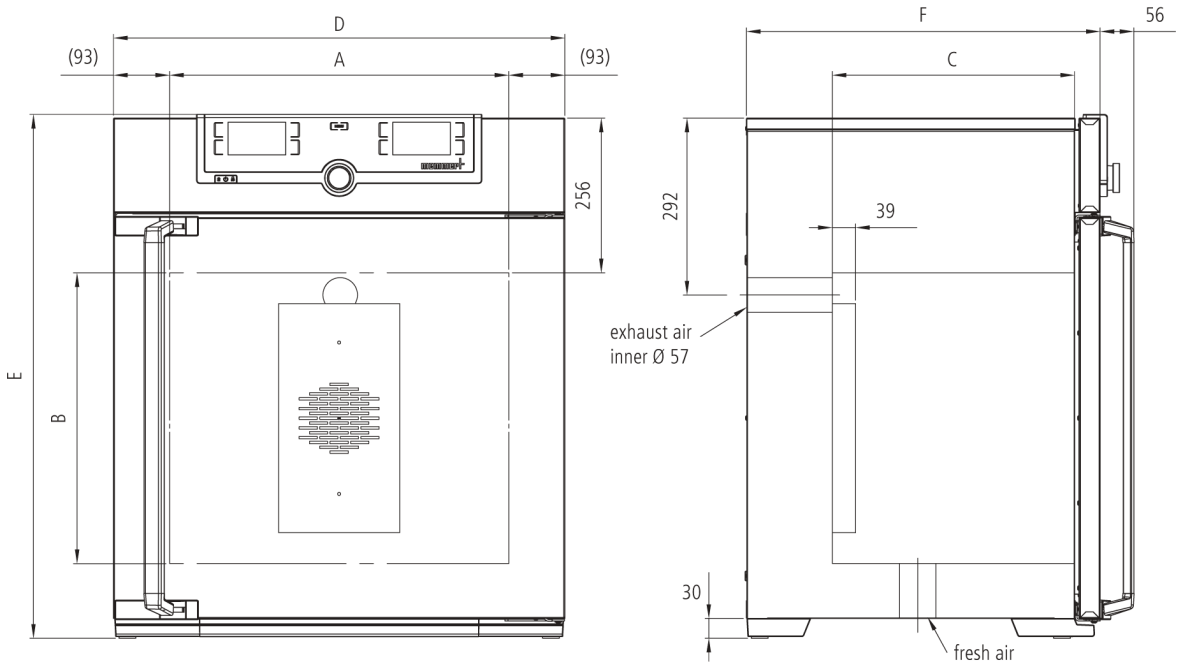
Incubator

IN30plus

The incubator I is at home everywhere in the world of research, medicine, pharmaceutics and food analytics, as well as food chemistry.



With the help of our model selection, with dimensioned model sketches and extensive technical data for download, you can find the right incubator for your needs. The flexibility and technical features of our appliances meet all possible needs. Put us to the test!
From 32 models, expandable with convenient, approved and tested accessories, you will easily find the incubator ideally suited to your needs. According to your individual application the two model variants SingleDISPLAY cover all requirements of thermal safety, precision and quality assurance.



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Control of standard components

ControlCOCKPIT	adaptive multifunctional digital PID-microprocessor controller with 2 high-definition TFT-colour displays
Temperature	2 Pt100 sensors Class A in 4-wire-circuit, mutually monitoring and taking over the performance at the same temperature value
Timer	Digital backwards counter with target time setting, adjustable from 1 minute to 99 days

Temperature

Set temperature range in °C	min. 5°C above ambient up to +80°C
resolution of display for setpoint and actual temperature values	0.1°C

Control technology

adjustable parameters	temperature (Celsius or Fahrenheit), air flap position, programme time, time zones, summertime/wintertime
Sterilisation	fixed sterilisation programme (4 hours/160°C) for sterilisation of working chamber, not for sterilising the load
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

natural convection	
Fresh air admixture	adjustment of pre-heated fresh air admixture by air flap control in 10 % steps for each segment individually
Vent	vent connection with restrictor flap

Communication

Programming	AtmoCONTROL software on a USB stick for programming, managing and transferring programmes via Ethernet interface or USB port
Documentation	programme stored in case of power failure

Safety

Alarm	audible and visual
Temperature control	overtemperature monitor TWW, protection class 3.1 or adjustable temperature limiter TWB, protection class 2, selectable on display
AutoSAFETY	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 in case of overtemperature
Temperature control	mechanical temperature limiter TB, protection class 1 according to DIN 12880 to switch off the heating approx. 20°C above nominal temperature
Autodiagnostic system	for fault analysis

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Standard equipment

Door	fully insulated stainless steel door with2-point locking (compression door lock)
Door	inner glass door
Internals	1 stainless steel grid
Scope of delivery	incl. works calibration certificate for +37°C
Housing	rear zinc-plated steel
Interior	easy-to-clean interior,made of stainless steel,reinforced by deep drawn ribbing with integrated and protected large-area heating on four sides

Stainless steel interior

	$w_{(A)}$ x $h_{(B)}$ x $d_{(C)}$: 400 x 320 x 250 mm
	Volume 32 l
	Max. loading of chamber: 60 kg

Textured stainless steel casing

	$w_{(D)}$ x $h_{(E)}$ x $d_{(F)}$: 585 x 704 x 434 mm

Electrical data

	230 V, 50/60 Hz / approx. 1600 W
	115 V, 50/60 Hz / approx. 1600 W

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: 660 x 890 x 650 mm
	Net weight approx. 45 kg
	Gross weight carton approx. 64 kg

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