

Incubators

PERFECTLY COORDINATED. PERFECTLY CONTROLLED.

INCUBATOR I

CO₂ INCUBATOR ICOmed

COMPRESSOR-COOLED INCUBATOR ICPeco/ICP

PELTIER-COOLED INCUBATOR IPP

COOLED STORAGE INCUBATOR IPS

00% ATMOSAFE. MADE IN GERMANY.

www.memmert.com | www.atmosafe.net





Stable. Safe. Sensitive.

Memmert incubators for microbiology. Energy efficient, precise, 100% AtmoSAFE.

Even slight temperature deviations in the working chamber of an incubator may cause a test to fail. For this reason, the heating and control system of Memmert incubators are perfectly adapted to each other. During heating up and cooling down as well as in running operation, all appliances precisely keep the desired parameters within the smallest tolerance limits. Not only at one measuring point, but in the entire working chamber. Each individual Memmert incubator complies with the strict requirements of DIN 12880:2007-05 and is equipped with a maximum of safety functions. Each individual Memmert incubator is 100% AtmoSAFE.



ADDITIONAL INFORMATION

PAGE 30



Incubator IN/INm and IF/IFm with SingleDISPLAY Incubator INplus/INmplus and IFplus/IFmplus with TwinDISPLAY Natural convection or forced air circulation AtmoCONTROL software

Model sizes: 30 / 55 / 75 / 110 / 160 / 260 / 450 / 750 +30 °C to +80 °C

INCUBATOR I Memmert incubators I are at home in the world of research, medicine, pharmaceutics and food technology. Organic chamber loads require gentle heating. For this reason, the heating and control system are especially optimised for low temperatures of up to +80 °C. To prevent temperature overshoots, temperature is increased within a very narrow control range and kept exactly at the setpoint value. As required, the models with natural convection or with forced air circulation are available.





As little air circulation as possible in the incubator

Forced air convection may destroy the protective layer from moist air that is generated during incubation over the samples. This would lead to dehydration of the culture. In a Memmert incubator, the perfect combination of all-round surface heating and temperature control system ensures that incubation generally takes place without forced air circulation. Provided the chamber is fully loaded and forced air circulation is required, it can be precisely adjusted in 10 % steps from 0 to 100 %.

Sterilisation

The chamber of the incubators INplus/IFplus/INmplus and IFmplus, including all installations and sensors, can be sterilised at +160 °C in a 4-hour programme to guarantee optimum hygiene.

Fresh air is preheated

Temperature deviations caused by fresh air can influence sample characteristics or prolong drying. In Memmert incubators, the fresh air is therefore fed through a pre-heating chamber and seamlessly introduced into the working chamber.



Air supply from outside

The incubator Im is a medical device:

The incubator Im is a Class I medical device in accordance with the EU directive 93/42/EEC. In accordance with the intended use incubators INmplus and IFmplus may be used for warming of rinsing solutions and infusions as well as of contrast agents. Incubators INm (with option A6) are intended for heating fango, silicate and APS packs for physical therapy and keeping them warm.

INCUBATORS I

according to DIN 12880:2007-05, EN 61010-1 (IEC 61010-1), EN 61010-2-010

Standard units are safety-approved and bear the test marks: (EAC not valid for medical devices)

Interior:	Stainless steel, material 1.4301 (ASTM 304) with all- round deep-drawn ribs to integrate the large-area heating with ceramic-metal sheath
Housing:	Textured stainless steel, rear zinc-plated steel, intuitively operated SingleDISPLAY or TwinDISPLAY (TFT colour display) with touchscreen; inner glass door, outside fully insulated stainless steel door (from size 450 two leaves)
Fresh air:	Admixture of pre-heated fresh air by electronically adjustable airflap
Connection:	Mains cable with plug (German type)
Installation:	4 feet; sizes 450/750 mounted on lockable castors
Interfaces:	Ethernet USB

USB: only TwinDISPLAY



D

С 39 fresh air

F

56

Model sizes/Descri	ption		30	55	75	110	160	260	450	750
Stainless steel	Volume	approx. I	32	53	74	108	161	256	449	749
interior	Width	(A) mm		400		56	50	640	10)40
	Height	(B) mm	320	400	560	480	720	800	720	1200
	Depth (less 39 mm for fan)	(C) mm	250	3.	30	40	00	500	6	00
	Max. number of grids/shelves	number	3	4	6	5	8	9	8	14
	Max. loading per grid/shelf	kg			2	20			3	0
	Max. loading of chamber	kg	60	80	120	175	210		300	
	Max. loading per slide-in drip tray	kg		1,5			3	4		8
	Max. loading per bottom drip tray	kg		1,5			3	4		8
Textured stainless	Width	(D) mm		585		74	45	824	12	24
steel exterior	Height (size 450, 750 with castors)	(E) mm	704	784	944	864	1104	1183	1247	1726
	Depth (without door handle), door handle + 56 mm	(F) mm	434	5	14	58	34	684	7	84
Standard	Stainless steel grids, electropolished	number		1 2						
equipment	Standard works calibration certificate (measuring point chamber center)	°C		+37						
Temperature	Working temperature range	°C	min. 5 (IN/	min. 5 (IN/INplus/INm/INmplus) 10 (IF/IFplus/IFm/IFmplus) above ambient temperature up to +80						
	Setting temperature range	°C		+20 to +80						
	Setting accuracy	°C		0.1						
Further data	Electrical load at 230 V, 50/60 Hz	approx. W	1600	1000	1250	1400	1600	1700	1800	2000
	Electrical load at 115 V, 50/60 Hz	approx. W	800			900			1500	1800
Packing data	Net weight	approx. kg	48	57	66	76	96	110	161	217
J. M.	Gross weight (packed in carton)	approx. kg		76	85	101	122	161	227	288
	Width	approx. mn		7	30	8	30	930		30
	Height	approx. mn		950	1130	1050	1300	1380	1440	1910
	Depth	approx. mn		6	70	80	00	930	10)50
Order No. Incubators		IN30 IN30m	IN55 IN55m	IN75 IN75m	IN110 IN110m	IN160 IN160m	IN260 IN260m	IN450 IN450m	IN750 IN750m	
N = Natural conF = Forced conv			IN30plus IN30mplus	IN55plus IN55mplus	IN75plus IN75mplus	IN110plus IN110mplus	IN160plus IN160mplus	IN260plus IN260mplus	IN450plus IN450mplus	IN750plu IN750mpl
m = Medical dev	vice		IF30 IF30m	IF55 IF55m	IF75 IF75m	IF110 IF110m	IF160 IF160m	IF260 IF260m	IF450 IF450m	IF750 IF750m
plus = Model with TwinDISPLAY			IF30plus IF30mplus	IF55plus	IF75plus	IF110plus	IF160plus	IF260plus	IF450plus	IF750plu

ш

IF30mplus IF55mplus IF75mplus IF110mplus IF160mplus IF260mplus IF450mplus IF750mplus

Prices for options are only valid when ordering new appliances. Not all options/accessories are combinable with each other. Please contact us for individual combination requests.

Options	30	55	75	110	160	260	450	750	
Voltage 115 V, 50/60 Hz					X2				
Extended overtemperature protection by additionally integrated Pt100 sensor for independent temperature monitoring for models with SingleDISPLAY					46				
Chamber modification for the application of reinforced perforated stainless steel shelves or stainless steel grids (bearing rails mounted in the working chamber) – includes replacement of standard grids by reinforced grids				-			К1		
Interior lighting for observing the load					RO				
Interior socket (can only be ordered with limited temperature range – max. +70 °C) ampacity 230 V, 2.2 A, can be switched off with the On/Off switch, cannot be switched individually, moisture tight IP68 (only with SingleDISPLAY), (option A8 necessary)					R3				
Entry port, 23 mm clear diameter, for left centre/centre introducing connections at the side, can be left centre/top					FO F1				
closed by flap and silicone stopper, standard right centre/centre right centre/centre right centre/top					F2 F3				
Entry port, 23 mm clear diameter, can be left closed by flap, in special positions (please right state location) rear					F4 F5 F6				
Entry port, 14 mm clear diameter, can be closed by flap, in special positions in the back wall (please, state location)					06				
Entry port, 38 mm clear diameter, can be closed by flap, in special positions in the back wall (please, state location)					F7				
Entry port, 57 mm clear diameter, can be closed by flap, in special positions in the back wall (please, state location)					F8				
Entry port, 100 mm clear diameter, can be closed by flap, in special positions in the back wall (please, state location)		-				F9			
4 – 20 mA current loop interface (0 to +90 °C = 4 – 20 mA) Temperature controller, actual value Temperature of a Pt100 sensor positioned flexibly in chamber for external temperature monitoring (max. 1 SingleDISPLAY, max. 3 TwinDISPLAY) – price per sensor					V3 V6				
Fan speed monitoring with switching-off the heating and with alarm in case of failure – only for IFplus/IFmplus	V4								
Works calibration certificate for 3 temperatures: +37 °C, +52 °C, +70 °C	D00126								
Door with lock (safety lock) Door hinged on the left	B6								
Potential-free contact (24 V/2 A) with socket, according to NAMUR NE 28 for external monitoring (indicates when setpoint is reached)					45				
Potential-free contact for combination error message (e.g. supply failure, sensor fault, fuse) Potential-free contact (24 V/2 A) with socket to NAMUR NE 28, for signal generation, controlled by programme segment, for free- selectable functions to be activated (e.g. activation of audible and visual signals, exhaust motors, fans, stirrers, etc.). Only for units with TwinDISPLAY	H6 H72								
Process-dependent programmable door lock (only for units with TwinDISPLAY))4 /5				
Door-open-recognition (only for units with TwinDISPLAY) Flexible Pt100 for positioning in chamber or in load with socket, 4-pin, according to NAMUR NE 28, for external temperature recording (load temperature) max. 3 sensors					√5 ⊣4				
Flexible Pt100 temperature sensor, positioned flexibly in chamber or load, for local temperature measurement (up to 2 additional sensors are possible). The measured temperature can, if required, be indicated on the display, recorded in the integral data store, and can be documented via the AtmoCONTROL software					48				
MobileALERT, notification by SMS in case of any error or alarm of the device. Requires option $\rm H6$					3				
Temperature restriction; Temperatures: +60, +70, +80, +95, +100, +120, +160, +180, +200 or +220 °C (Please, indicate upon ordering) Castor frame (2-part), height 140 mm				{9	48				
			_		4.68	252	150	750	
Accessories	30	55	75	110	160	260	450	750	
Stainless steel grid, electropolished Additional reinforced stainless steel grid, electropolished, max. loading 60 kg; from size 450 with guide bars and fixing screws (only in connection with option K1). Please consider max.	E28884	E20 -	164)165 9767	E28891 E29766	E20 ⁻ B32 ⁻		
loading of chamber Perforated stainless steel shelf	B29727	B03	916	RO)325	B29725	B003	328	
Additional reinforced stainless steel shelf, max. loading 60 kg; with guide bars and fixing screws (only in connection with option K1). Please consider max. loading of chamber	ULJILI	600	510	-	5525	025725	B32		
Stainless steel slide-in drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1	E02070 E02072 E02073 E29726		E020)75					
Stainless steel slide-in drip tray, 15 mm rim, with guide bars and fixing screws (can be used only in connection with option K1)				-			B32	763	
Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1	B04356	B04	358	BO	1359	B29722	B043		
Stainless steel bottom drip tray, 15 mm rim (can be used only in connection with option K1) Wall bracket for wall mounting	B29755	B29756	B29757	- B29758	B29759		- B340)55	

