



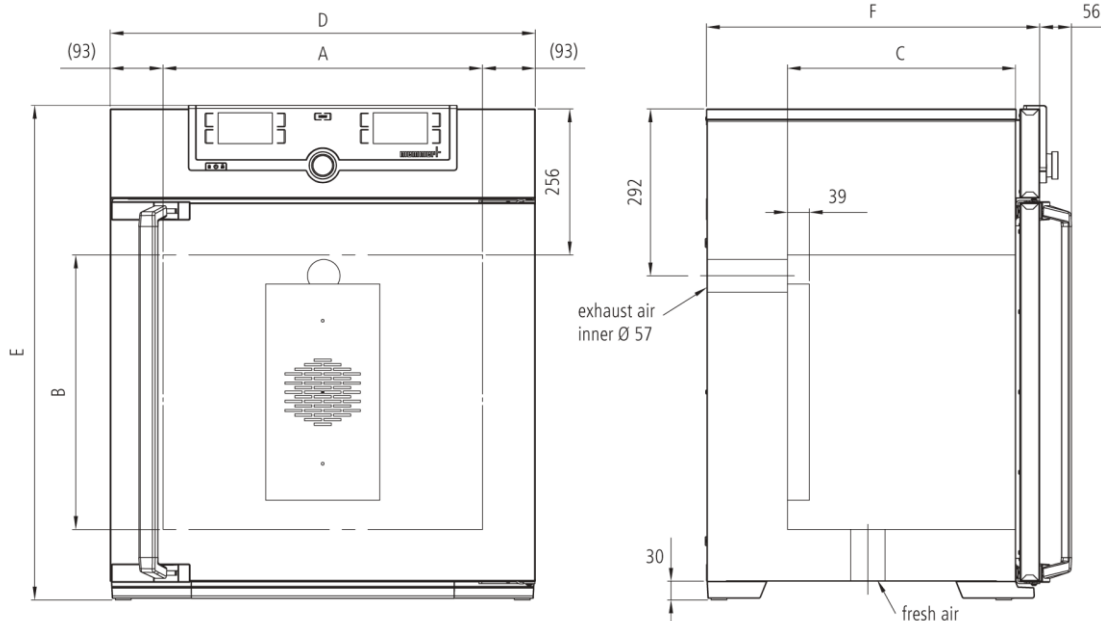
## Incubator IF55plus

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 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

	min. 10°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), fan speed, 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>Fan</b>	forced air circulation by quiet air turbine, adjustable in 10 % steps for each segment individually
<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

Door	fully insulated stainless steel door with 2-point locking (compression door lock)
Door	inner glass door
Internals	1 stainless steel grid
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

	$w_{(A)} \times h_{(B)} \times d_{(C)}$ : 15.8" x 15.8" x 13"
	Volume 53 l
	Max. loading of chamber: 176 lbs

### Textured stainless steel casing

	$w_{(D)} \times h_{(E)} \times d_{(F)}$ : 23" x 30.9" x 20.2"
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### Electrical data

	230 V (+/- 10%), 50/60 Hz / approx. 4.3 amps
	115 V (+/- 10%), 50/60 Hz / approx. 7.8 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: 28.7" x 37.4" x 26.4"
	Net weight approx. 126 lbs
	Gross weight carton approx. 168 lbs

Standard units are safety-approved and bear the test marks

