

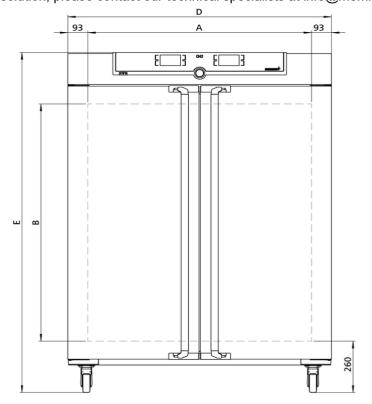
Incubator

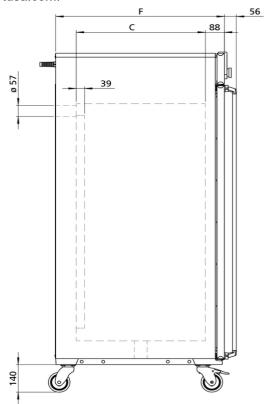
IF750plus

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 | |
| 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 |
| Sterilization | fixed sterilization program (4 hours/160°C) for sterilization of working chamber, not for sterilizing |
| | the load |
| | the load |
| Ventilation | |
| Fan | forced air circulation by 2 quiet air turbines, adjustable in 10 % steps for each segment individually |
| Fan Fresh air | forced air circulation by 2 quiet air turbines, adjustable in 10 % steps for each segment individually Admixture of pre-heated fresh air by electronically adjustable air flap |
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| Fan Fresh air Vent | forced air circulation by 2 quiet air turbines, adjustable in 10 % steps for each segment individually Admixture of pre-heated fresh air by electronically adjustable air flap |
| Fan Fresh air Vent Communication | forced air circulation by 2 quiet air turbines, adjustable in 10 % steps for each segment individually Admixture of pre-heated fresh air by electronically adjustable air flap vent connection with restrictor flap |
| Fan Fresh air Vent Communication Documentation | forced air circulation by 2 quiet air turbines, 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 |
| Fan Fresh air Vent Communication Documentation | forced air circulation by 2 quiet air turbines, 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 |
| Fan Fresh air Vent Communication Documentation Programming | forced air circulation by 2 quiet air turbines, 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 |
| Fan Fresh air Vent Communication Documentation Programming Safety | forced air circulation by 2 quiet air turbines, 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 |
| Fan Fresh air Vent Communication Documentation Programming Safety Temperature control | forced air circulation by 2 quiet air turbines, 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 |
| Fan Fresh air Vent Communication Documentation Programming Safety Temperature control Temperature control | forced air circulation by 2 quiet air turbines, 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 |

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

Stainless steel interior

| • | o-clean interior,made of stainless steel, reinforced by deep drawn ribbing with integrated and |
|---------------------------------|--|
| protect | ed large-area heating on four sides |
| Volume 7491/2 | 26.5 cu ft |
| Max. number of shelves 14 | |
| Max. loading of chamber 661 lbs | |
| Max. loading per shelf 66 lbs | |

Textured stainless steel casing

| Dimensions | w _(D) x h _(E) x d _(F) : 48.2 x 67.7 x 30.9 inches (d +2.2" door handle) |
|--------------|--|
| Installation | on lockable castors |
| Housing | rear zinc-plated steel |

Electrical data

| Voltage | 230 V (± 10%), 50/60 Hz |
|-----------------|-------------------------|
| Electrical load | approx. 2000 W / 8.7 A |
| Voltage | 115 V (± 10%), 50/60 Hz |
| Electrical load | approx. 1800 W / 15.7 A |

Ambient conditions

| Set Up | The distance between the wall and the rear of the appliance must be at least 6". The clearance from the ceiling must not be less than 8" and the side clearance from walls or nearby appliances must not 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: 53 x 76 x 42 inches |
| Net weight | approx. 479 lbs |
| Gross weight carton | approx. 635 lbs |

Standard units are safety-approved and bear the test marks







