Precision incubator

Model IN30plus

Standard equipment

Ventilation and Control

- natural convection

- adjustment of pre-heated fresh air admixture by air flap control in 10 % steps for each segment individually

- vent connection with restrictor flap

- adaptive multifunctional digital PID-microprocessor controller with 2 high-definition TFT-colour displays

- self-diagnostics for fault analysis

- 2 Pt100 sensors Class A in 4-wire-circuit, mutually monitoring and taking over the performance at the same temperature value

- digital timer adjustable from 1 minute to 99 days

- parameters adjustable on ControlCOCKPIT: temperature (Celsius or Fahrenheit), air flap position, programme time, time zones, summertime/wintertime

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

- AtmoCONTROL software on a USB stick for programming, managing and transferring programmes via Ethernet interface or USB port

- Setting of languages on ControlCOCKPIT: German/English/Spanish/French

- resolution of display for setpoint and actual temperature values 0.1°C

- calibration facility directly at ControlCOCKPIT for three freely selectable temperature values

- programme stored in case of power failure

- fixed sterilisation programme (4 hours/160°C) for sterilisation of working chamber, not for sterilising the load

- incl. works calibration certificate for +37°C

Multiple Overtemperature Protection

- with audible and visual alarm

- overtemperature monitor TWW, protection class 3.1 or adjustable temperature limiter TWB, protection class 2, selectable on display

- additionally integrated over- and undertemperature monitor "ASF", automatically following the setpoint value at a preset tolerance range; alarm in case of over- or undertemperature, heating is switched off in case of overtemperature

- mechanical temperature limiter TB, protection class 1 according to DIN 12 880 to switch off the heating approx. 20°C above nominal temperature

Textured Stainless Steel Casing

- w x h x d: 585 x 704 x 434 mm
- fully insulated stainless steel door with 2-point locking (compression door lock)
- inner glass door
- rear zinc-plated steel

Interior - Heating Concept

- w x h x d: 400 x 320 x 250 mm, 32 l
- easy-to-clean interior,made of stainless steel,reinforced by deep drawn ribbing with integrated and protected large-area heating on four sides
- 1 stainless steel grid
- Max. loading of chamber: 60 kg

Temperature Range

- min. 5°C above ambient up to +80°C

Voltage / Power Rating

- 230 V (+/- 10 %), 50/60 Hz / approx. 1.600 W
- 115 V (+/- 10 %), 50/60 Hz / approx. 1.600 W

Packing Data

- net weight approx. 48 kg
- gross weight carton approx. 64 kg
- dimensions approx.: carton w x h x d: 66 x 89 x 65 cm
- the appliances must be transported upright

Customs Tariff Number

- 8419 8998

Country of Origin

- Federal Republic of Germany

WEEE-Reg.-No.

- DE 66812464