Accessories	30	55	75	110	160	260	450	750
Guarantee extension by 1 year			GA1Q5				GA2Q5	
USB-Ethernet adapter				EOG	5192			
Ethernet connection cable 5 m for computer interface				EOG	5189			
USB User-ID stick (with User-ID licence): Oven-linked authorisation licence (User-ID- programme) on Memory-stick, prevents undesired manipulation by unauthorised third parties. When reordering please specify serial number (only for units with TwinDISPLAY)	B33170							
USB stick with documentation software AtmoCONTROL and operation manual for products with SingleDISPLAY (the standard equipment of appliances with TwinDISPLAY includes one USB stick with AtmoCONTROL). When reordering please specify serial number				B33	3172			
Set of height adjustable feet (4 pcs)			B29	9768				-
Stacking set (4 pcs) for stacking of appliances of same size		B29	9744				-	
Plug-in tube extension (outer diam. 60.3 mm, inner 57 mm), straight, for exhaust air ducting (if necessary for connection by hose)				B29	9718			
Plug-in tube extension (outer diam. 60.3 mm, inner 57 mm), angled, for exhaust air ducting (if necessary for connection by hose)	B29719							
Flush-fit unit (stainless steel frame covering gap between oven and wall opening), with air slots	B29728	B29730	B29732	B29734	B29736	B29738	B29740	B29742
Flush-fit unit (stainless steel frame covering gap between oven and wall opening), without air slots	B29729	B29731	B29733	B29735	B29737	B29739	B29741	B29743
Subframe, adjustable in height (size 30 to 75: height 600 mm, size 110 to 450: height 500 mm)	B29745	B29	9747	B29	9749	B29751	B29753	-
Subframe, on castors (size 30 to 75: height 660 mm, size 110 to 160: height 560 mm)	B29746	B29	9748	B29	329750		-	
Subframe, adjustable in height, height 130 mm, for example for units with fresh air filter	B33657	B33	8659	B33	B33661 B33		B33664 -	
Software conforming to FDA AtmoCONTROL. Meets the requirements for the use of electronically stored data sets and electronic signatures as laid down in Regulation 21 CFR Part 11 of the US Food and Drug Administration (FDA). Base licence for the control of one unit (only for units with TwinDISPLAY). Respective IQ/OQ documents available in German and English language (without surcharge)	FDAQ1							
Integration of one additional unit (up to max. 15 units) into an already existent FDA- software licence (only for units with TwinDISPLAY)				FD	AQ2			
IQ document with device-specific works test data, OQ/PQ check list as support for validation by customer				D00)124			
IQ/OQ document with device-specific works test data for one free-selectable temperature value, incl. temperature distribution survey at Memmert for 9 measuring points (size 30), 27 measuring points (sizes 55 – 1060) to DIN 12880:2007-05. PQ check list as support for validation by customer. Price for further temperature values and validation at customer site on demand	D00125 D00127							



CO₂ Incubator ICOmed with TwinDISPLAY Software AtmoCONTROL

Model sizes: 50 / 105 / 150 / 240+18 °C to +50 °C Humidity 40 to 97 % rh CO₂ concentration 0 to 20 % O₂ concentration 1 to 20 %

CO₂ **INCUBATOR ICOmed** Safety at all times. When it comes to safety and user friendliness, the highly modern CO_2 incubator ICOmed is the perfect solution: Thanks to the battery-buffered ControlCOCKPIT, the operating display, logging and CO_2 control remain fully functional even when there is a power failure. All parameters are logged in accordance with the FDA and, when individually adjusted ranges for CO_2 , O_2 , temperature and humidity are exceeded, notifications can be sent to a mobile phone in addition to an alarm.

The control technology is so finely tuned that the setpoint temperature is guaranteed to be reached without temperature overshoots. With its rounded corners, the interior is easy to clean and can be sterilised for 60 minutes at 180 °C (including all sensors).

All ICOmed models are classified as medical product class IIa.





Unrivalled user friendliness

All parameters can be set easily and intuitively both with the ControlCOCKPIT or the AtmoCONTROL software. The shutter box can be opened, allowing fast access to controls. Maintenance is possible even if the appliances are stacked. The appliance has USB and Ethernet connections as well as a data logger with a ten-year storage capacity. Data can be read and programmes can be transferred by remote access.

Minimising vaporisation and condensation

The active humidity control minimises vaporisation in the interior and ensures short recovery times after the door has been opened. Together with the heating of the interior from all six sides including the heated inner glass door, it prevents the dangerous formation of condensation and offers maximum protection for cell and tissue cultures. The turbulence-free chamber ventilation ensures a constant and uniform atmosphere.



IVF module for models ICO50med/ICO105med

In order to keep vaporisation, condensation and recovery times at a minimum during in vitro fertilisation, the Petri dishes are cultivated in separate slide-in units. The slide-in units in the optional IVF module can be pulled out easily and with low vibration and are equipped with a pull-out lock.



The CO₂ Incubator ICOmed is a medical device:

Memmert subjected its CO_2 incubator ICOmed to a comprehensive medical device evaluation. Every Memmert CO_2 incubator ICOmed is classified as a Class IIa medical device. The ICOmed is intended for the creation and maintenance of constant environmental conditions for application in the field of in vitro fertilisation (IVF), especially for the incubation of oocytes, spermatozoa and zygotes in special culture dishes for IVF application as well as for gene expression and the biosynthesis of RNA and proteins. The CE label on the appliances includes the mark 0197, denoting TRLP – TÜV Rheinland as the notified body.

F

CO₂ INCUBATORS ICOmed

according to DIN 12880:2007-05 , EN 61010-1 (IEC 61010-1), EN 61010-2-010

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

56

抐

Interior:	Stainless steel, material 1.4301 (ASTM 304), deep- drawn, seamlessly welded
Housing:	Textured stainless steel, rear zinc-plated steel, intuitively operated TwinDISPLAY (TFT colour display) with touchsceen; fully insulated stainless steel door and heated inner glass door
Automatic sterilisation:	Humidity and CO_2 sensor sterilised inside the CO_2 incubator
Connection:	Mains cable with plug (German type)
Installation:	4 adjustable feet
Interfaces:	Ethernet USB



				64 	<i>.</i>			
Model sizes/Descri	ption			50	105	150	240	
Stainless steel	Volume		approx. I	56	107	156	241	
nterior	Width	(A)	mm	400	56	C	600	
	Height	(B)	mm	425	480	700	810	
	Depth (less 35 mm for fan)	(C)	mm	330	40	C	500	
	Max. number of perforated shelves		number	5	6	10	12	
	Max. loading per perforated shelf		kg		15			
	Max. loading of chamber		kg	75	90	120	140	
extured stainless	Width	(D)	mm	559	71	9	759	
teel exterior	Height (variable through adjustable feet)	(E)	mm	795	850	1070	1180	
	Depth (without door handle, depth of door handle 56 mm)	(F)	mm	521	59	1	691	
	Fully insulated heated stainless steel door				•	1		
	Additional heated inner glass door				•)		
tandard	Stainless steel shelves, perforated		number	1		2		
quipment	Stainless steel water dish (not applicable with option K7)				1			
	Works calibration certificate (measuring point chamber centre) at +37 °C, 5 % CO_2 for standard units	Ł		•				
	Works calibration certificate at 37 °C, 5 % CO_2 , 90 % rh and 10 % O_2 (requires option K7 and option T6); standard equipment for units with O_2 control			•				
	Works calibration certificate at 37 °C, 5 % CO_2 and 90 % rh (requires option K7); standard equipment for units with active humidity control				•	1		
	CO ₂ connection set: hose with coupling and clamp				•			
	Standard sterilisation programme (without removing the sensors), humidity and CO_2 sensor sterilised inside the CO_2 incubator			60 minutes at 180 °C				
emperature	Working temperature range		°C	5 above ambient temperature up to +				
	Setting temperature range		°C	+18 to +50				
	Setting accuracy		°C	0.1				
	Temperature fluctuations with time at 37 °C (to DIN 12880:2007-05)		К	+/- 0.1				
	Temperature variation in chamber at + 37 °C (to DIN 12880:2007-05)		К		+/- ().3		
lumidity	Humidity limitation thanks to a Peltier element; when water dish is full and inserted, the Peltier element limits the value of relative humidity in the interior to 93 % rh +/- 2.5 %				•			
	Setting range active humidity control (with option K7)		% rh	40 to 97 and rh-Off				
	Setting accuracy		% rh	0.5				
CO ₂ / O ₂	Digital electronic CO ₂ control with dual beam NDIR system, with auto-diagnostic system and acoustic fault indication, barometric pressure compensation							
	Setting range CO ₂		% CO ₂	0 to 20				
	Variation in time CO ₂		% CO ₂	+/- 0.2				
	Setting accuracy CO ₂		% CO ₂	0.1				
	Setting range O ₂		% O ₂	1 to 20				
	Setting accuracy O ₂		% O ₂		0.	1		
urther data	Electrical load at 230/115 V, 50/60 Hz		approx. W	1000	1500	20	00	
acking data	Net weight		approx. kg	55	75	90	110	
	Gross weight (packed in carton)		approx. kg	74	100	116	145	
	Width		approx. mm	730	80	C	840	
	Height		approx. mm	950	1030	1250	1360	

