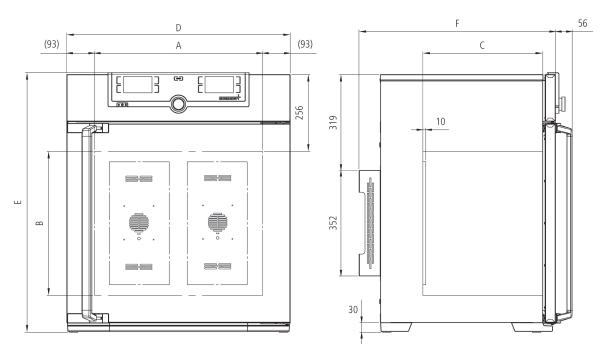


# Peltier-cooled incubator IPP260

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!



#### **Control of standard components**

ControlCOCKPIT	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**

resolution of display for setpoint and actual temperature values

0.1°C

from 0°C to +70°C

# **Control technology**

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

#### Ventilation

forced ventilation by Peltier fan

#### 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).
Documentation	programme stored in case of power failure

#### **Safety**

Temperature control	adjustable electronic overtemperature monitor and mechanical temperature limiter
Autodiagnostic system	for fault analysis

#### **Heating concept**

energy-saving Peltier heating-/cooling system integrated in the rear (heat pump principle)

energy-saving Peltier heating-/cooling system integrated in the rear (heat pump principle)

# Standard equipment

Door	fully insulated stainless steel door with2-point locking (compression door lock)
Door	inner glass door
Internals	2 stainless steel grids
Scope of delivery	incl. works calibration certificate for +10°C and +37°C
Housing	rear zinc-plated steel

#### Stainless steel interior

Dimensions W x H x D in mm	w <sub>(A)</sub> x h <sub>(B)</sub> x d <sub>(C)</sub> : 640 x 800 x 500 mm
Volume	256 l
Max. loading of chamber:	200 kg

# Textured stainless steel casing

 $w_{(D)} \times h_{(E)} \times d_{(F)}$ : 824 x 1183 x 774 mm

#### **Electrical data**

Voltage	115 V, 50/60 Hz
Electrical load	approx. 820 W
Voltage	230 V, 50/60 Hz
Electrical load	approx. 820 W

# Packing/shipping data

the appliances must be transported upright

8419 8998
Federal Republic of Germany
DE 66812464
B x H x T: 930 x 1380 x 930 mm
approx. 114 kg
approx. 165 kg

# Standard units are safety-approved and bear the test marks

