



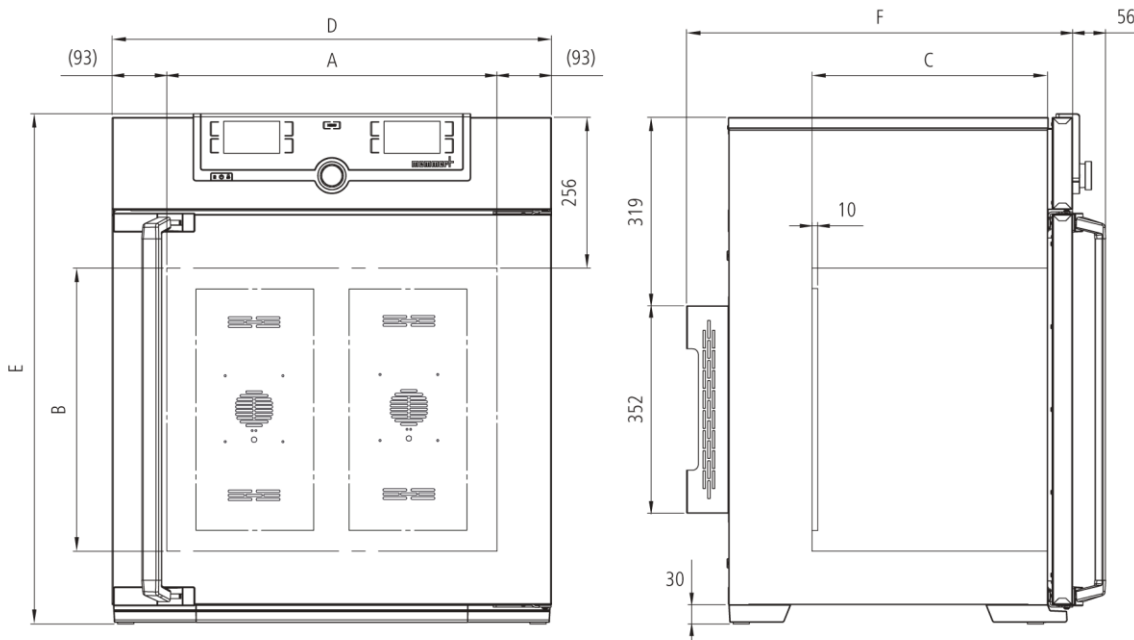
## Peltier-cooled incubator

### IPP750

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

<b>Control</b> COCKPIT	adaptive multifunctional digital PID-microprocessor controller with high-definition TFT-color display
<b>Temperature</b>	1 Pt100 sensor DIN class A in 4-wire-circuit
<b>Timer</b>	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

<b>adjustable parameters</b>	temperature (Celsius or Fahrenheit), program time, time zones, daylight savings time
<b>Function Setpoint</b> WAIT	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

forced ventilation by Peltier fan

### Communication

<b>Programming</b>	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).
<b>Documentation</b>	program stored in case of power failure

### Safety

<b>Temperature control</b>	adjustable electronic overtemperature monitor and mechanical temperature limiter
<b>Autodiagnostic system</b>	for fault analysis

### Heating concept

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

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### Standard equipment

Door	fully insulated stainless steel doors with 2-point locking (compression door lock)
Door	inner glass doors
Installation	on lockable castors
Internals	2 stainless steel grids
Scope of delivery	incl. works calibration certificate for +10°C and +37°C
Housing	rear zinc-plated steel

### 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: 441 lbs

### Textured stainless steel casing

$w_{(D)} \times h_{(E)} \times d_{(F)}$ : 48.2" x 68" x 34"
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### Electrical data

115 V (+/- 10%), 50/60 Hz / approx. 10.4 amps
230 V (+/- 10%), 50/60 Hz / approx. 5.2 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: 52.4" x 75.2" x 41.3"
	Net weight approx. 508 lbs
	Gross weight carton approx. 664 lbs

Standard units are safety-approved and bear the test marks

