



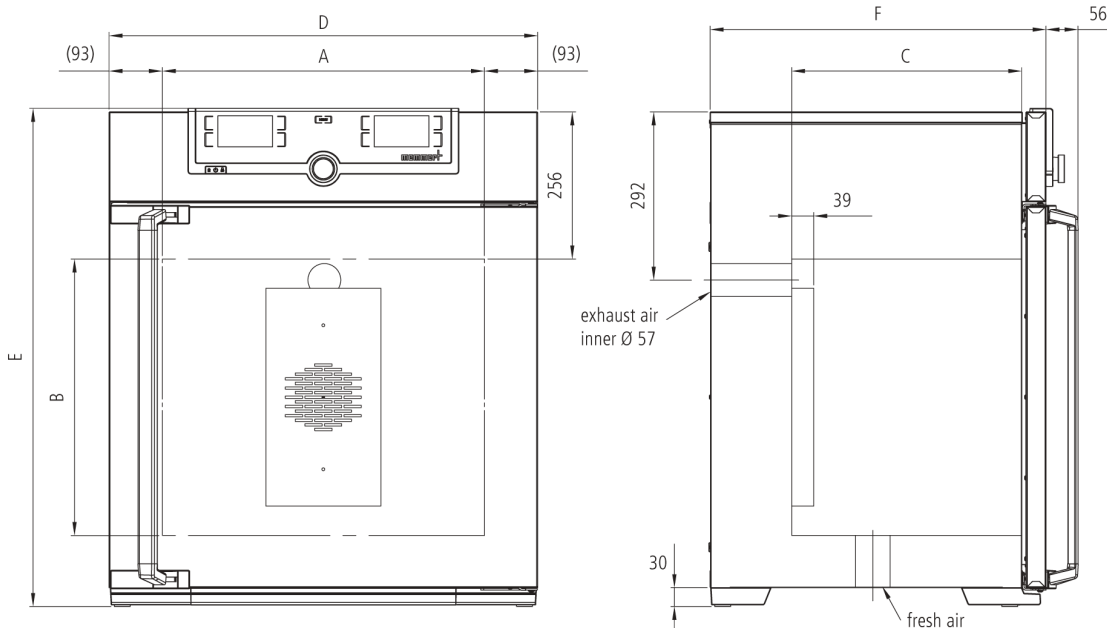
Incubator IN30

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



With the help of our model selection, with dimensioned model sketches and extensive technical data for download, you can find the right incubator for your needs. The flexibility and technical features of our appliances meet all possible needs. Put us to the test!

From 32 models, expandable with convenient, approved and tested accessories, you will easily find the incubator ideally suited to your needs. According to your individual application the two model variants SingleDISPLAY cover all requirements of thermal safety, precision and quality assurance.



Control of standard components

Control COCKPIT	adaptive multifunctional digital PID-microprocessor controller with high-definition TFT-colour display
Temperature	1 Pt100 sensor DIN class A in 4-wire-circuit
Timer	Digital backwards counter with target time setting, adjustable from 1 minute to 99 days

Temperature

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

adjustable parameters	temperature (Celsius or Fahrenheit), air flap position, programme time, time zones, summertime/wintertime
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Function Setpoint WAIT	the process time does not start until the set temperature is reached
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Language setting	German/English/Spanish/French
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Calibration	three freely selectable temperature values
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Ventilation

natural convection

Fresh air admixture	adjustment of pre-heated fresh air admixture by air flap control in 10 % steps
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Vent	vent connection with restrictor flap
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Communication

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).
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Documentation	programme stored in case of power failure
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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
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Autodiagnostic system	for fault analysis
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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 +37°C
Housing	rear zinc-plated steel
Interior	easy-to-clean interior, made of stainless steel, reinforced by deep drawn ribbing with integrated and protected large-area heating on four sides

Stainless steel interior

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

Textured stainless steel casing

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

	230 V, 50/60 Hz / approx. 1600 W
	115 V, 50/60 Hz / approx. 800 W

Packing/shipping data

the appliances must be transported upright

Customs tariff number	8419 8998
Country of origin	Federal Republic of Germany
WEEE-Reg.-No.	DE 66812464
	Dimensions approx incl. carton B x H x T: 660 x 890 x 650 mm
	Net weight approx. 48 kg
	Gross weight carton approx. 64 kg