Model sizes/Des	ription	50	105	150	240	
Packing data	Depth approx. mm	640	800)	900	
Order No. CO ₂	Incubators	ICO50med IC	O105med IC	CO150med I	CO240med	
Options		50	105	150	240	
Voltage 115 V, 50	/60 Hz		X	(2		
Battery-buffered C documentation of	ontrolCOCKPIT: Uninterrupted supply for the entire display unit (ControlCOCKPIT) and therefore complete all parameters even when there is a power failure. The CO ₂ parameter is continously regulated.		(22		
Two gas connection	ns with quick release connectors for automatic switch-over of gas cylinders; incl. two CO ₂ connection sets: hose with		Т	1		
coupling and clam Electropolished int						
Active microproces ensures even more	ssor control for humidifying and dehumidifying (40 – 97 % rh), incl. digital indication and auto-diagnostic system rapid reaching of set humidity and very short recovery times while avoiding condensate formation. Humidity supply r (from an external tank) by a self-priming pump; integral bacteria block by generating hotsteam, dehumidifying via			(7		
	concentration by N_2 inlet; adjustment range 1 % up to 20 % O_2 ; setting accuracy 0.1 % (requires option K7). Incl. N_2 se with coupling and clamp		T	6		
	enables a working temperature of 37 °C even at higher ambient temperatures of up to 35 °C			(5		
	y sensor for measuring and displaying the relative humidity), 40 mm clear diameter, moisture tight, can be closed by silicone stopper, at the back, centre right; not available for			(6		
ICO50med with a	tive humidity control (option K7) or humidity display (option K6)		F	7		
Inner door with pa 4 – 20 mA current	rtitioned glass doors loop interface Temperature controller, actual value (0 to +70 °C = 4 - 20 m/	-	\	K4 /3		
4 – 20 MA Curren	Humidity controller, actual value (0 to $\pm 70^{\circ}$ C = 4 – 20 mA Humidity controller, actual value (0 to 100 % rh = 4 – 20 mA (requires option K7 or K	.)		17		
	CO_2 controller, actual value (0 to 25 % $CO2 = 4 - 20$ m/ O_2 controller, actual value (0 to 25 % $O2 = 4 - 20$ mA) (require option T	s		/9 /1		
	certificate for 5 %, 7 % and 10 % CO ₂ (measured at +37 °C) special works calibration certificates upon request			0106		
Door hinged on th			K9 B8			
are reached)	act (24 V/2 A) with socket to NAMUR NE 28 for external monitoring (indicates when set points of temperature and CO_2	H5				
	act for combination error message (e.g. supply failure, sensor fault, fuse) fication by SMS in case of any error or alarm of the device. Requires option H6		H6 C3			
MobileALERT for ι option K7) and O ₂	p to 4 alarm notifications; temperature and CO_2 alarm (standard), additionally humidity alarm (when equipped with alarm (when equipped with option T6)		(24		
Accessories		50	105	150	240	
Perforated stainles	s steel shelf	E35160	E37	418	E35158	
Water dish		B38737		B38000		
	n high) adjustable in height (sizes 150/240: should not be used for 2 stacked units) n high); sizes 150/240: only in combination with the corresponding stacking sets for stacked appliances	B33504		505	B33506	
	mber (filter class E11) according to EN 1822, packed in sterile condition, incl. fixing unit	B33507		508 3739	B33509	
	cing valve to DIN 8546, incl. gas cylinder monitor			2087		
- 1	ng valve to DIN EN ISO 2503, incl. gas cylinder monitor (requires option T6)			5162		
Central water supp information on de	ly, with filter cartridges for connection to the domestic water supply, only in combination with option K7. Product		ZW	VR6		
Central water sup	ly, without filter cartridges for connection to the domestic water supply (only for demineralised water in accordance N EN 50272), only in combination with option K7. Product information on demand		ZW	VR7		
Guarantee extensi			GA	3Q5		
	shaker (not subject to discount) – accessories upon request	-		E06724		
diam.) resp. 24 Pe dishes on demand °C, 5 %, 6 % and	D50med: patented consisting of 6 slide-in units, a total of 12 special racks with indentations for 12 Petri dishes (60 mm tri dishes (35 mm diam.), 2 racks with indentations for 3 special media tubes each; racks with indentations for 4-well ; only for ICO50med with the options K7 and F7; works calibration certificate (measuring point chamber centre) at +37 7 % CO ₂ as well as 90 % rh; 5 % O ₂ for IVF unit equipped with option T6	B44128		-		
mm diam.) resp. 3 4-well dishes on d	D105med: patented, consisting of 8 slide-in units, a total of 16 special racks with indentations for 16 Petri dishes (60 2 Petri dishes (35 mm diam.), 2 racks with indentations for 3 special media tubes each; racks with indentations for emand; only for ICO105med with the options K7 and F7; works calibration certificate (measuring point chamber centre) $\%$ and 7 $\%$ CO ₂ as well as 90 $\%$ rh; 5 $\%$ O ₂ for IVF unit equipped with option T6	-	B42398		-	
Holder for Petri dis	hes round (only in combination with IVF-module)		026		-	
	hes square (only in combination with IVF-module)		308		-	
	e (only in combination with IVF-module) be labelled with a non-permanent board marker (only in combination with IVF-module)		7069 5651			
Wagnetic foil, can USB-Ethernet ada		E36	651 E06	5192		
	n cable 5 m for computer interface			5189		
USB User-ID stick manipulation by u	(with User-ID licence): Oven-linked authorisation licence (User-ID-programme) on Memory-stick, prevents undesired nauthorised third parties. When reordering please specify serial number		B33	3170		
) for stacking of appliances of same size	B29	9744	D/0114	- D/0115	
Software conformi	sting of stacking corners, one connecting plate for the rear, two wall brackets) for stacking of two units of same size		-	B42114	B42115	
signatures as laid	down in Regulation 21 CFR Part 11 of the US Food and Drug Administration (ÉDA). Base licence for the control of one /OQ documents available in German and English language (without surcharge)		FD/	AQ1		

Accessories	50	105	150	240	
Integration of additional units (up to max. 15 units) into an already existent FDA-software licence	existent FDA-software licence FDAQ2				
IQ document with device-specific works test data, OQ/PQ check list as support for validation by customer		DOC	124		
IQ/OQ document with device-specific works test data for one free-selectable CO ₂ , humidity and temperature value, incl. temperature distribution survey at Memmert for 27 measuring points to DIN 12880:2007-05, PQ check list as support for validation by customer (a free-selectable humidity value is only possible with option K7). Price for validation at customer site on demand	e r (a D38897				
IQ/OQ document with device-specific works test data for one free-selectable CO ₂ and temperature value, incl. temperature distribution survey at Memmert for 27 measuring points to DIN 12880:2007-05, PQ check list as support for validation by customer. Price for validation at customer site on demand	D38898				
External measuring instrument with additional measuring head for temperature and humidity measurement. Product information on B04714					



CO₂-cooled incubator ICPeco with TwinDISPLAY AtmoCONTROL software

Model sizes: 110 / 260 / 450 / 750 -12 °C to +60 °C

COMPRESSOR-COOLED INCUBATOR ICPeco These environmentally-friendly cooled incubators are cooled with climate-neutral CO₂. Thanks to this refrigerant's excellent thermodynamic properties and the finely adjusted control technology, an ICPeco is both powerful and high-precision. Without critical temperature overshoots, it keeps the temperatures exactly at the setpoint.





A CO₂-cooled incubator ICPeco is in every respect positive for the ecological balance of a laboratory. Legal restrictions for use are completely excluded in the future, as the refrigerant CO₂ (R744), unlike fluorine-based refrigerants, has no greenhouse gas reduction potential. It is a by-product of industrial processes, which is why far less energy is used for its manufacture than for synthetic, fluorinated refrigerants. R744 is neither flammable nor toxic, does not cause ozone depletion in the atmosphere and does not require disposal or recycling.



Refrigerant CO₂ ensures better cooling performance

The contribution to process optimisation is also impressive. An ICPeco is virtually maintenancefree and extremely powerful. Compared to appliances with R134a as refrigerant, it has faster temperature change rates during cooling-down. Memmert cooled incubators ICP with refrigerant R134a will be available in parallel for a transitional period.



On average 20 % faster temperature change rates with a CO₂-cooled compressor (measurement ICP260eco at ambient temperature +22 °C according to IEC 60068-3-5)



Completely enclosed working chamber

Cooling and heating units are situated outside the working chamber inside the air jacket temperature control system surrounding the entire chamber interior ensuring quick and precise temperature control. The motor-driven forced air circulation, adjustable in 10 % steps via the ControlCOCKPIT ensures optimum temperature distribution.





ICP air jacket temperature control system

Integrated energy saving function

The cooling unit works extremely energy-efficient because the heating is completely switched off in cooling mode. An intelligent DEFROST function enables defrosting as required.

