

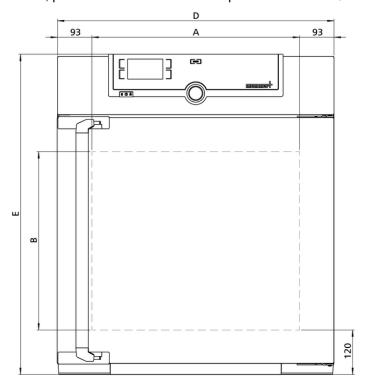
#### Incubator

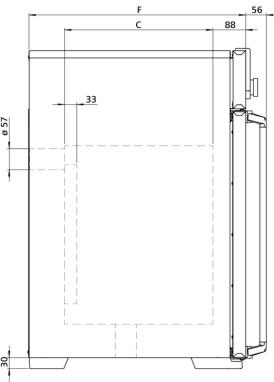
# **IF110**

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 forced air circulation; the fan can also be switched off completely, 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.





Temperature	
Setting temperature range	+20 to +80 °C
Working temperature range	min. 10°C above ambient up to +80°C
Setting accuracy temperature	0.1 °C
Temperature sensor	1 Pt100 sensor DIN class A in 4-wire-circuit
Control technology	
Language setting	German, English, Spanish, French, Polish, Czech, Hungarian
ControlCOCKPIT	SingleDISPLAY. Adaptive multifunctional digital PID-microprocessor controller with high-definition TFT-colour display
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), fan speed, air flap position, programme time, time zones, summertime/wintertime
Ventilation	
Fan	forced air circulation by quiet air turbine, adjustable in 10 % steps
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 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).
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	
Deer	fully insulated stainless steel dear with 2 point leaking (compression dear leath)

fully insulated stainless steel door with 2-point locking (compression door lock)

2 stainless steel grid(s), electropolished

inner glass door

incl. works calibration certificate for +37°C

Door

Door

Internals

Works calibration certificate

#### Stainless steel interior

Dimensions	$w_{(A)} \times h_{(B)} \times d_{(C)}$ : 560 x 480 x 400 mm (d less 39 mm for fan)	
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	108	
Max. number of internals	5	
Max. loading of chamber	175 kg	
Max. loading per internal	20 kg	

## Textured stainless steel casing

Dimensions	w <sub>(D)</sub> x h <sub>(E)</sub> x d <sub>(F)</sub> : 745 x 864 x 584 mm (d +56mm door handle)
Housing	rear zinc-plated steel

#### **Electrical data**

Voltage Electrical load	230 V, 50/60 Hz approx. 1400 W	
Voltage Electrical load	115 V, 50/60 Hz approx. 900 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: 830 x 1050 x 800 mm
Net weight	approx. 76 kg
Gross weight carton	approx. 101 kg

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







