

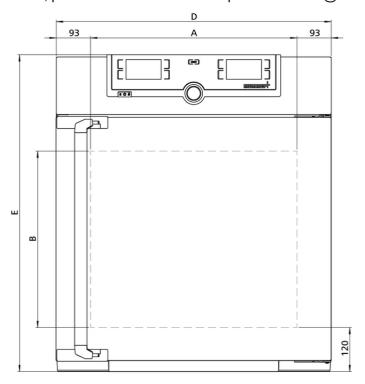
## Incubator

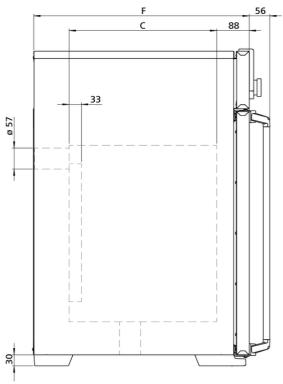
# IF110plus

The incubator I is at home everywhere in 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 customized special solution, please contact our technical specialists at info@memmertusa.com.





| Temperature   |   |
|---|---|
| Setting temperature range   | +20 to +80 °C   |
| Working temperature range   | min. 10°C above ambient up to +80°C   |
| Setting resolution temperature  | 0.1 °C  |
| Temperature sensor  | 2 Pt100 sensors DIN Class A in 4-wire-circuit for mutual monitoring, taking over functions in case of an error  |
| Control technology  |   |
| Control technology  | Tuin DISDLAY Adoptive multifunctional digital DID microprocessor controller with 2 high definition  |
| ControlCOCKPIT  | TwinDISPLAY. Adaptive multifunctional digital PID-microprocessor controller with 2 high-definition TFT-color displays.  |
| Language setting  | German, English, Spanish, French, Polish, Czech, Hungarian  |
| Timer   | Digital backwards counter with target time setting, adjustable from 1 minute to 99 days   |
| Function HeatBALANCE  | adapting the distribution of the heating performance of the upper and lower heating circuit from -50 $\%$ to +50 $\%$   |
| 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, timer  |
| aujustable parameters   |   |
| Sterilization   | fixed sterilization program (4 hours/160°C) for sterilization of working chamber, not for sterilizing the load  |
|   | the load  |
| Sterilization   |   |
| Sterilization  Ventilation  Fan   | forced air circulation by quite air turbine, adjustable in 10 % steps for each segment individually   |
| Ventilation Fan Fresh air   | forced air circulation by quite air turbine, adjustable in 10 % steps for each segment individually  Admixture of pre-heated fresh air by electronically adjustable air flap  |
| Ventilation Fan Fresh air   | forced air circulation by quite air turbine, adjustable in 10 % steps for each segment individually  Admixture of pre-heated fresh air by electronically adjustable air flap  |
| Ventilation Fan Fresh air Vent Communication  | forced air circulation by quite air turbine, adjustable in 10 % steps for each segment individually  Admixture of pre-heated fresh air by electronically adjustable air flap  vent connection with restrictor flap  |
| Ventilation Fan Fresh air Vent  Communication Documentation   | forced air circulation by quite air turbine, adjustable in 10 % steps for each segment individually  Admixture of pre-heated fresh air by electronically adjustable air flap  vent connection with restrictor flap  program stored in case of power failure  AtmoCONTROL software on a USB stick for programming, managing and transferring programs  |
| Ventilation Fan Fresh air Vent  Communication Documentation Programming   | forced air circulation by quite air turbine, adjustable in 10 % steps for each segment individually  Admixture of pre-heated fresh air by electronically adjustable air flap  vent connection with restrictor flap  program stored in case of power failure  AtmoCONTROL software on a USB stick for programming, managing and transferring programs  |
| Sterilization  Ventilation Fan Fresh air Vent  Communication Documentation Programming  Safety  | forced air circulation by quite air turbine, adjustable in 10 % steps for each segment individually  Admixture of pre-heated fresh air by electronically adjustable air flap  vent connection with restrictor flap  program stored in case of power failure  AtmoCONTROL software on a USB stick for programming, managing and transferring programs via Ethernet interface or USB port  mechanical temperature limiter TB, protection class 1 according to DIN 12880 to switch off the heating   |
| Ventilation Fan Fresh air Vent  Communication Documentation Programming  Safety Temperature control                                     | forced air circulation by quite air turbine, adjustable in 10 % steps for each segment individually  Admixture of pre-heated fresh air by electronically adjustable air flap  vent connection with restrictor flap  program stored in case of power failure  AtmoCONTROL software on a USB stick for programming, managing and transferring programs via Ethernet interface or USB port  mechanical temperature limiter TB, protection class 1 according to DIN 12880 to switch off the heating approx. 20°C above nominal temperature  overtemperature monitor TWW, protection class 3.1 or adjustable temperature limiter TWB, protection   |
| Sterilization  Ventilation Fan Fresh air Vent  Communication Documentation Programming  Safety Temperature control  Temperature control | forced air circulation by quite air turbine, adjustable in 10 % steps for each segment individually  Admixture of pre-heated fresh air by electronically adjustable air flap  vent connection with restrictor flap  program stored in case of power failure  AtmoCONTROL software on a USB stick for programming, managing and transferring programs via Ethernet interface or USB port  mechanical temperature limiter TB, protection class 1 according to DIN 12880 to switch off the heating approx. 20°C above nominal temperature  overtemperature monitor TWW, protection class 3.1 or adjustable temperature limiter TWB, protection class 2, selectable on display  additionally integrated over- and undertemperature monitor "ASF", automatically following the setpoint value at a preset tolerance range, alarm in case of over- or undertemperature, heating is switched off |

|  | Stand | dard | equi | pmer | ٦t |
|--|-------|------|------|------|----|
|--|-------|------|------|------|----|

| Door                          | inner glass door  |
|-------------------------------|---|
| Works calibration certificate | incl. works calibration certificate for +37°C                                     |
| Shelving                      | 2 stainless steel grids, electropolished  |
| Door                          | fully insulated stainless steel door with 2-point locking (compression door lock) |

### Stainless steel interior

| Dimensions              | $W_{(A)} \times h_{(B)} \times d_{(C)}$ : 22 x 18.9 x 15.7 inches (d less 1.3" 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 I / 3.8 cu ft   |  |
| Max. number of shelves  | 5   |  |
| Max. loading of chamber | 385 lbs   |  |
| Max. loading per shelf  | 44 lbs  |  |

# Textured stainless steel casing

| Dimensions | $w_{(D)} \times h_{(E)} \times d_{(F)} = 29.3 \times 34 \times 23$ inches (d +2.2" door handle) |
|------------|---|
| Housing    | rear zinc-plated steel  |

#### **Electrical data**

| Voltage         | 230 V (± 10%), 50/60 Hz |
|-----------------|-------------------------|
| Electrical load | approx. 1400 W / 6.1 A  |
| Voltage         | 115 V (± 10%), 50/60 Hz |
| Electrical load | approx. 900 W / 7.9 A   |

#### **Ambient conditions**

|                          | be less than 2".             |
|--------------------------|------------------------------|
| 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: 33 x 42 x 32 inches             |
| Net weight                     | approx. 168 lbs                            |
| Gross weight carton            | approx. 223 lbs                            |

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