COMPRESSOR-COOLED INCUBATORS ICPeco

according to DIN 12880:2007-05, EN 61010-1 (IEC 61010-1), EN 61010-2-010

Standard units are safety-approved and bear the test marks: $\mathbf{C}\mathbf{\in}$

Interior:	Stainless steel, material 1.4301 (ASTM 304)
Housing:	Textured stainless steel, rear zinc-plated steel, intuitively operated TwinDISPLAY (TFT colour display) with touchscreen; inside glass door, outside fully insulated stainless steel door (from size 450 two leaves)
Connection:	Mains cable with plug (German type)
Installation:	Mounted on lockable castors
Interfaces:	Ethernet USB





Model sizes/Descri	ption			110	260	450	750
Stainless steel	Volume		approx. I	108	256	449	749
interior	Width	(A)	mm	560	640	1	040
	Height	(B)	mm	480	800	720	1200
	Depth (less 33 mm for fan)	(C)	mm	400	500	6	500
	Max. number of grids/shelves		number	5	9	8	14
	Max. loading per grid/shelf		kg		20		30
	Max. loading of chamber		kg	150		200	
	Max. loading per slide-in drip tray		kg	3	4		8
	Max. loading per bottom drip tray		kg	3	4		8
Textured stainless	Width	(D)	mm	745	824	1	224
steel exterior	Height (with castors)	(E)	mm	1233	1552	1613	1950
	Depth (without door handle), door handle + 56 mm	(F)	mm	584	684		784
Standard	Stainless steel grids, electropolished		number	2			
equipment	Standard works calibration certificate (measuring point chamber center)		°C	+10 and +37			
Temperature	Working temperature range (not suitable for long-term storing at sub-zero temperatures. During permanent operation, the glass door may ice over)	J	°C	-12 to +60			
	Setting temperature range		°C		-12 1	0 +60	
	Setting accuracy		°C		().1	
Further data	Electrical load at 230 V, 50 Hz		approx. W		12	200	
Packing data	Net weight		approx. kg	118	162	222	254
	Gross weight (packed in carton)		approx. kg	146	219	287	324
	Width		approx. mm	880	930	1	330
	Height		approx. mm	1410	1760	1700	2150
	Depth		approx. mm	810	930	1	050
Order No. Compr	essor-Cooled Incubators						

(ICP110eco available from Q2 2019)

ICP110eco ICP260eco ICP450eco ICP750eco

Options		110	260	450	750	
Chamber modification for the application of reinforced perforated stain the working chamber) – includes replacement of standard grids by reinf	less steel shelves or stainless steel grids (bearing rails mounted in forced grids			K	.1	
Interior socket, ampacity 230 V/2.2 A, can be switched off with the On/	Off switch, cannot be switched individually, moisture tight IP68		R	3		
Entry port, 23 mm clear diameter, for introducing connections at the side, can be closed by flap and silicone stopper, standard positions	left centre/centre left centre/top		F	0 1		
	right centre/top	-		F3		
Entry port (silicone), 40 mm clear diameter, moisture tight, can be close	ed by silicone stopper, at the back (please, state location)		F	7		
4 – 20 mA current loop interface	Temperature controller, actual value (-20 to +70 °C = 4 – 20 mA) Temperature of a Pt100 sensor positioned flexibly in chamber for external temperature monitoring (max. 3) – price per sensor (-20 to +70 °C = 4 – 20 mA)		V V	'3 '6		
Fan speed monitoring with switching off the heating and with alarm in	case of failure		V	4		
Works calibration certificate for 3 temperatures: 0 °C, +37 °C, +60 °C			D00	130		
Door with lock (safety lock)			В	6		
Door hinged on the left		В	8		-	
Potential-free contact (24 V/2 A) with socket, according to NAMUR NE	28 for external monitoring (indicates when setpoint is reached)		Н	15		
Potential-free contact for combination error message (e.g. supply failure			Н			
Potential-free contact (24 V/2 A) with socket to NAMUR NE 28, for signal generation, controlled by programme segment, for free-selectable functions to be activated (e.g. activation of audible and visual signals, exhaust motors, fans, stirrers, etc.)	2 contacts			72		
Process-dependent programmable door lock			D	4		
Door-open-recognition			V	'5		
Flexible Pt100 for positioning in chamber or in load with socket, 4-pin, (load temperature) max. 3 sensors	according to NAMUR NE 28, for external temperature recording	H4				
Flexible Pt100 temperature sensor, positioned flexibly in chamber or loa are possible). The measured temperature can, if required, be indicated of documented via the AtmoCONTROL software	ad, for local temperature measurement (up to 2 additional sensors on the display, recorded in the integral data store, and can be		н	8		
MobileALERT, notification by SMS in case of any error or alarm of the d	evice. Requires option H6	C3				
Accessories		110	260	450	750	
Stainless steel grid, electropolished		E20165	E28891	E20	182	
Additional reinforced stainless steel grid, electropolished, max. loading connection with option K1). Please consider max. loading of chamber	60 kg; from size 450 with guide bars and fixing screws (only in	E29767	E29766	B32	190	
Perforated stainless steel shelf		B00325	B29725	BOO	328	
Additional reinforced stainless steel shelf, max. loading 60 kg; with guid Please consider max. loading of chamber	de bars and fixing screws (only in connection with option K1).		-	B32	191	
Stainless steel slide-in drip tray, 15 mm rim (may affect the temperature	e distribution) – cannot be used in connection with option K1	E02073	E29726	E02	075	
Stainless steel slide-in drip tray, 15 mm rim, with guide bars and fixing	screws (can be used only in connection with option K1)			B32	763	
Stainless steel bottom drip tray, 15 mm rim (may affect the temperature	e distribution) – cannot be used in connection with option K1	B04359	B29722	B04	362	
Stainless steel bottom drip tray, 15 mm rim (can be used only in connect	tion with option K1)			B34	055	
USB-Ethernet adapter			E06	192		
Ethernet connection cable 5 m for computer interface			E06	189		
USB User-ID stick (with User-ID licence): Oven-linked authorisation licer manipulation by unauthorised third parties. When reordering please spe	nce (User-ID-programme) on Memory-stick, prevents undesired ecify serial number	B33170				
Flush-fit unit (stainless steel frame covering gap between oven and wall		B29734	B29738	B29740	B29742	
Flush-fit unit (stainless steel frame covering gap between oven and wall	opening), without air slots	B29735	B29739	B29741	B29743	
Subframe, adjustable in height (height 500 mm)		B29749	B29751	B29753	-	
Subframe, adjustable in height, height 130 mm, for example for units w	vith fresh air filter	B33661	B33664		_	
Software conforming to FDA AtmoCONTROL. Meets the requirements for signatures as laid down in Regulation 21 CFR Part 11 of the US Food ar unit. Respective IQ/OQ documents available in German and English lang	or the use of electronically stored data sets and electronic nd Drug Administration (FDA). Base licence for the control of one		FD4	AQ1		
Integration of additional units (up to max. 15 units) into an already exis	stent FDA-software licence		FDA	AQ2		
IQ document with device-specific works test data, OQ/PQ check list as	support for validation by customer			124		
IQ/OQ document with device-specific works test data for one free-selec Memmert for 27 measuring points to DIN 12880:2007-05. PQ check list temperature values and validation at customer site on demand	table temperature value, incl. temperature distribution survey at		D00	127		

COMPRESSOR-COOLED INCUBATORS ICP

according to DIN 12880:2007-05, EN 61010-1 (IEC 61010-1), EN 61010-2-010

Standard units are safety-approved and bear the test marks: $\mathsf{C} \in \mathsf{E} \mathsf{R} \mathsf{E}$

Interior:	Stainless steel, material 1.4301 (ASTM 304)
Housing:	Textured stainless steel, rear zinc-plated steel, intuitively operated TwinDISPLAY (TFT colour display) with touchscreen; inside glass door, outside fully insulated stainless steel door (from size 450 two leaves)
Connection:	Mains cable with plug (German type)
Installation:	Mounted on lockable castors
Interfaces:	Ethernet USB





Model sizes/Descri	otion			110	260	450	750	
Stainless steel	Volume		approx. I	108	256	449	749	
interior	or Width		mm	560	640	10	40	
	Height	(B)	mm	480	800	720	1200	
	Depth (less 33 mm for fan)	(C)	mm	400	500	60	00	
	Max. number of grids/shelves		number	5	9	8	14	
	Max. loading per grid/shelf	kg		2	0	3	0	
	Max. loading of chamber	kg		150		200		
	Max. loading per slide-in drip tray		kg	3	4	8	3	
	Max. loading per bottom drip tray		kg	3	4	8	3	
Textured stainless	Width	(D)	mm	745	824	12	24	
steel exterior	Height (with castors)	(E)	mm	1233	1552	1613	1950	
	Depth (without door handle), door handle + 56 mm	(F)	mm	584	684	78	34	
Standard	tandard Stainless steel grids, electropolished			r 2				
equipment	Standard works calibration certificate (measuring point chamber center) °C				+10 and +37			
Temperature				-12 to +60				
	Setting temperature range		°C	-12 to +60				
	Setting accuracy		°C	0.1				
Further data	Electrical load at 230/115 V, 50/60 Hz		approx. W		12	00		
Packing data	Net weight		approx. kg	113	157	217	249	
	Gross weight (packed in carton)		approx. kg	141	214	282	319	
	Width		approx. mm	880	930	13	30	
	Height		approx. mm	1410	1760	1700	2150	
	Depth		approx. mm	810	930	10	50	
Order No. Compr	essor-Cooled Incubators			ICP110	ICP260	ICP450	ICP750	

