

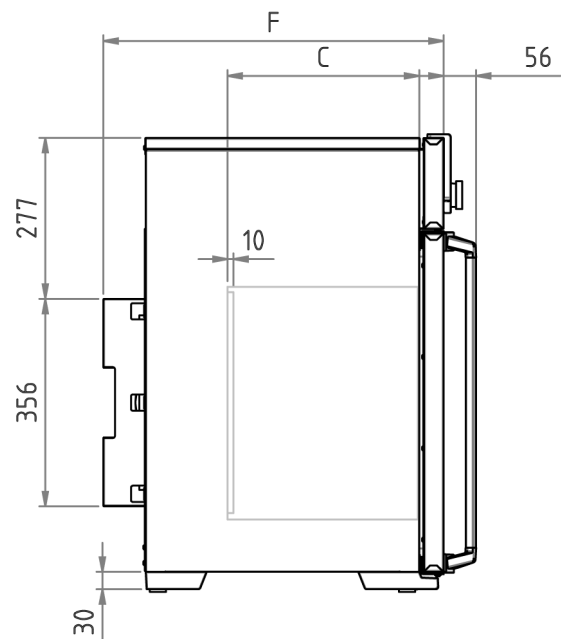
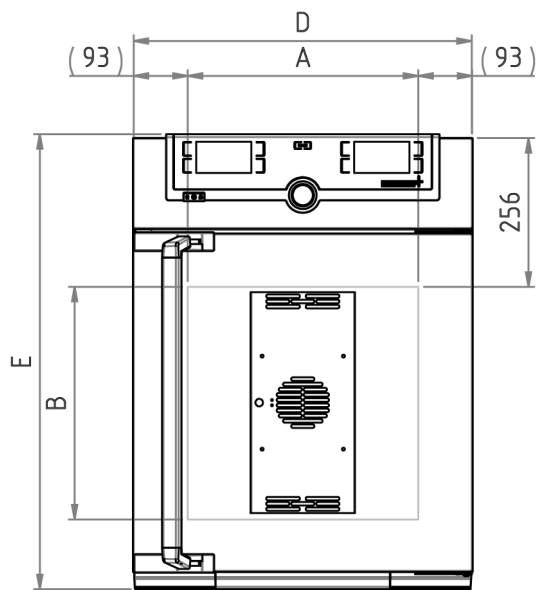


Peltier-cooled incubator IPP55

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!



Temperature

Working temperature range from 0°C to +70°C

Setting accuracy temperature 0.1 °C

Temperature 1 Pt100 sensor DIN class A in 4-wire-circuit

Control technology

Language setting German, English, Spanish, French, Polish, Czech, Hungarian

ControlCOCKPIT SingleDISPLAY. Adaptive multifunctional digital PID-microprocessor controller with high-definition TFT-colour display

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

Function SetpointWAIT the process time does not start until the set temperature is reached

Calibration three freely selectable temperature values

adjustable parameters temperature (Celsius or Fahrenheit), programme time, time zones, summertime/wintertime

Ventilation

Convection forced ventilation by Peltier fan

Communication

Documentation programme stored in case of power failure

Programming AtmoCONTROL software for reading out, managing and organising the data logger via Ethernet interface (temporary trial version can be downloaded). USB stick with AtmoCONTROL software available as accessory (on demand).

Safety

Temperature control adjustable electronic overtemperature monitor and mechanical temperature limiter

Autodiagnostic system for fault analysis

Heating concept

Peltier 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)

Internals 1 stainless steel grid(s), electropolished

Scope of delivery incl. works calibration certificate for +10°C and +37°C

Door inner glass door

Stainless steel interior

| | |
|---------------------------|--|
| Volume | 53 l |
| Dimensions | $w_{(A)} \times h_{(B)} \times d_{(C)}$: 400 x 400 x 330 mm |
| Max. number of internals | 4 |
| Max. loading of chamber | 80 kg |
| Max. loading per internal | 20 kg |

Textured stainless steel casing

| | |
|------------|--|
| Dimensions | $w_{(D)} \times h_{(E)} \times d_{(F)}$: 585 x 784 x 586 mm |
| Housing | rear zinc-plated steel |

Electrical data

| | |
|-----------------|-----------------|
| Voltage | 230 V, 50/60 Hz |
| Electrical load | approx. 275 W |
| Voltage | 115 V, 50/60 Hz |
| Electrical load | approx. 275 W |

Ambient conditions

| | |
|--------------------------|---|
| Set Up | The distance between the wall and the rear of the appliance must be at least 15 cm. The clearance from the ceiling must not be less than 20 cm and the side clearance from walls or nearby appliances must not be less than 5 cm. |
| Ambient temperature | 16 °C to 40 °C |
| Humidity rh | max. 70 %, non-condensing |
| Altitude of installation | max. 2,000 m above sea level |
| Overvoltage category | II |
| Pollution degree | 2 |

Packing/shipping data

| | |
|--------------------------------|--|
| Transport information | The appliances must be transported upright |
| Customs tariff number | 8419 8998 |
| Country of origin | Federal Republic of Germany |
| WEEE-Reg.-No. | DE 66812464 |
| Dimensions approx incl. carton | w x h x d: 730 x 950 x 670 mm |
| Net weight | approx. 52 kg |
| Gross weight carton | approx. 71 kg |

Standard units are safety-approved and bear the test marks

