

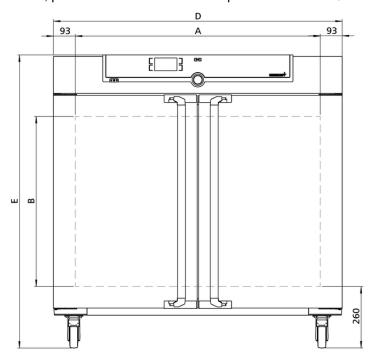
Incubator

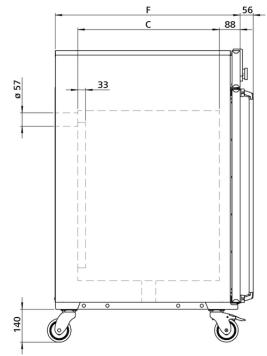
IF450

The incubator I is perfect for 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 customised special solution, please contact our technical specialists at sales@memmert.com.





Temperature		
Setting temperature range	+20 to +80 °C	
Working temperature range	min. 10°C above ambient up to +80°C	
Setting accuracy temperature	0.1 °C	
Temperature sensor	1 Pt100 sensor DIN class A in 4-wire-circuit	
Control technology		
Language setting	German, English, Spanish, French, Polish, Czech, Hungarian	
ControlCOCKPIT	SingleDISPLAY. Adaptive multifunctional digital PID-microprocessor controller with high-definition TFT-colour display	
Timer	Digital backwards counter with target time setting, adjustable from 1 minute to 99 days	
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	
Ventilation		
Fan	forced air circulation by quiet air turbine, adjustable in 10 % steps	
Fresh air	Admixture of pre-heated fresh air by electronically adjustable air flap	
Vent	vent connection with restrictor flap	
Communication		
Documentation	programme stored in case of power failure	
Programming	AtmoCONTROL software for reading out, managing and organising the data logger via Ethernet interface (temporary trial version can be downloaded). USB stick with AtmoCONTROL software available as accessory (on demand).	
Safety		
Temperature control	adjustable electronic overtemperature monitor and 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	

Standard equipment

Internals	2 stainless steel grid(s), electropolished
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)

Stainless steel interior

Dimensions	$w_{(A)} \times h_{(B)} \times d_{(C)}$: 1040 x 720 x 600 mm (d less 39 mm for fan)	
Interior easy-to-clean interior,made of stainless steel, reinforced by deep drawn ribbing with protected large-area heating on four sides		
Volume	449	
Max. number of internals	8	
Max. loading of chamber	300 kg	
Max. loading per internal	30 kg	

Textured stainless steel casing

Dimensions	w _(D) x h _(E) x d _(F) : 1224 x 1247 x 784 mm (d +56mm door handle)	
Installation	on lockable castors	
Housing	rear zinc-plated steel	

Electrical data

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

Ambient conditions

Set Up	The distance between the wall and the rear of the appliance must be at least 15 cm. The clearance from the ceiling must not be less than 20 cm and the side clearance from walls or nearby appliances must not be less than 5 cm.
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: 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