Options	110	260	450	750
Voltage 115 V, 50/60 Hz		Х	(2	
Chamber modification for the application of reinforced perforated stainless steel shelves or stainless steel grids (bearing rails mounted in the working chamber) – includes replacement of standard grids by reinforced grids			K	1
Interior socket, ampacity 230 V/2.2 A, can be switched off with the On/Off switch, cannot be switched individually, moisture tight IP68		R	3	
Entry port, 23 mm clear diameter, for introducing connections at the side, can be closed by flap and silicone stopper, standard positions left centre/top right centre/top	-		0 1 F3	
Entry port (silicone), 40 mm clear diameter, moisture tight, can be closed by silicone stopper, at the back (please, state location) 4 – 20 mA current loop interface 4 – 20 mA current loop interface (-20 to +70 °C = 4 to 20 mA) Temperature of a Pt100 sensor positioned flexibly in chamber for external temperature monitoring (max. 3) – price per sensor (-20 to +70 °C = 4 – 20 mA)		V	7 /3 /6	
Fan speed monitoring with switching off the heating and with alarm in case of failure		V	4	
Works calibration certificate for 3 temperatures: 0 °C, +37 °C, +60 °C		D00	130	
Door with lock (safety lock)		В	6	
Door hinged on the left	В	8		
Potential-free contact (24 V/2 A) with socket, according to NAMUR NE 28 for external monitoring (indicates when setpoint is reached)		Н	15	
Potential-free contact for combination error message (e.g. supply failure, sensor fault, fuse)		Н	16	
Potential-free contact (24 V/2 A) with socket to NAMUR NE 28, for 2 contacts signal generation, controlled by programme segment, for free-selectable functions to be activated (e.g. activation of audible and visual signals, exhaust motors, fans, stirrers, etc.)		H	72	
Process-dependent programmable door lock		D)4	
Door-open-recognition		V	′5	
Flexible Pt100 for positioning in chamber or in load with socket, 4-pin, according to NAMUR NE 28, for external temperature recording (load temperature) max. 3 sensors	H4			
Flexible Pt100 temperature sensor, positioned flexibly in chamber or load, for local temperature measurement (up to 2 additional sensors are possible). The measured temperature can, if required, be indicated on the display, recorded in the integral data store, and can be documented via the AtmoCONTROL software	H8			
MobileALERT, notification by SMS in case of any error or alarm of the device. Requires option H6		C	3	
Accessories	110	260	450	750
Stainless steel grid, electropolished	E20165	E28891	E20	182
Additional reinforced stainless steel grid, electropolished, max. loading 60 kg; from size 450 with guide bars and fixing screws (only in	E20105	E29766	B32	
connection with option K1). Please consider max. loading of chamber			DOO	
	B00325	B29725	BUU	328
connection with option K1). Please consider max. loading of chamber	B00325	B29725	B00	
connection with option K1). Please consider max. loading of chamber Perforated stainless steel shelf Additional reinforced stainless steel shelf, max. loading 60 kg; with guide bars and fixing screws (only in connection with option K1).	B00325 - E02073	B29725 E29726		191
connection with option K1). Please consider max. loading of chamber Perforated stainless steel shelf Additional reinforced stainless steel shelf, max. loading 60 kg; with guide bars and fixing screws (only in connection with option K1). Please consider max. loading of chamber Stainless steel slide-in drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1	-		B32	191 075
connection with option K1). Please consider max. loading of chamber Perforated stainless steel shelf Additional reinforced stainless steel shelf, max. loading 60 kg; with guide bars and fixing screws (only in connection with option K1). Please consider max. loading of chamber Stainless steel slide-in drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 Stainless steel slide-in drip tray, 15 mm rim, with guide bars and fixing screws (can be used only in connection with option K1)	-		B32 E02	191 075 763
connection with option K1). Please consider max. loading of chamber Perforated stainless steel shelf Additional reinforced stainless steel shelf, max. loading 60 kg; with guide bars and fixing screws (only in connection with option K1). Please consider max. loading of chamber Stainless steel slide-in drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 Stainless steel slide-in drip tray, 15 mm rim, with guide bars and fixing screws (can be used only in connection with option K1) Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1) Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1)	E02073	E29726	B32 E02 B32	191 075 763 362
connection with option K1). Please consider max. loading of chamber Perforated stainless steel shelf Additional reinforced stainless steel shelf, max. loading 60 kg; with guide bars and fixing screws (only in connection with option K1). Please consider max. loading of chamber Stainless steel slide-in drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 Stainless steel slide-in drip tray, 15 mm rim, with guide bars and fixing screws (can be used only in connection with option K1) Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 Stainless steel bottom drip tray, 15 mm rim (can be used only in connection with option K1)	E02073	E29726 B29722	B32 E02 B32 B04	191 075 763 362
connection with option K1). Please consider max. loading of chamber Perforated stainless steel shelf Additional reinforced stainless steel shelf, max. loading 60 kg; with guide bars and fixing screws (only in connection with option K1). Please consider max. loading of chamber Stainless steel slide-in drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 Stainless steel slide-in drip tray, 15 mm rim, with guide bars and fixing screws (can be used only in connection with option K1) Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1) Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1)	E02073	E29726 B29722 E06	B32 E02 B32 B04 B34	191 075 763 362
connection with option K1). Please consider max. loading of chamber Perforated stainless steel shelf Additional reinforced stainless steel shelf, max. loading 60 kg; with guide bars and fixing screws (only in connection with option K1). Please consider max. loading of chamber Stainless steel slide-in drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 Stainless steel slide-in drip tray, 15 mm rim, with guide bars and fixing screws (can be used only in connection with option K1) Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 Stainless steel bottom drip tray, 15 mm rim (can be used only in connection with option K1) USB-Ethernet adapter	E02073	E29726 B29722 E06 E06	B32 E02 B32 B04 B34 192	191 075 763 362
connection with option K1). Please consider max. loading of chamber Perforated stainless steel shelf Additional reinforced stainless steel shelf, max. loading 60 kg; with guide bars and fixing screws (only in connection with option K1). Please consider max. loading of chamber Stainless steel slide-in drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 Stainless steel slide-in drip tray, 15 mm rim, with guide bars and fixing screws (can be used only in connection with option K1) Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1) Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 Stainless steel bottom drip tray, 15 mm rim (can be used only in connection with option K1) USB-Ethernet adapter Ethernet connection cable 5 m for computer interface USB User-ID stick (with User-ID licence): Oven-linked authorisation licence (User-ID-programme) on Memory-stick, prevents undesired	E02073	E29726 B29722 E06 E06	B32 E02 B32 B04 B34 192 189	191 075 763 362
connection with option K1). Please consider max. loading of chamber Perforated stainless steel shelf Additional reinforced stainless steel shelf, max. loading 60 kg; with guide bars and fixing screws (only in connection with option K1). Please consider max. loading of chamber Stainless steel slide-in drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 Stainless steel slide-in drip tray, 15 mm rim, with guide bars and fixing screws (can be used only in connection with option K1) Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1) Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 Stainless steel bottom drip tray, 15 mm rim (can be used only in connection with option K1) USB-Ethernet adapter Ethernet connection cable 5 m for computer interface USB User-ID stick (with User-ID licence): Oven-linked authorisation licence (User-ID-programme) on Memory-stick, prevents undesired manipulation by unauthorised third parties. When reordering please specify serial number	E02073 B04359	E29726 B29722 E06 E06 B33	B32 E02 B32 B04 B34 192 189 170	191 075 763 362 055
connection with option K1). Please consider max. loading of chamber Perforated stainless steel shelf Additional reinforced stainless steel shelf, max. loading 60 kg; with guide bars and fixing screws (only in connection with option K1). Please consider max. loading of chamber Stainless steel slide-in drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 Stainless steel slide-in drip tray, 15 mm rim, with guide bars and fixing screws (can be used only in connection with option K1) Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1) Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 Stainless steel bottom drip tray, 15 mm rim (can be used only in connection with option K1) USB-Ethernet adapter Ethernet connection cable 5 m for computer interface USB User-ID stick (with User-ID licence): Oven-linked authorisation licence (User-ID-programme) on Memory-stick, prevents undesired manipulation by unauthorised third parties. When reordering please specify serial number Flush-fit unit (stainless steel frame covering gap between oven and wall opening), with air slots	E02073 B04359 B04359 B29734	E29726 B29722 E06 E06 B33 B29738	B32 E02 B32 B04 B34 192 189 170 B29740	191 075 763 362 055 B29742
connection with option K1). Please consider max. loading of chamber Perforated stainless steel shelf Additional reinforced stainless steel shelf, max. loading 60 kg; with guide bars and fixing screws (only in connection with option K1). Please consider max. loading of chamber Stainless steel slide-in drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 Stainless steel slide-in drip tray, 15 mm rim, with guide bars and fixing screws (can be used only in connection with option K1) Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 Stainless steel bottom drip tray, 15 mm rim (can be used only in connection with option K1) USB-Ethernet adapter Ethernet connection cable 5 m for computer interface USB User-ID stick (with User-ID licence): Oven-linked authorisation licence (User-ID-programme) on Memory-stick, prevents undesired manipulation by unauthorised third parties. When reordering please specify serial number Flush-fit unit (stainless steel frame covering gap between oven and wall opening), with air slots Flush-fit unit (stainless steel frame covering gap between oven and wall opening), without air slots	E02073	E29726 B29722 E06 E06 B33 B29738 B29738	B32 E02 B32 B04 B34 192 189 170 B29740 B29741	191 075 763 362 055 829742 B29743
connection with option K1). Please consider max. loading of chamber Perforated stainless steel shelf Additional reinforced stainless steel shelf, max. loading 60 kg; with guide bars and fixing screws (only in connection with option K1). Please consider max. loading of chamber Stainless steel slide-in drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 Stainless steel slide-in drip tray, 15 mm rim, with guide bars and fixing screws (can be used only in connection with option K1) Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 Stainless steel bottom drip tray, 15 mm rim (can be used only in connection with option K1) USB-Ethernet adapter Ethernet connection cable 5 m for computer interface USB User-ID stick (with User-ID licence): Oven-linked authorisation licence (User-ID-programme) on Memory-stick, prevents undesired manipulation by unauthorised third parties. When reordering please specify serial number Flush-fit unit (stainless steel frame covering gap between oven and wall opening), with air slots Flush-fit unit (stainless steel frame covering gap between oven and wall opening), without air slots Subframe, adjustable in height (height 500 mm)	E02073	E29726 B29722 E06 E06 B33 B29738 B29738	B32 E02 B32 B04 B34 192 189 170 B29740 B29741	191 075 763 362 055 829742 B29743
connection with option K1). Please consider max. loading of chamber Perforated stainless steel shelf Additional reinforced stainless steel shelf, max. loading 60 kg; with guide bars and fixing screws (only in connection with option K1). Please consider max. loading of chamber Stainless steel slide-in drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 Stainless steel slide-in drip tray, 15 mm rim, with guide bars and fixing screws (can be used only in connection with option K1) Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 Stainless steel bottom drip tray, 15 mm rim (can be used only in connection with option K1) USB-Ethernet adapter Ethernet connection cable 5 m for computer interface USB User-ID stick (with User-ID licence): Oven-linked authorisation licence (User-ID-programme) on Memory-stick, prevents undesired manipulation by unauthorised third parties. When reordering please specify serial number Flush-fit unit (stainless steel frame covering gap between oven and wall opening), with air slots Flush-fit unit (stainless steel frame covering gap between oven and wall opening), without air slots Subframe, adjustable in height (height 500 mm) Subframe, on castors (height 560 mm)	E02073	E29726 B29722 E06 E06 B33 B29738 B29738 B29739 B29751 B33664	B32 E02 B32 B04 B34 192 189 170 B29740 B29741	191 075 763 362 055 829742 B29743
connection with option K1). Please consider max. loading of chamber Perforated stainless steel shelf Additional reinforced stainless steel shelf, max. loading 60 kg; with guide bars and fixing screws (only in connection with option K1). Please consider max. loading of chamber Stainless steel slide-in drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 Stainless steel slide-in drip tray, 15 mm rim, with guide bars and fixing screws (can be used only in connection with option K1) Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 Stainless steel bottom drip tray, 15 mm rim (can be used only in connection with option K1) Stainless steel bottom drip tray, 15 mm rim (can be used only in connection with option K1) USB-Ethernet adapter Ethernet connection cable 5 m for computer interface USB User-ID stick (with User-ID licence): Oven-linked authorisation licence (User-ID-programme) on Memory-stick, prevents undesired manipulation by unauthorised third parties. When reordering please specify serial number Flush-fit unit (stainless steel frame covering gap between oven and wall opening), with air slots Flush-fit unit (stainless steel frame covering gap between oven and wall opening), without air slots Subframe, adjustable in height (height 500 mm) Subframe, on castors (height 560 mm) Subframe, adjustable in height, height 130 mm, for example for units with fresh air filter Software conforming to FDA AtmoCONTROL. Meets the requirements for the use of electronically stored data sets and electronic signatures as laid down in Regulation 21 CFR Part 11 of the US Food and Drug Administration (FDA). Base licence for the control of one	E02073	E29726 B29722 E06 E06 B33 B29738 B29739 B29751 B33664 FD/	B32 E02 B32 B04 B34 192 189 170 B29740 B29740 B29741 B29753 -	191 075 763 362 055 829742 B29743
connection with option K1). Please consider max. loading of chamber Perforated stainless steel shelf Additional reinforced stainless steel shelf, max. loading 60 kg; with guide bars and fixing screws (only in connection with option K1). Please consider max. loading of chamber Stainless steel slide-in drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 Stainless steel slide-in drip tray, 15 mm rim, with guide bars and fixing screws (can be used only in connection with option K1) Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 Stainless steel bottom drip tray, 15 mm rim (can be used only in connection with option K1) USB-Ethernet adapter Ethernet connection cable 5 m for computer interface USB User-ID stick (with User-ID licence): Oven-linked authorisation licence (User-ID-programme) on Memory-stick, prevents undesired manipulation by unauthorised third parties. When reordering please specify serial number Flush-fit unit (stainless steel frame covering gap between oven and wall opening), with air slots Flush-fit unit (stainless steel frame covering gap between oven and wall opening), without air slots Subframe, adjustable in height (height 500 mm) Subframe, adjustable in height, height 130 mm, for example for units with fresh air filter Software conforming to FDA AtmocONTROL. Meets the requirements for the use of electronically stored data sets and electronic signatures as laid down in Regulation 21 CFR Part 11 of the US Food and Drug Administration (FDA). Base licence for the control of one unit. Respective IQ/OQ documents available in German and English language (without surcharge)	E02073	E29726 B29722 E06 E06 B33 B29738 B29739 B29751 B33664 FD/	B32 E02 B32 B04 B34 192 189 170 B29740 B29741 B29753 -	191 075 763 362 055 829742 B29743



