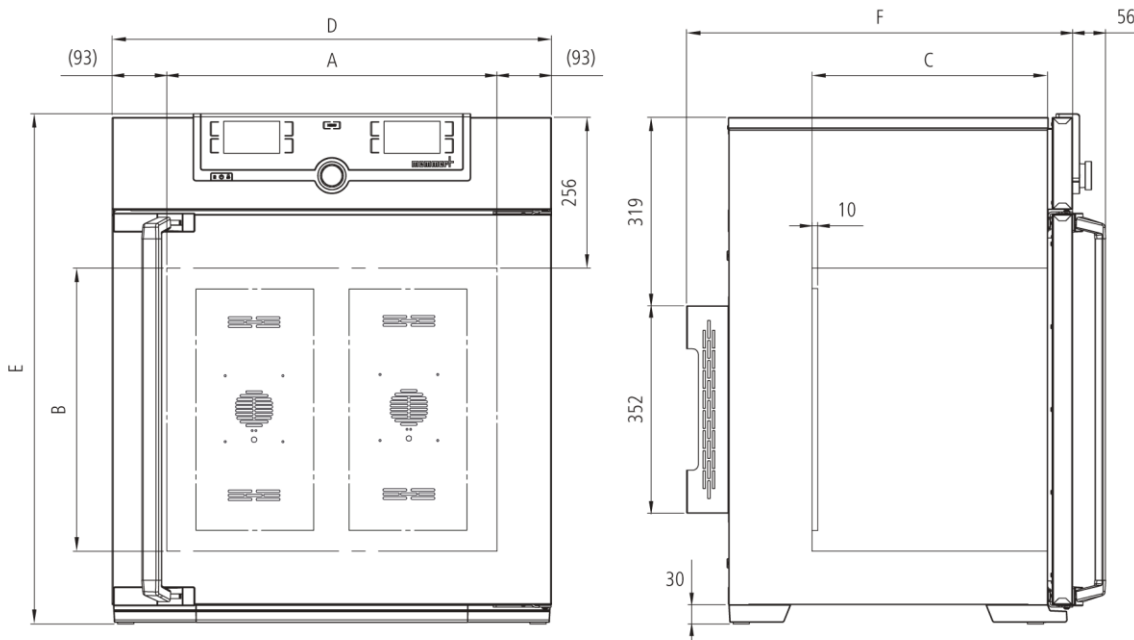# Peltier-cooled incubator

IPP30

Microbiology, zoology, food, cosmetics or pharma industry: the energy-saving cooled incubator with Peltier elements heats up and cools down seamlessly in one system.

With the help of our model selection, with dimensioned model sketches and extensive technical data for download, you will find your perfect Peltier-cooled incubator. For large volumes in conjunction with rapid temperature changes, the Memmert compressor-cooled incubator is recommended. Flexibility and technical features of our appliances meet all possible needs. Put us to the test!

Control of standard components

ControlCOCKPIT	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

resolution of display for set point and actual temperature values	0.1°C
	from 0°C to +70°C

Control technology

adjustable parameters	temperature (Celsius or Fahrenheit), program time, time zones, daylight savings time
Function SetpointWAIT	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

forced ventilation by Peltier fan

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
Autodiagnostic system	for fault analysis

Heating concept

energy-saving Peltier heating-/cooling system integrated in the rear (heat pump principle)

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 +10°C and +37°C
Housing	rear zinc-plated steel

Stainless steel interior

$w_{(A)}$ x $h_{(B)}$ x $d_{(C)}$: 15.8″ x 12.6″ x 9.8″
Volume 32 l
Max. loading of chamber: 132 lbs

Textured stainless steel casing

$w_{(D)}$ x $h_{(E)}$ x $d_{(F)}$: 23.0″ x 27.7″ x 20.6″

Electrical data

115 V (+/- 10%), 50/60 Hz / approx. 1.4 amps
230 V (+/- 10%), 50/60 Hz / approx. 0.7 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: 26" x 35" x 25.6"
	Net weight approx. 89 lbs
	Gross weight carton approx. 124 lbs

Standard units are safety-approved and bear the test marks