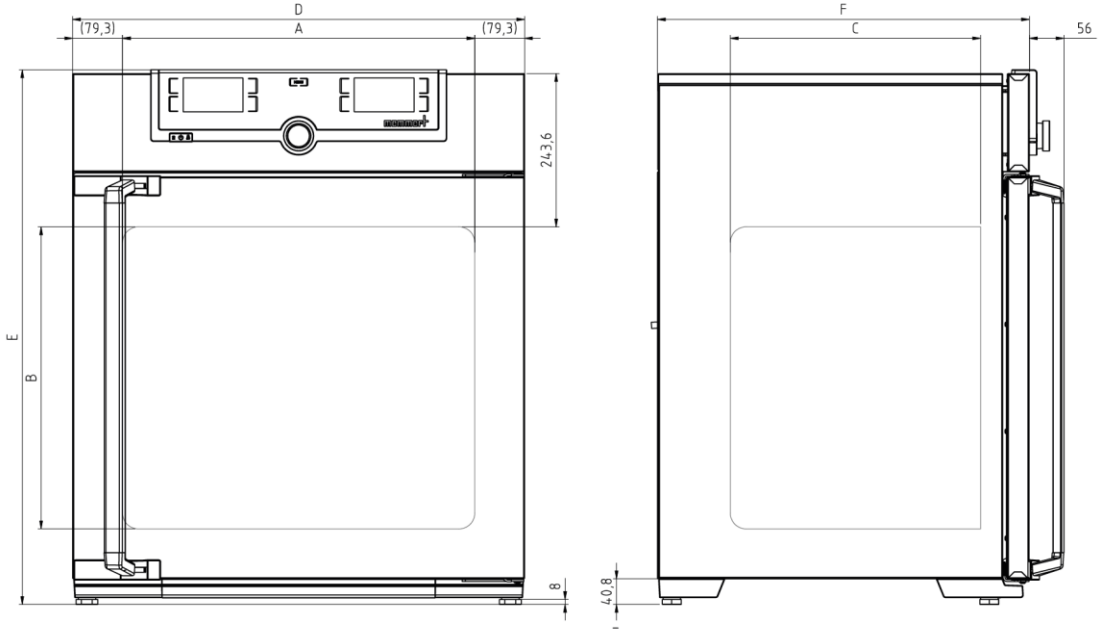
CO_2 Incubator

ICO50

Safety at all times: High-end functions for the protection of cell cultures, bacteria cultures or tissue cultures.

On this page, you can find all the essential technical data on the Memmert CO_2 incubator ICO. Our customer relations team will be pleased to help if you want further information. If you should require a customized special solution, please contact our technical specialists at info@memmertusa.com.



Wisconsin Oven Distributors, LLC. | Tel. 262-594-3941 | E-Mail info@memmertusa.com

Control of standard components

Temperature	2 Pt100 sensors Class A in 4-wire-circuit, mutually monitoring and taking over the performance at the same temperature value
CO2 control	Digital electronic CO2 control with dual beam NDIR system, with auto-diagnostic system and acoustic fault indication, barometric pressure compensation
Adjustment range CO2	0 to 20 % CO2
Variation in time CO2	+/- 0.2 % CO2
ControlCOCKPIT	adaptive multifunctional digital PID-microprocessor controller with 2 high-definition TFT-color displays
Humidity control	Humidity limitation thanks to a Peltier element; when water dish is full and inserted, the Peltier element limits the value of relative humidity in the interior to 93 % rh +/- 2.5 %
Setting range active humidity control	40 to 97 % rh and rh-Off
Setting accuracy humidity	0.5 % rh
Adjustment range O2	1 to 20 % O2
Setting accuracy O2	0.1 % O2

Temperature

Working-temperature range	5 °C above ambient temperature up to +50 °C Standard sterilization program: 60 minutes at 180°C (without removing the sensors)
Setting temperature range	+18 to +50 °C
Setting accuracy temperature	0.1 °C

Control technology

Function SetpointWAIT	the process time does not start until the set temperature is reached
Language setting	German/English/Spanish/French

Communication

Documentation	program stored in case of power failure
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).

Safety

Alarm	visual and acoustic

Heating concept

large-area multi-function heating system on four sides with additional door and back heating to avoid condensation

Standard equipment

Internals	1 pc stainless steel shelf, perforated
Door	inner glass door with opening (8 mm Ø) to take gas sample
Door	fully insulated stainless steel door with 2-point locking (compression door lock)
Housing	rear zinc-plated steel
Interior	material 1.4301 (ASTM 304), corrosion resistant
Internals	1 pc stainless steel water dish
Scope of delivery	incl. works calibration certificate (measuring point chamber center) at +37°C, 5 % CO2 for standard units
Scope of delivery	incl. works calibration certificate for +37°C, 5 % CO2 and 90 % rh (requires option K7); standard equipment for units with active humidity control
Scope of delivery	incl. works calibration certificate for +37°C, 5 % CO2, 90 % rh and 10 % O2 (requires option K7 and option T6); Standard equipment for units with O2 control

Stainless steel interior

Max. loading of chamber:	165 lbs
Dimensions W x H x D in inches	$w_{(A)}$ x $h_{(B)}$ x $d_{(C)}$: 15.7 x 16.7 x 13
Volume	56 l or 2.0 cu. ft.

Electrical data

Voltage **Electrical load**	230 V, 50/60 Hz approx. 4.3 amps
Voltage **Electrical load**	115 V, 50/60 Hz approx. 8.7 amps

Packing/shipping data

Dimensions approx. incl. carton in inches	B x H x T: 28.7 x 37.4 x 25.2
the appliances must be transported upright	
Customs tariff number	8419 8998
Country of origin	Federal Republic of Germany
WEEE-Reg.-No.	DE 66812464
Net weight	approx. 122 lbs
Gross weight carton	approx. 164 lbs

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Standard units are safety-approved and bear the test marks

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