(B) mm		305	385	465	
	Depth	(C) mm		250	330	400	
	Distance between thermoshelves	mm		7	5	95	
	Maximum load per oven	approx.	kg	40	6	0	
	Max. number of thermoshelves	numbe	er	1		2	
	Max. number of thermoshelves (with premium module)	numbe	er	2 4		1	
	Max. loading per thermoshelf	kg			20		
extured stainless	Width	(D) mm		55	0	710	
teel exterior	Height	(E) mm		607	687	767	
	Depth (without door handle, depth of handle +38 mm)	(F) mm		400	480	550	
	Safety glass door: Textured stainless steel frame with spring-loaded safety glass on inside and anti-splinter screen ESG on outside of door			•			
	Door Seal: Endless silicone profile seal				•		
tandard quipment	Thermoshelves – aluminium eloxadised , mat. 3.3547 (ASTM B209) – with integrated large-area heating including local temperature sensing (Pt100, 4-wire-circuit); individual overtemp. protection for each shelf. Further data see stainless steel number inner working chamber	numbe	1				
	Works calibration certificate (measuring point in the middle of the individual shelf for +160 °C at 20 mbar pressure): a separate certificate is prepared for each thermoshelf ordered and shipped together with the vacuum oven	°C		•			
emperat <mark>ure</mark>	Temperature sensors Pt100 Class A in 4-wire circuit individually for each thermoshelf				•		
	Working temperature range	°C			t 5 above an perature to +		
	Setting temperature range	°C		+20 to +200			
	Setting accuracy	°C		up to 99.9: 0.1 / from 100			
	Temperature variation in time (aluminium thermoshelf)	K			\leq ± 0.3		
	Temperature uniformity (surface) at +160 °C/20 mbar (aluminium thermoshelf)	K			\leq ± 2.5		
ressure (vacuum)	Vacuum connection with small flange DN16, and gas inlet with fresh air supply				•		
	Digital electronic pressure control for a speed-controlled vacuum pump. Tubing for vacuum, air and inert gas are made of material 1.4571 (ASTM 316 Ti). Adjustable from 5 mbar up to 1100 mbar. Programmable, digitally controlled inlet for air				•		
	Pump control: optimised rinsing procedures for the pump membranes as well as signal output for pump ON/OFF				•		
	Rapid air intake for door opening without alteration of selected vacuum setpoint				•		
	Permitted final vacuum	mbaı			0.01		
	Maximum leakage rate	bar/h)		0.01		
Control technology	Digital over- and undertemperature monitor				•		
3,	Temperature monitoring band automatically linked to the setpoint (ASF)				•		
	Monitor relay for reliable heating cut-off in case of fault				•		
	Mechanical temperature limiter (TB)				•		
	Multi-Level-Overtemperature-Protection (MLOP) for each thermoshelf				•		

