



Incubator

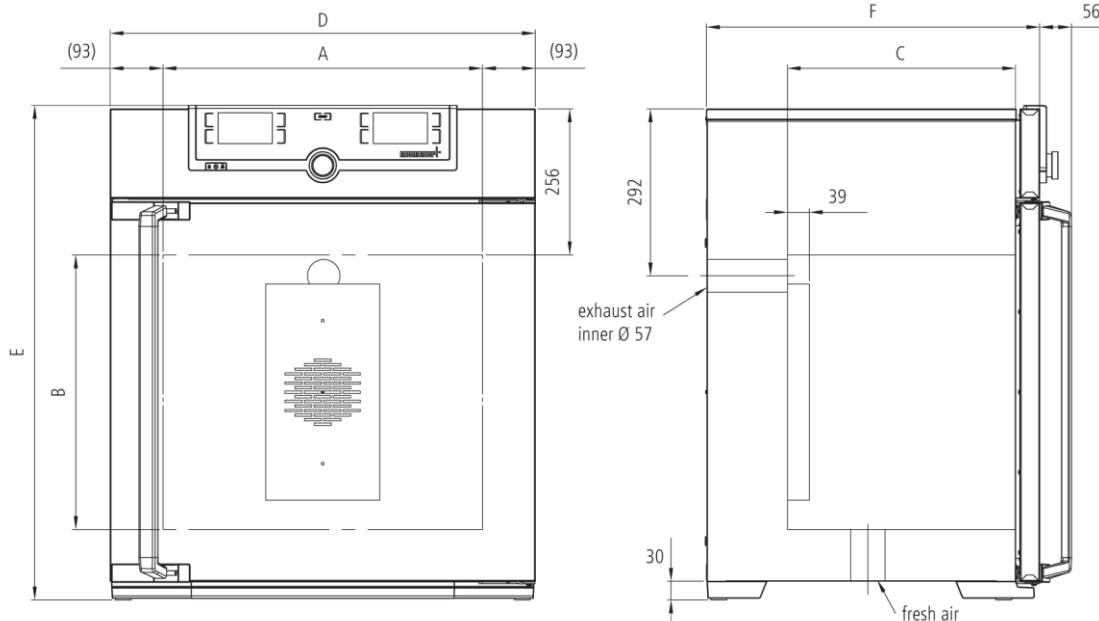
IN260

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



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

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



Control of standard components

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

Temperature

Set temperature range in °C	min. 5°C above ambient up to +80°C
------------------------------------	------------------------------------

resolution of display for setpoint and actual temperature values	0.1°C
-------------------------------------------------------------------------	-------

Control technology

adjustable parameters	temperature (Celsius or Fahrenheit), air flap position, program time, time zones, daylight savings time
Function Setpoint WAIT	the process time does not start until the set temperature is reached
Language setting	German/English/Spanish/French
Calibration	three freely selectable temperature values

Ventilation

natural convection	
Fresh air admixture	adjustment of pre-heated fresh air admixture by air flap control in 10 % steps
Vent	vent connection with restrictor flap

Communication

Programming	AtmoCONTROL software for reading out, managing and organizing the data logger via Ethernet interface (temporary trial version can be downloaded). USB stick with AtmoCONTROL software available as accessory (on demand).
Documentation	program stored in case of power failure

Safety

Temperature control	adjustable electronic overtemperature monitor and mechanical temperature limiter TB, protection class 1 according to DIN 12880 to switch off the heating approx. 20°C above nominal temperature
Autodiagnostic system	for fault analysis

Standard equipment

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

Stainless steel interior

	$w_{(A)} \times h_{(B)} \times d_{(C)}$: 25.2" x 31.5" x 19.7"
	Volume 256 l
	Max. loading of chamber: 661 lbs

Textured stainless steel casing

	$w_{(D)} \times h_{(E)} \times d_{(F)}$: 32.4" x 46.6" x 26.9"
--	-----------------------------------------------------------------

Electrical data

	230 V (+/- 10%), 50/60 Hz / approx. 7.4 amps
	115 V (+/- 10%), 50/60 Hz / approx. 9.6 amps

Packing/shipping data

the appliances must be transported upright

Customs tariff number	8419 8998
Country of origin	Federal Republic of Germany
WEEE-Reg.-No.	DE 66812464
	Dimensions approx. incl. carton B x H x T: 36.6" x 54.3" x 36.6"
	Net weight approx. 243 lbs
	Gross weight carton approx. 355 lbs

Standard units are safety-approved and bear the test marks