Peltier-cooled incubator IPP with SingleDISPLAY Peltier-cooled incubator IPPplus with TwinDISPLAY AtmoCONTROL software

Model sizes: 30 / 55 / 110 / 260 / 400 / 750 / 1060 0 °C to +70 °C

PELTIER-COOLED INCUBATOR IPP Heating and cooling seamlessly with one system thanks to Peltier technology. In this respect, cooled incubators IPP not only contribute to climate protection, but it also achieves an additional decrease in operating costs of up 90 % compared to compressor technology. This perfect development from the environmentally friendly and energy-saving heating/cooling technology by Memmert convinces by outstanding control precision and extremely small fluctuations.





Extremely quiet and vibration-free

The fact that no compressor is required saves space and brings peace and quiet to the laboratory. As Peltier-cooled incubators IPP are almost vibration-free, they can also be applied in entomology. If defined humidity is also required, an alternative would be the constant climate chamber HPP, which is also equipped with Peltier technology.

No condensation in the interior chamber

Due to the closed Peltier cooling system, no outside air is exchanged. Physically derived, unavoidable formation of condensation during the cooling process does not take place in the interior chamber but on the outside heat sink. In addition, the in the Peltier elements integrated fans ensure a rapid transport of energy as well as an optimal temperature distribution.

Energy-saving heating/cooling technology combination

In contrast to compressor systems, Peltier technology is particularly economical at temperatures close to the ambient temperature, since energy is only required during heating or cooling. Therefore heating and cooling function are particularly precisely adjusted to each other.





56

PELTIER-COOLED INCUBATORS IPP

according to DIN 12880:2007-05, EN 61010-1 (IEC 61010-1), EN 61010-2-010

Standard units are safety-approved and bear the test marks: (EAC not valid for IPP400/1060) CEERIC

Interior:	Stainless steel, material 1.4301 (ASTM 304), deep- drawn				
Housing:	Textured stainless steel, rear zinc-plated steel, intuitively operated SingleDISPLAY or TwinDISPLAY (TFT colour display) with touchscreen				
Double doors:	Outside stainless steel, fully insulated, inside glass (size 750 and 1060 two leaves)				
Connection:	Mains cable with plug (German type)				
Installation:	4 feet; sizes 400 to 1060 mounted on lockable castors				
Interfaces:	Ethernet USB				
USB: only for TwinDISPLAY					





Model sizes/Descri	ption			30	55	110	260	400	750	1060	
Stainless steel	Volume		approx. I	32	53	108	256	384	749	1060	
interior	Width	(A)	mm	4	00	560	64	40	10	1040	
	Height	(B)	mm	320	400	480	800		1200		
	Depth (less 10 mm for fan – Peltier)	(C)	mm	250	330	400	50	00	600	850	
	Max. number of grids/shelves		number	3	4	5	9		14		
	Max. loading per grid/shelf		kg			20			30	20	
	Max. loading of chamber		kg	60	80	150		2	00		
	Max. loading per slide-in drip tray		kg	1	,5	3	4	1		8	
	Max. loading per bottom drip tray		kg	1	,5	3	4	1		8	
extured stainless	Width	(D)	mm	5	85	745	745 824		1224		
teel exterior	Height (sizes 400, 750, 1060 with castors)	(E)	mm	704	784	864	1183	1720	1726	1661	
	Depth (without door handle), door handle + 56 mm	(F)	mm	506	586	656	75	56	856	1107	
tandard	Stainless steel grids, electropolished		number	1 2							
equipment Standard works calibration certificate (measuri chamber center)			°C	+10 and +37							
emperature	Working temperature range without light		°C	0 (at least 20 below ambient temperature) to +70							
	Working temperature range with light		°C	- +10 to +40					-		
	Setting temperature range		°C				0 to +70				
	Setting accuracy		°C	0.1							
urther data	Electrical load at 230/115 V, 50/60 Hz		approx. W	140	275	550	820	1100	1300	1500	
	Peltier elements in the rear		number		1	2	3	5		6	
acking data	Net weight		approx. kg	40	52	78	114	157	230	255	
, in the second s	Gross weight (packed in carton)		approx. kg	56	71	103	165	210	301	419	
	Width		approx. mm	660	730	830	93	30	1330	1370	
	Height		approx. mm	890	950	1050	1380	1930	1910	1970	
	Depth		approx. mm	650	670	800	93	30	1050	1300	
rder No. Peltier	-Cooled Incubators			IPP30	IPP55	IPP110	IPP260	IPP400	IPP750	IPP1060	
PP = Peltier-Cool lus = Model with				IPP30plus	IPP55plus	IPP110plus	IPP260plus	IPP400plus	IPP750plus	IPP1060pl	