Model sizes/Desc			29	49	101
Further data	Subframe tubular steel (extra cost), black enamelled (for stacking unit consisting of vacuum oven and pump module, total height: 1650 mm, see sketch of oven dimensions G/H/I) Width/Height/Depth	mm	529/450/ 383	529/290/ 463	689/13 533
D 1:	Electrical load (maximally equipped) at 230 V, 50/60 Hz	approx. W	820	2020	2420
Packing data	Net weight Gross weight (packed in carton)	approx. kg	55 76	83 104	110 135
		approx. kg			830/10
	Packed dimensions (Width, Height, Depth)	approx. mm	660/87		800
	Net weight pump module without/with pump	approx. kg	25/41	30/46	41/5
	Gross weight pump module without/with pump (packed in carton)	approx. kg	46/62	51/67	66/8 830/10
	Packed dimensions pump module (Width, Height, Depth)	approx. mm	660/87	/0/590	800
Order No. Vacu	um Ovens		V029	VO49	VO10
Options		29	49		101
remium module: sizes 49/101), an	comprises the inert gas inlet (only size 49 and 101), extra connectors for thermoshelves, 1 (size 29), 2 additional thermoshelf (sizes 49/101)		T5		
1 - 20 mA current	loop interface (requires option T5) Temperature actual value (0 to 210 °C = 4 - 20 mA)	- \ \ \		V3	
	Temperature of a Pt100 sensor positioned flexibly in chamber for external temperature monitoring - price per sensor		V6		
otential-free cont	act (24 V/2 A) with socket, for combination error message (e.g. supply failure, sensor fault, fuse)		Н6	77	
	fication by SMS in case of any error or alarm of the device (requires option H6)		C3		
MobileALERT for 2 option T5)	alarm notifications; notification by SMS. temperature and vacuum alarm (only in connection with	-		C4	
•	certificate for one (freely selectable) temperature and pressure value (per thermoshelf) according to tion	//.0,(D00116		
ccessories			29	49	10
hermoshelf - alur Pt100, 4-wire-circ	ninium eloxadised material WSt. 3.3547 (ASTM B209) with integrated large-area heating including local tempo uit); individual overtemp. protection for each shelf MLOP (Multi-Level-Overtemperature-Control) and calibration	erature sensing certificate	B00741	B00743	B00
hermoshelf - stai	nless steel material 1.4404 (ASTM 316 L) for especially corrosive material with integrated large-area heating incl ng (Pt100, 4-wire-circuit); individual overtemp. protection for each shelf MLOP (Multi-Level-Overtemperature-Co	uding local	B00733	B00734	B00
	steel, black enamelled (for stacking unit consisting of vacuum oven and pump module, total height: 1650 mm, s	ee "further data"	E02030	E02031	E020
Vorks calibration	certificate for 3 temperatures: +50, +100, +160 °C at 20 mbar pressure. Price per thermoshelf			D00115	
uarantee extensi				GA2Q5	
ottom to accomm	ncuum <mark>pump module</mark> without pump (exterior dimensions and -material No. s. vacuum oven) with antivibration m H <mark>odate the vacuum pump,</mark> incl. full-sight glass door. Socket, signal cable and connecting hose to the vacuum ove	ietal plate at the 1	PM29	PM49	PM1
loise-insulate <mark>d va</mark>	ocuum pump module, as above, however with built-in pump, 230 V, 50/60 Hz		PMP29	PMP49	PMP
ignal cable (<mark>3 m)</mark> equired wi <mark>th pu</mark> m	for control of rotation speed and optimising pump performance by demand-controlled activation of purge of Mei p module)	nmert pump (not		B39410	
	g hose (3 m) from oven to Memmert pump incl. optimised connection accessories (partially stainless steel), (not	required with		B04026	
/acuum p <mark>ump wit</mark> 230 V, 50 Hz. Max	h chemically resistant 4x diaphragm, pump capacity at atm. pressures: approx. 50 Nl./min = 3,0 m ³ /h and autor guarantee period 2 years (requires acessories B39410 and B04026)	n. purge control,		E07509	
SB-Ethernet adap				E06192	
	o <mark>n cable 5 m for computer</mark> interface with User-ID licence): Oven-linked authorisation licence (User-ID-programme) on Memory-stick, prevents undes	rad manipulation		E06189	
y unauthorised th	nird <mark>parties. When reorder</mark> ing please specify serial number			B33170	
ignatures as laid	oftware AtmoCONTROL (FDA edition). Meets the requirements for the use of electronically stored data sets and e down in Regulation 21 CFR Part 11 of the US Food and Drug Administration (FDA). Base licence for the control of documents available in German and English language (without surcharge)	one unit.		FDAQ1	
	tional units (up to max. 31 units) into an already existent FDA-software licence			FDAQ2	
	device-specific works test data, OQ/PQ check list as support for validation by customer	tribution summer at		D00124	
Nemmert for 5 me	with device-specific works test data for one free-selectable temperature and vacuum value, incl. temperature dis easuring points per thermoshelf to DIN 12880:2007-05. PQ check list as support for validation by customer valid urther thermoshelves, price on demand. 360 € for further temperature and vacuum values	for one		D00117	
oints to DIN 1288	a freely selectable temperature and pressure value of a thermoshelf, including temperature distribution survey fo 30: 2007-05 (excluding travel costs, not subject to discount, GER, AT, FR only)			DLQ106	
	06 by an additional freely selectable temperature and pressure value (each thermoshelf) (not subject to discoun	t)		DLQ1064	
	06 by a further thermoshelf for a freely selectable temperature and pressure value (not subject to discount) Performance Qualification (PQ)			DLQ106T DLQ200	
	reformance Qualification (PQ) carrying out and documentation according to Memmert maintenance plan (excluding travel costs, not subject to	discount, GER,		S00320	
Maintenance cont	ract VO - carrying out and documentation according to Memmert maintenance plan, minimum duration 3 years to discount, GER, AT, FR only)	excluding travel		S00320J	
	freely selectable temperature value (excluding travel costs, not subject to discount, GER, AT, FR only)			S00205	
Calibration of an a	dditional temperature value (not subject to discount)			S00215	
	freely selectable temperature and pressure value (excluding travel costs, not subject to discount, GER, AT, FR only			S00212	

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

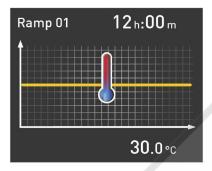
AtmoCONTROL

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

CO, INCUBATORS ICO

COMPRESSOR-COOLED INCUBATORS ICPeco / ICP

PELTIER-COOLED INCUBATORS IPPeco

MEDICAL DEVICES

JNIVERSAL OVENS Um

ICUBATORS Im

STERILISERS S

CO INCLIBATORS ICOmed

BLANKET WARMERS IFbw

WATERBATHS

WATERRATHS WTR





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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.

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