



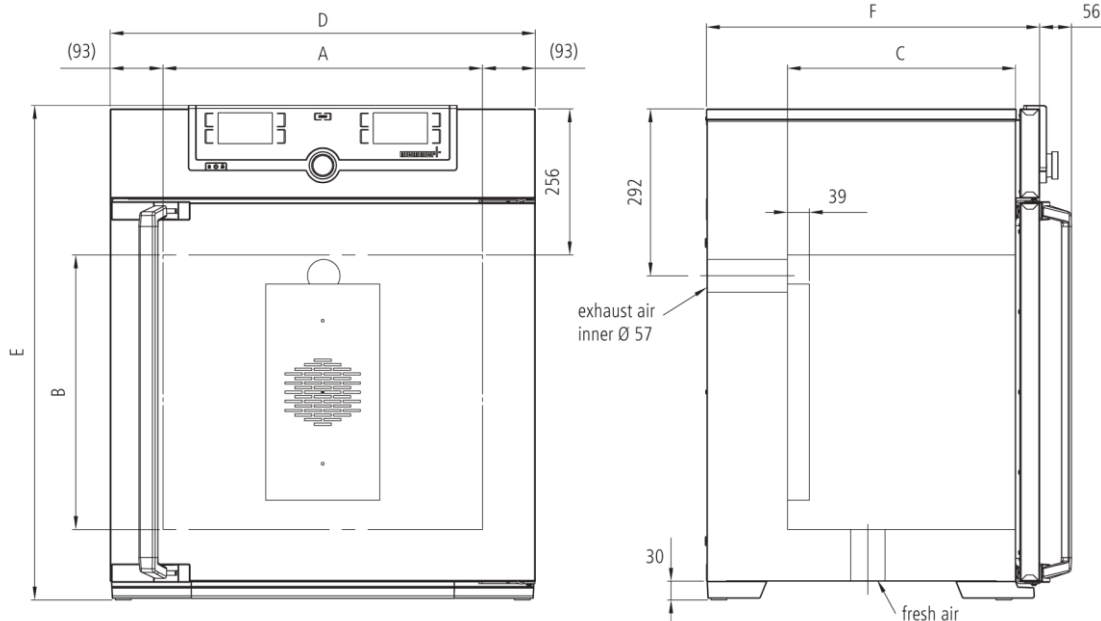
## Incubator IN750plus

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

|                       |  |
|-----------------------|--|
| <b>ControlCOCKPIT</b> | adaptive multifunctional digital PID-microprocessor controller with 2 high-definition TFT-color displays                     |
| <b>Temperature</b>    | 2 Pt100 sensors Class A in 4-wire-circuit, mutually monitoring and taking over the performance at the same temperature value |
| <b>Timer</b>          | Digital backwards counter with target time setting, adjustable from 1 minute to 99 days                                      |

## Temperature

|  |                                    |
|--|------------------------------------|
| <b>Set temperature range in °C</b>                                       | min. 5°C above ambient up to +80°C |
| <b>resolution of display for set point and actual temperature values</b> | 0.1°C                              |

## Control technology

|                              |   |
|------------------------------|---|
| <b>adjustable parameters</b> | temperature (Celsius or Fahrenheit), air flap position, program time, time zones, daylight savings time         |
| <b>Function HeatBALANCE</b>  | adapting the distribution of the heating performance of the upper and lower heating circuit from -50 % to +50 % |
| <b>Sterilization</b>         | fixed sterilization program (4 hours/160°C) for sterilization of working chamber, not for sterilizing the load  |
| <b>Function SetpointWAIT</b> | the process time does not start until the set temperature is reached  |
| <b>Language setting</b>      | German/English/Spanish/French   |
| <b>Calibration</b>           | three freely selectable temperature values  |

## Ventilation

|                            |  |
|----------------------------|--|
| <b>natural convection</b>  |  |
| <b>Fresh air admixture</b> | adjustment of pre-heated fresh air admixture by air flap control in 10 % steps for each segment individually |
| <b>Vent</b>                | vent connection with restrictor flap   |

## Communication

|                      |  |
|----------------------|--|
| <b>Programming</b>   | AtmoCONTROL software on a USB stick for programming, managing and transferring programs via Ethernet interface or USB port |
| <b>Documentation</b> | program stored in case of power failure  |

## Safety

|                              |   |
|------------------------------|---|
| <b>Alarm</b>                 | audible and visual  |
| <b>Temperature control</b>   | overtemperature monitor TWW, protection class 3.1 or adjustable temperature limiter TWB, protection class 2, selectable on display  |
| <b>AutoSAFETY</b>            | additionally integrated over- and undertemperature monitor "ASF", automatically following the set point value at a preset tolerance range, alarm in case of over- or undertemperature, heating is switched off in case of overtemperature |
| <b>Temperature control</b>   | mechanical temperature limiter TB, protection class 1 according to DIN 12880 to switch off the heating approx. 20°C above nominal temperature   |
| <b>Autodiagnostic system</b> | for fault analysis  |

## Standard equipment

|                          |  |
|--------------------------|--|
| <b>Door</b>              | fully insulated stainless steel doors with 2-point locking (compression door lock)   |
| <b>Door</b>              | inner glass doors  |
| <b>Installation</b>      | on lockable castors  |
| <b>Internals</b>         | 2 stainless steel grids  |
| <b>Scope of delivery</b> | incl. works calibration certificate for +37°C  |
| <b>Housing</b>           | rear zinc-plated steel   |
| <b>Interior</b>          | 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

$w_{(A)} \times h_{(B)} \times d_{(C)}$ : 40.9" x 47.2" x 23.6"

Volume 749 l

Max. loading of chamber: 661 lbs

## Textured stainless steel casing

$w_{(D)} \times h_{(E)} \times d_{(F)}$ : 48.2" x 67.9" x 30.9"

## Electrical data

230 V (+/- 10%), 50/60 Hz / approx. 8.7 amps

115 V (+/- 10%), 50/60 Hz / approx. 15.6 amps

## Packing/shipping data

the appliances must be transported upright

|                              |  |
|------------------------------|--|
| <b>Customs tariff number</b> | 8419 8998  |
| <b>Country of origin</b>     | Federal Republic of Germany                                      |
| <b>WEEE-Reg.-No.</b>         | DE 66812464  |
|                              | Dimensions approx. incl. carton B x H x T: 52.4" x 75.2" x 41.3" |
|                              | Net weight approx. 474 lbs                                       |
|                              | Gross weight carton approx. 635 lbs                              |

**Standard units are safety-approved and bear the test marks**

