

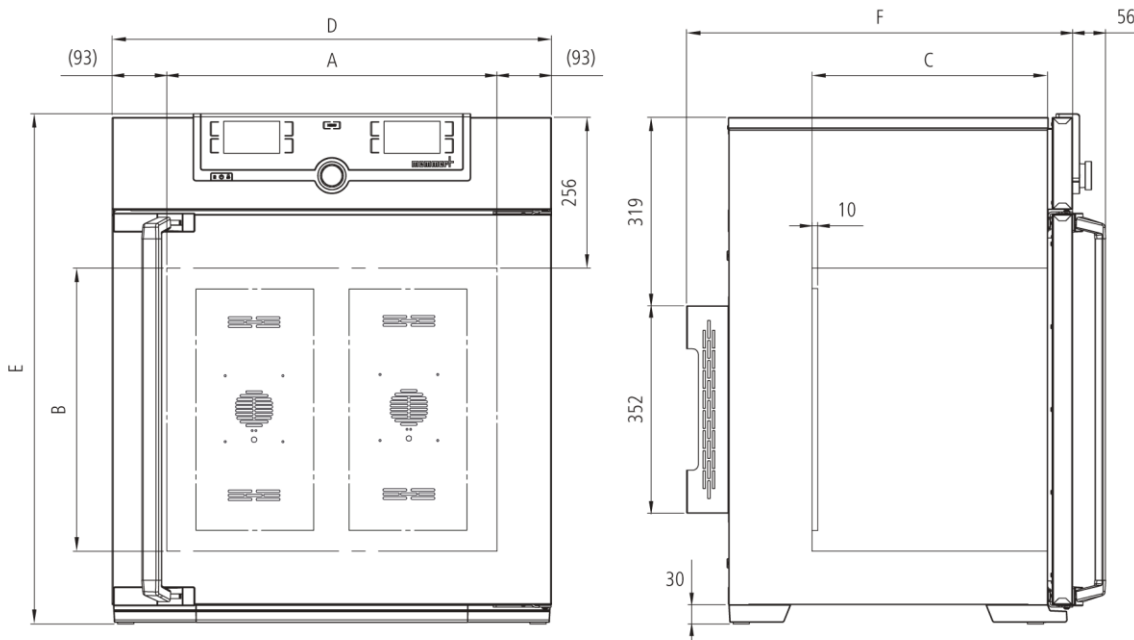


## Peltier-cooled incubator IPP30

Microbiology, zoology, food, cosmetics or pharma industry: the energy-saving cooled incubator with Peltier elements heats up and cools down seamlessly in one system.



With the help of our model selection, with dimensioned model sketches and extensive technical data for download, you will find your perfect Peltier-cooled incubator. For large volumes in conjunction with rapid temperature changes, the Memmert compressor-cooled incubator is recommended. Flexibility and technical features of our appliances meet all possible needs. Put us to the test!



## Control of standard components

|                       |   |
|-----------------------|---|
| <b>ControlCOCKPIT</b> | adaptive multifunctional digital PID-microprocessor controller with high-definition TFT-color display |
| <b>Temperature</b>    | 1 Pt100 sensor DIN class A in 4-wire-circuit  |
| <b>Timer</b>          | Digital backwards counter with target time setting, adjustable from 1 minute to 99 days               |

## Temperature

|  |       |
|--|-------|
| <b>resolution of display for set point and actual temperature values</b> | 0.1°C |
|--|-------|

from 0°C to +70°C

## Control technology

|                              |  |
|------------------------------|--|
| <b>adjustable parameters</b> | temperature (Celsius or Fahrenheit), program time, time zones, daylight savings time |
| <b>Function SetpointWAIT</b> | the process time does not start until the set temperature is reached                 |
| <b>Language setting</b>      | German/English/Spanish/French  |
| <b>Calibration</b>           | three freely selectable temperature values   |

## Ventilation

forced ventilation by Peltier fan

## Communication

|                      |   |
|----------------------|---|
| <b>Programming</b>   | AtmoCONTROL software for reading out, managing and organizing the data logger via Ethernet interface (temporary trial version can be downloaded). USB stick with AtmoCONTROL software available as accessory (on demand). |
| <b>Documentation</b> | program stored in case of power failure   |

## Safety

|                              |  |
|------------------------------|--|
| <b>Temperature control</b>   | adjustable electronic overtemperature monitor and mechanical temperature limiter |
| <b>Autodiagnostic system</b> | for fault analysis   |

## Heating concept

energy-saving Peltier heating-/cooling system integrated in the rear (heat pump principle)

---

### Standard equipment

|                   |   |
|-------------------|---|
| Door              | fully insulated stainless steel door with 2-point locking (compression door lock) |
| Door              | inner glass door  |
| Internals         | 1 stainless steel grid  |
| Scope of delivery | incl. works calibration certificate for +10°C and +37°C                           |
| Housing           | rear zinc-plated steel  |

### Stainless steel interior

|  |
|--|
| $w_{(A)} \times h_{(B)} \times d_{(C)}$ : 15.8" x 12.6" x 9.8" |
| Volume 32 l  |
| Max. loading of chamber: 132 lbs                               |

### Textured stainless steel casing

|   |
|---|
| $w_{(D)} \times h_{(E)} \times d_{(F)}$ : 23.0" x 27.7" x 20.6" |
|---|

### Electrical data

|  |
|--|
| 115 V (+/- 10%), 50/60 Hz / approx. 1.4 amps |
| 230 V (+/- 10%), 50/60 Hz / approx. 0.7 amps |

### 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: 26" x 35" x 25.6" |
|                       | Net weight approx. 89 lbs                                    |
|                       | Gross weight carton approx. 124 lbs                          |

Standard units are safety-approved and bear the test marks

