

#### Incubator

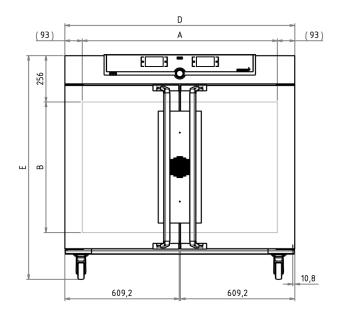
# IF450plus

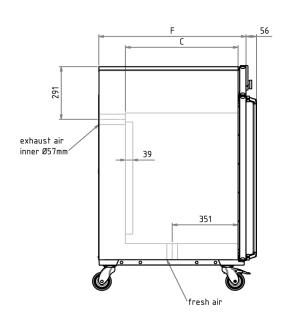
The incubator I is at home everywhere in the world of research, medicine, pharmaceutics and food analytics, as well as food chemistry.



The heating of this incubator is optimally tuned for both natural convection and 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 customised special solution, please contact our technical specialists at <a href="mailto:myAtmoSAFE@memmert.com">myAtmoSAFE@memmert.com</a>.





Temperature	
Working temperature range	min. 10°C above ambient up to +80°C
Setting accuracy temperature	0.1°C
Temperature	2 Pt100 sensors Class A in 4-wire-circuit, mutually monitoring and taking over the performance at the same temperature value
Control technology	
ControlCOCKPIT	TwinDISPLAY. Adaptive multifunctional digital PID-microprocessor controller with 2 high-definition TFT-colour 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, programme time, time zones, summertime/wintertime
Sterilisation	fixed sterilisation programme (4 hours/160°C) for sterilisation of working chamber, not for sterilising the load
Ventilation Fan	forced air circulation by quite air turbine, adjustable in 10 % steps for each segment individually
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	
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Documentation	programme stored in case of power failure
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Documentation Programming  Safety Temperature control  Temperature control	AtmoCONTROL software on a USB stick for programming, managing and transferring programmes 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

# Standard equipment

Works calibration certificate	incl. works calibration certificate for +37°C
Door	inner glass doors
Door	fully insulated stainless steel doors with2-point locking (compression door lock)
Internals	2 stainless steel grids

# Stainless steel interior

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	449 I
Dimensions W x H x D in mm	w <sub>(A)</sub> x h <sub>(B)</sub> x d <sub>(C)</sub> : 1040 x 720 x 600 mm
Max. number of internals	8
Max. loading of chamber	300 kg
Max. loading per internal	30 kg

# Textured stainless steel casing

Installation	on lockable castors
Dimensions	w <sub>(D)</sub> x h <sub>(E)</sub> x d <sub>(F)</sub> : 1224 x 1247 x 784 mm
Housing	rear zinc-plated steel

# **Electrical data**

Voltage	230 V, 50/60 Hz
Electrical load	approx. 1800 W
Voltage	115 V, 50/60 Hz
Electrical load	approx. 1500 W

# Packing/shipping data

#### 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	B x H x T: 1330 x 1440 x 1050 mm
Net weight	approx. 161 kg
Gross weight carton	approx. 227 kg

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