ш

Options	30	55	110	260	400	750	1060	
Voltage 115 V, 50/60 Hz				X2				
Chamber modification for the application of reinforced perforated stainless steel shelves or stainless steel grids (bearing rails mounted in the working chamber) – includes replacement of standard grids by reinforced grids			-			K1	-	
Light module cold white 6,500 K: light strips arranged on the side walls of the interior, 10 strips for model 110, 14 for model 260/400/750, programme-controlled dimming from 0 to 100 % (in 1 % steps), ramp programming in combination with temperature (only with TwinDISPLAY)				Т	7		-	
Light module cold white 6,500 K + warm white 2,700 K: LED light strips – 10 strips for model 110, 14 for model $260/400/750$ – (5 resp. 7 alternating cold white light strips and 5 resp. 7 warm white light strips) on the side walls of the interior, programme-controlled dimming from 0 to 100 % (in 1 % steps), ramp programming in combination with temperature (only with TwinDISPLAY)		-		Т	8		-	
Light module warm white 2,700 K: light strips arranged on the side walls of the interior, 10 strips for model 110, 14 for model 260/400/750, programme-controlled dimming from 0 to 100 % (in 1 % steps), ramp programming in combination with temperature (only with TwinDISPLAY)				Т	9		-	
Interior socket, ampacity 230 V/2.2 A, can be switched off with the On/Off switch, cannot be switched individually, moisture tight IP68				R3				
Entry port, 23 mm clear diameter, for introducing left centre/centre				FO				
connections at the side, can be closed by flap, standard positions (F0 and F2 not for model size				F1				
260 with light module; F0 – F3 not for model size right centre/centre				F2				
110 with light module) right centre/top				F3				
Entry port, 23 mm clear diameter, can be closed by left flap (please, state location) right				F4 F5				
rear				F6				
Entry port, 14 mm clear diameter, can be closed by flap, in special positions in the back wall (please, state location)				D6				
Entry port, 38 mm clear diameter, can be closed by flap, in special positions in the back wall (please, state location)				F7				
4 - 20 mA current loop interface (-10 to +80 °C = 4 - 20 mA) Temperature controller, actual value Temperature of a Pt100 sensor positioned flexibly in				V3				
chamber for external temperature monitoring (max. 1 SingleDISPLAY, max. 3 TwinDISPLAY) — price per sensor				V6				
Works calibration certificate for 3 temperatures: +5 °C, +37 °C, +60 °C				D00129				
Door with lock (safety lock)				B6				
Door hinged on the left			B8				-	
Potential-free contact (24 V/2 A) with socket, according to NAMUR NE 28 for external monitoring (indicates when setpoint is reached)				H5				
Potential-free contact for combination error message (e.g. supply failure, sensor fault, fuse)				H6				
Potential-free contact (24 V/2 A) with socket to 2 contacts NAMUR NE 28, for signal generation, controlled by programme segment, for free-selectable functions to be activated (e.g. activation of audible and visual signals, exhaust motors, fans, stirrers, etc.). Only for units with TwinDISPLAY				H72				
Process-dependent programmable door lock (only for units with TwinDISPLAY)				D4				
Door-open-recognition (only for units with TwinDISPLAY)	V5							
Flexible Pt100 for positioning in chamber or in load with socket, 4-pin, according to NAMUR NE 28, for external temperature recording (load temperature) max. 3 sensors	H4							
Flexible Pt100 temperature sensor, positioned flexibly in chamber or load, for local temperature measurement (up to 2 additional sensors are possible). The measured temperature can, if required, be indicated on the display, recorded in the integral data store, and can be documented via the AtmoCONTROL software				H8				
MobileALERT, notification by SMS in case of any error or alarm of the device. Requires option H6				C3				
Castor frame (2-part), height 140 mm			R9				-	
Accessories	30	55	110	260	400	750	1060	
Stainless steel grid, electropolished	E28884	E20164	E20165	E28	891	E20182	B41251	
Additional reinforced stainless steel grid, electropolished, max. loading 60 kg; size 750 with guide bars and fixing screws (only in connection with option K1). Please consider max. loading of chamber		-	E29767	E29	766	B32190	-	
Perforated stainless steel shelf	B29727	B03916	B00325	B29	725	B00328	B32549	
Additional reinforced stainless steel shelf, max. loading 60 kg; with guide bars and fixing screws (only in connection with option K1). Please consider max. loading of chamber			-			B32191	-	
Steiplass steel slide in dvin trou, 15 mm vin (may affect the temperature distribution) connect he used								

	connection with option K1). Please consider max. loading of chamber				052151				
	Stainless steel slide-in drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1		E02072	E02073	E29726	E02075	B32599		
Stainless steel slide-in drip tray, 15 mm rim, with guide bars and fixing screws (can be used only in connection with option K1)				B32763	-				
	Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1 $$	B04356	B04358	B04359	B29722	B04362	B29769		
	Stainless steel bottom drip tray, 15 mm rim (can be used only in connection with option K1)			B34055	-				
	Guarantee extension by 1 year		GA1Q5		GA4Q5				
	USB-Ethernet adapter	E06192							
Ethernet connection cable 5 m for computer interface			E06189						
USB User-ID stick (with User-ID licence): Oven-linked authorisation licence (User-ID-programme) on Memory-stick, prevents undesired manipulation by unauthorised third parties. When reordering please specify serial number (only for units with TwinDISPLAY)			B33170						

Prices for options are only valid when ordering new appliances. Not all options/accessories are combinable with each other. Please contact us for individual combination requests.

Accessories	30	55	110	260	400	750	1060
USB stick with documentation software AtmoCONTROL and operation manual for products with SingleDISPLAY (the standard equipment of appliances with TwinDISPLAY includes one USB stick with AtmoCONTROL). When reordering please specify serial number				B33172			
Set of height adjustable feet (4 pcs)		B29	768			-	
Stacking set (4 pcs) for stacking of appliances of same size		B29744			-		
Flush-fit unit (stainless steel frame covering gap between oven and wall opening), with air slots	B29728	B29730	B29734	B29738	B42116	B29	742
Flush-fit unit (stainless steel frame covering gap between oven and wall opening), without air slots	B29729	B29731	B29735	B29739	B42117	B29	743
Subframe, adjustable in height (size 30 to 75: height 600 mm, size 110 to 450: height 500 mm)	B29745	B29747	B29749	B29751		-	
Subframe, on castors (size 30 to 75: height 660 mm, size 110 to 160: height 560 mm)	B29746	B29748	B29750		-		
Subframe, adjustable in height, height 130 mm, for example for units with fresh air filter	B33657	B33659	B33661	B33664		-	
Software conforming to FDA AtmoCONTROL. Meets the requirements for the use of electronically stored data sets and electronic signatures as laid down in Regulation 21 CFR Part 11 of the US Food and Drug Administration (FDA). Base licence for the control of one unit (only for units with TwinDISPLAY). Respective IQ/OQ documents available in German and English language (without surcharge)	d 9 FDAQ1						
Integration of one additional unit (up to max. 15 units) into an already existent FDA-software licence (only for units with TwinDISPLAY)	FDAQ2						
IQ document with device-specific works test data, OQ/PQ check list as support for validation by customer				D00124			
IQ/OQ document with device-specific works test data for one free-selectable temperature value, incl. temperature distribution survey at Memmert for 9 measuring points (size 30), 27 measuring points (sizes 55 – 1060) to DIN 12880:2007-05. PQ check list as support for validation by customer. Price for further temperature values and validation at customer site on demand							
External measuring instrument with sensors for daylight and UV-light. Product information on demand (models IPPplus)			B04	713			-
External measuring instrument with additional measuring head for temperature and humidity measurement. Product information on demand (models IPPplus)			B04	714			-



Cooled storage incubator IPS with SingleDISPLAY AtmoCONTROL software

Model sizes: 260 / 750 +14 °C to +45 °C

COOLED STORAGE INCUBATOR IPS Save energy and reduce the strain on the climate at the same time! If microbiological cultures, BOB5 samples, drinks containers or cosmetics need to be stored over a long period at constant temperatures, cooled storage incubators IPS with energy-efficient Peltier technology are the perfect choice: absolute reliability, precision, durability and eco-friendliness.





Considerable potential for savings in acquisition and operating costs

Temperature changes are not always necessary for long-term storage or incubating. So why design heating, cooling and controlling systems for rapid heating up and cooling down times? The performance of the IPS was tailor-made for permanent operation at constant temperatures close to room temperature. The advantage: Acquisition costs and operating costs are considerably reduced in comparison to conventional cooled incubators with compressor technology, as well as to a large Peltier-cooled incubator.

Ideal for high ambient temperatures

Thanks to Peltier elements integrated for cooling the working chamber, the chamber load won't break into sweat even at high ambient temperatures. Constant and precise incubation at room temperature is guaranteed.

Low in vibration and durable for absolutely safe long-term storage

Like the cooled incubator IPP, the IPS offers all the advantages of Peltier technology to the user. Its interior chamber that is completely insulated from the environment minimises the risk of drying out of the samples. It is practically noise-free and not only reduces stress on the chamber load but also soothes the nerves of employees thanks to its quiet operation.



Glimpse into a Memmert storage incubator: Peltier elements guarantee perfect climate inside the chamber.

COOLED STORAGE INCUBATORS IPS

according to DIN 12880:2007-05, EN 61010-1 (IEC 61010-1), EN 61010-2-010

Standard units are safety-approved and bear the test marks: $\mathsf{C} \in \mathsf{E}\mathsf{R}\mathsf{E}$

Interior:	Stainless steel, material 1.4301 (ASTM 304), deep- drawn				
Housing:	Textured stainless steel, rear zinc-plated steel, intuitively operated SingleDISPLAY (TFT colour display) with touchscreen				
Double doors:	Outside stainless steel, fully insulated, inside glass (size 750 two leaves)				
Connection:	Mains cable with plug (German type)				
Installation:	4 feet; size 750 mounted on lockable castors				
Interfaces:	Ethernet				





Model sizes/Descri	ption			260	750
Stainless steel	Volume	ар	prox. I	256	749
interior	Width	(A)	mm	640	1040
	Height	(B) I	mm	800	1200
	Depth (less 10 mm for fan – Peltier)	(C) I	mm	500	600
	Max. number of grids/shelves	nu	Imber	9	14
	Max. loading per grid/shelf		kg	20	30
	Max. loading of chamber		kg	20	0
	Max. loading per slide-in drip tray		kg	4	8
	Max. loading per bottom drip tray		kg	4	8
Textured stainless	Width	(D)	mm	824	1224
steel exterior	Height (size 750 with castors)	(E) I	mm	1183	1726
	Depth (without door handle), door handle + 56 mm	(F) I	mm	754	856
Standard	Stainless steel grids, electropolished	nu	Imber	2	
equipment	Standard works calibration certificate (measuring point chamber center)		°C	+18 ar	ıd +25
Temperature	Working temperature range		°C	+14 to	o +45
	Setting temperature range		°C	+14 to +45	
	Setting accuracy		°C	0.	1
Further data	Electrical load at 230/115 V, 50/60 Hz	арр	orox. W	55	0
	Peltier elements in the rear	nu	ımber	2	
Packing data	Net weight	арр	rox. kg	113	230
	Gross weight (packed in carton)	арр	rox. kg	164	301
	Width	appr	ox. mm	930	1330
	Height	appr	ox. mm	1380	1910
	Depth	appr	ox. mm	930	1050
Order No. Cooled	l Storage Incubators			IPS260	IPS750

Prices for options are only valid when ordering new appliances. Not all options/accessories are combinable with each other. Please contact us for individual combination requests.

