



## Incubator

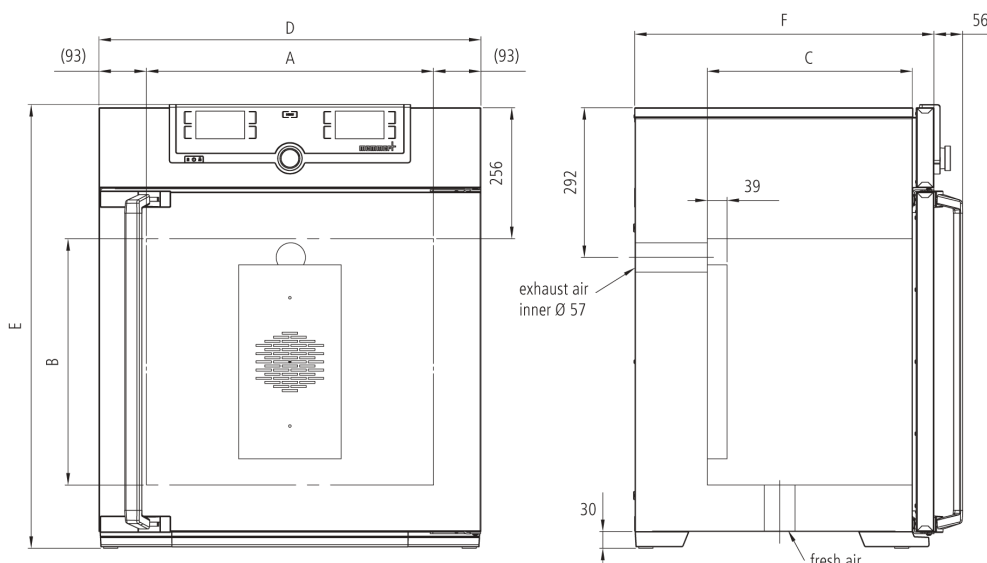
### IF260

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



The heating of this incubator is optimally tuned for both natural convection and forced air circulation; the fan can also be switched off completely, and valuable chamber loads for research, pharmaceuticals, medicine and food chemistry are warmed up very carefully.

On this page, you can find all the essential technical data on our incubator. Our customer relations team will be pleased to help if you want further information. If you should require a customised special solution, please contact our technical specialists at [myAtmoSAFE@memmert.com](mailto:myAtmoSAFE@memmert.com).



## Control of standard components

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

## Temperature

	min. 10°C above ambient up to +80°C
<b>resolution of display for setpoint and actual temperature values</b>	0.1°C

## Control technology

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

## Ventilation

<b>Fan</b>	forced air circulation by quiet air turbine, adjustable in 10 % steps
<b>Fresh air admixture</b>	adjustment of pre-heated fresh air admixture by air flap control in 10 % steps
<b>Vent</b>	vent connection with restrictor flap

## Communication

<b>Programming</b>	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).
<b>Documentation</b>	programme stored in case of power failure

## Safety

<b>Temperature control</b>	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
<b>Autodiagnostic system</b>	for fault analysis

## Standard equipment

Door	fully insulated stainless steel door with 2-point locking (compression door lock)
Door	inner glass door
Internals	2 stainless steel grids
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

$w_{(A)} \times h_{(B)} \times d_{(C)}$	640 x 800 x 500 mm
Volume	256 l
Max. loading of chamber	300 kg

## Textured stainless steel casing

$w_{(D)} \times h_{(E)} \times d_{(F)}$	824 x 1183 x 684 mm
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## Electrical data

Voltage	230 V, 50/60 Hz
Electrical load	approx. 1700 W
Voltage	115 V, 50/60 Hz
Electrical load	approx. 900 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: 930 x 1380 x 930 mm
Net weight approx.	110 kg
Gross weight carton approx.	161 kg

Standard units are safety-approved and bear the test marks

