

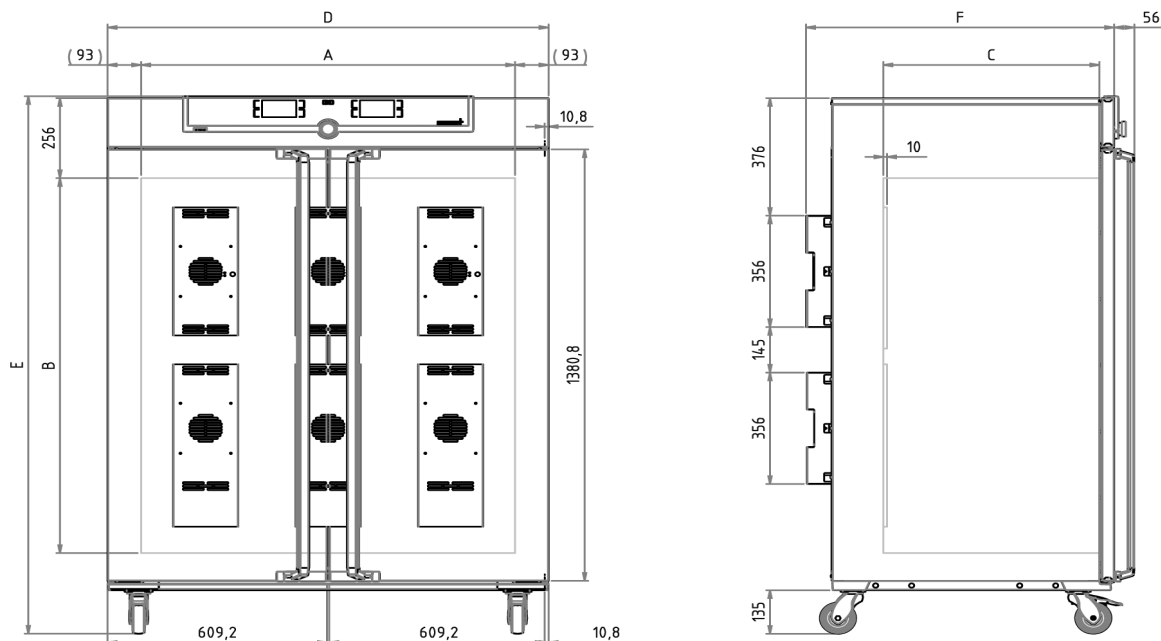


## Peltier-cooled incubator IPP750

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

**Internals** 2 stainless steel grid(s), electropolished

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

**Door** inner glass doors

**Door** fully insulated stainless steel doors with 2-point locking (compression door lock)

### Stainless steel interior

<b>Volume</b>	749 l
<b>Dimensions W x H x D in mm</b>	$w_{(A)} \times h_{(B)} \times d_{(C)}$ : 1040 x 1200 x 600 mm
<b>Max. number of internals</b>	14
<b>Max. loading of chamber</b>	200 kg
<b>Max. loading per internal</b>	30 kg

### Textured stainless steel casing

<b>Installation</b>	on lockable castors
<b>Dimensions</b>	$w_{(D)} \times h_{(E)} \times d_{(F)}$ : 1224 x 1726 x 874 mm
<b>Housing</b>	rear zinc-plated steel

### Electrical data

<b>Voltage</b>	230 V, 50/60 Hz
<b>Electrical load</b>	approx. 1300 W
<b>Voltage</b>	115 V, 50/60 Hz
<b>Electrical load</b>	approx. 1300 W

### Packing/shipping data/Setting Up

<b>Set Up</b>	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.
<b>Transport information</b>	The appliances must be transported upright
<b>Customs tariff number</b>	8419 8998
<b>Country of origin</b>	Federal Republic of Germany
<b>WEEE-Reg.-No.</b>	DE 66812464
<b>Dimensions approx incl. carton</b>	B x H x T: 1330 x 1910 x 1050 mm
<b>Net weight</b>	approx. 230 kg
<b>Gross weight carton</b>	approx. 301 kg

Standard units are safety-approved and bear the test marks