Options	260	750
Voltage 115 V, 50/60 Hz	Х	2
Chamber modification for the application of reinforced perforated stainless steel shelves or stainless steel grids (bearing rails mounted in the working chamber) – includes replacement of standard grids by reinforced grids	-	K1
Interior socket, ampacity 230 V/2.2 A, can be switched off with the On/Off switch, cannot be switched individually, moisture tight IP68	R	.3
Entry port, 23 mm clear diameter, for introducing connections at the side, can be left centre/centre	F	0
closed by flap, standard positions left centre/top	F	1
right centre/centre	F	2
right centre/top	F	3
Entry port, 23 mm clear diameter, can be closed by flap, in special positions	F	4
(please state location) right		5
rear		6
Entry port, 14 mm clear diameter, can be closed by flap, in special positions in the back wall (please, state location)		6
Entry port, 38 mm clear diameter, can be closed by flap, in special positions in the back wall (please, state location)		7
4 - 20 mA current loop interface (0 to +70 °C = 4 - 20 mA) Temperature controller, actual value	V	3
Temperature of a Pt100 sensor positioned flexibly in chamber for external temperature monitoring	V	6
Works calibration certificate for a freely selectable temperature value	D00	131
Door with lock (safety lock)	В	6
Door hinged on the left	B8	-
Potential-free contact (24 V/2 A) with socket, according to NAMUR NE 28 for external monitoring (indicates when setpoint is reached)	Н	5
Potential-free contact for combination error message (e.g. supply failure, sensor fault, fuse)	Н	6
Flexible Pt100 for positioning in chamber or in load with socket, 4-pin, according to NAMUR NE 28, for external temperature recording (load temperature) max. 3 sensors	Н	4
Flexible Pt100 temperature sensor, positioned flexibly in chamber or load, for local temperature measurement (up to 2 additional sensors are possible). The measured temperature can, if required, be indicated on the display, recorded in the integral data store, and can be documented via the AtmoCONTROL software	Н	8
MobileALERT, notification by SMS in case of any error or alarm of the device. Requires option H6	C	3
Castor frame (2-part), height 140 mm	R9	-
Accessories	260	750
Stainless steel grid, electropolished	E28891	E20182
Additional reinforced stainless steel grid, electropolished, max. loading 60 kg; size 750 with guide bars and fixing screws (only in connection with option K1). Please consider max. loading of chamber	E29766	B32190
Perforated stainless steel shelf	B29725	B00328
Additional reinforced stainless steel shelf, max. loading 60 kg; with guide bars and fixing screws (only in connection with option K1). Please consider max. loading of chamber	-	B32191
Stainless steel slide-in drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1	E29726	E02075
Stainless steel slide-in drip tray, 15 mm rim, with guide bars and fixing screws (can be used only in connection with option K1)	-	B32763
Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1	B29722	B04362
Stainless steel bottom drip tray, 15 mm rim (can be used only in connection with option K1)	-	B34055
Guarantee extension by 1 year	GA	2Q5
USB-Ethernet adapter	E06	192
Ethernet connection cable 5 m for computer interface	E06	189
USB stick with documentation software AtmoCONTROL and operation manual. When reordering please specify serial number.	B33	172
Set of height adjustable feet (4 pcs)	B29768	-
Flush-fit unit (stainless steel frame covering gap between oven and wall opening), with air slots	B29738	B29742
Flush-fit unit (stainless steel frame covering gap between oven and wall opening), without air slots	B29739	B29743
Subframe, adjustable in height (height 500 mm)	B29751	-
Subframe, adjustable in height, height 130 mm, for example for units with fresh air filter	B33664	-
IQ document with device-specific works test data, OQ/PQ check list as support for validation by customer	D00	124
IQ/OQ document with device-specific works test data for one free-selectable temperature value, incl. temperature distribution survey at Memmert for 27 measuring points to DIN 12880:2007-05. PQ check list as support for validation by customer. Price for further temperature values and validation at customer site on demand	D00	127

SOFTWARE AtmoCONTROL

AtmoCONTROL

The innovative control and logging software

Parameters such as temperature and humidity as well as the process time can be set directly at the ControlCOCKPIT. Ramp programming is done via the control and logging software AtmoCONTROL, which features a completely new software design.

Drag, drop & go!

Numerical and graphic programming of complex processes is a thing of the past. Today, programming is done via AtmoCONTROL by means of the mouse or touchpad on your notebook. Even the most complex ramp programmes are created within minutes. Simply drag & drop the graphical symbols for the desired parameters to the input field and change the values according to your wishes with a mouse click.



Programme functions for appliances with SingleDISPLAY and TwinDISPLAY

- · Reading out, managing and organising the data logger
- Saving the log memory in various formats
- Online monitoring of up to 32 connected appliances
- Optical alarms when the alarm limits individually set at the ControlCOCKPIT are exceeded
- Automatic alarm to one or several e-mail addresses

Additional functions for appliances with TwinDISPLAY

- · Intuitive programming and archiving of ramps and programme sequences
- Synchronous visualisation of the created programme sequence during programming
- Application-specific repeat functions (loops) can be inserted within a temperature control programme in any place
- Simple creation of repeating weekly programmes
- Programming, managing and transferring programmes via Ethernet interface or USB port



MODEL VARIANTS

MODEL VARIANTS						
SingleDISPLAY ControlCOCKPIT with one TFT display	TwinDISPLAY ControlCOCKPIT with two TFT displays					
AVAILABLE APPLIANCES	AVAILABLE APPLIANCES					
UN/UNm / UF/UFm / IN/INm / IF/IFm / IFbw / SN / SF / IPP / IPS	UNplus/UNmplus / UFplus/UFmplus / UF TS / UNpa INplus/INmplus / IFplus/IFmplus / SNplus / SFplus / VO ICOmed / IPPplus / ICPeco / ICP / HPP / ICHeco / ICH / HCP					
One high-resolution TFT colour display with touch-sensitive buttons for selection of functions	Two high-resolution TFT colour displays with touch-sensitive buttons for selection of functions					
Available parameters on the ControlCOCKPIT: Temperature (Celsius or Fahrenheit), fan speed, exhaust air flap position, programme time	Available parameters on the ControlCOCKPIT: Temperature (Celsius or Fahrenheit), fan speed, exhaust air flap position, programme time, relative humidity, illumination, CO ₂					
One temperature sensor Pt100 DIN class A in a 4-wire circuit	Two Pt100 sensors DIN class A in a 4-wire circuit for mutual monitoring, taking over functions in case of an error					
	HeatBALANCE function for application specific adjustment of heat output distribution (balance) between the upper and lower heating groups in an adjustment range between -50 % and +50 % (not valid for models 30, HPP110, IPP110plus, ICP, ICH)					
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)	AtmoCONTROL software on a USB stick for programming, managing and transferring programmes via Ethernet interface or USB port					
	ControlCOCKPIT with USB port for uploading programmes, reading out protocol logs, activating the User-ID function					
	Displaying of already logged protocol data on the ControlCOCKPIT (max 10,000 values correspond to approx. 1 week)					
Ethernet interface on the rear of the appliance for reading out the protocol log and for online logging	Ethernet interface on the rear of the appliance for reading out the protocol log and for uploading programmes and for online logging					
Double overtemperature protection: Electronic temperature monitoring with freely adjustable monitoring temperature, for models U, I, S with option A6 TWW/TWB (protection class 3.1 or 2), mechanical temperature limiter TB acc. to DIN 12880	Multiple overtemperature protection: Electronic temperature monitoring TWW/TWB (protection class 3.1 or 2 resp. 3.3 for units with active cooling) and mechanical temperature limiter TB (protection class 1) acc. to DIN 12880, AutoSAFETY automatically adjusts to the set value within a freely adjustable tolerance range. Setting individual MIN / MAX values for over/undertemperature alarm and also for all other parameters such as relative humidity, CO ₂					
PID microprocessor control with	integrated auto-diagnostic system					
Structured stainless steel housing, scratch-resis	tant, robust and durable; rear of zinc-plated steel					
High-temperature connectors on the rear of the appliance for single-phase power connection according to country specific systems and IEC standards						
Internal data logger with a storage capacity of at least 10 years						

German, English, French, Spanish, Polish, Czech, Hungarian language settings available on the ControlCOCKPIT

Digital backwards counter with target time setting, adjustable from 1 minute to 99 days

The SetpointWAIT function guarantees that the process time does not start until the set temperature is reached at all measuring points – optional for temperature values recorded by the freely positionable Pt100 sensors inside the chamber

Adjustment of three calibration values for temperature and additional appliance specific parameters directly at the ControlCOCKPIT



HEATING AND DRYING OVENS

- UNIVERSAL OVEN U
- PASS-THROUGH OVEN UF TS
- PARAFFIN OVEN UNpa
- STERILISER S
- VACUUM OVEN VO
- BLANKET WARMER IFbw

INCUBATORS

INCUBATOR I

- CO, INCUBATOR ICOmed
- COMPRESSOR-COOLED INCUBATOR ICPeco/ICP
- PELTIER-COOLED INCUBATOR IPP
- COOLED STORAGE INCUBATOR IPS

CLIMATE CHAMBERS

- CONSTANT CLIMATE CHAMBER HPP
- HUMIDITY CHAMBER HCI
- CLIMATE CHAMBER ICHeco/ICH
- ENVIRONMENTAL TEST CHAMBER CTC/TTC

WATERBATHS / OILBATHS

- WATERBATH W
- OILBATH O

YOUR MEMMERT PARTNER



Memmert GmbH + Co. KG P.O. Box 1720 | D-91107 Schwabach Tel. +49 9122 925-0 | Fax +49 9122 14585 E-Mail: sales@memmert.com facebook.com/memmert.family The platform for experts: www.atmosafe.net