



Incubator - 'I' Series

Memmert incubators 'I' are at home in the world of research, medicine, pharmaceuticals and food technology. Organic chamber loads require gentle heating. For this reason, the heating and control system are especially optimised for low temperatures of up to +80 °C. To prevent temperature overshoots, temperature is increased within a very narrow control range and kept exactly at the setpoint value. As required, the models IN with natural convection or IF with forced air circulation are available.

Standard Equipment

Interior: Stainless steel, material 1.4301 (ASTM 304) with all-round deep-drawn ribs to integrate the large-area heating with ceramic-metal sheath

Internals: Stainless steel grids (size 30 and 55: 1, size 75 to 750: 2)

Housing: Textured stainless steel, rear zinc-plated steel, intuitively operated SingleDISPLAY or Twin DISPLAY (TFT colour display) with touchscreen; inner glass door, outside fully insulated stainless steel door (from size 450 two leaves)

Fresh Air: Admixture of pre-heated fresh air by electronically adjusted airflap

Connection: Mains cable with plug (German type)

Installation: 4 feet, size 450 and 750 mounted on lockable castors

Interfaces:



Sterilisation: The chamber of the incubators INplus and IFplus, including all installations and sensors, can be sterilised at +160 °C in a 4-hour programme to guarantee optimum hygiene

Salient Features

- Stainless steel interior and exterior
- Inner glass door as standard
- All-round heating on all 4 sides
- Pre-heating of fresh air
- Natural and forced air convection
- Fan speed adjustable from 0 to 100 %
- Exhaust flap adjustable from 0 to 100 %
- Set point wait function
- Internal data logger with over 10 years storage
- AtmoCONTROL Software (TwinDISPLAY)
- Works calibration certificate at +37 °C as standard

Incubators IN and IF (32 to 749 Litres)

Model sizes/Description			30	55	75	110	160	260	450	750	
Stainless steel interior	Volume	approx. l	32	53	74	108	161	256	449	749	
	Width	mm	400	400	400	560	560	640	1040	1040	
	Height	mm	320	400	560	480	720	800	720	1200	
	Depth (less 39 mm for fan)	mm	250	330	330	400	400	500	600	600	
	Stainless steel grids (standard equipment)	number	1		2						
	Max. number of grids/shelves	number	3	4	6	5	8	9	8	14	
	Max. loading per grid/shelf	kg	20						30		
	Max. loading of chamber	kg	60	80	120	175	210	300			
Textured stainless steel exterior	Width	mm	585	585	585	745	745	824	1224	1224	
	Height (size 450, 750 with castors)	mm	704	784	944	864	1104	1183	1247	1726	
	Depth (without door handle), door handle + 56 mm	mm	434	514	514	584	584	684	784	784	
Further data	Electrical load at 230 V, 50/60 Hz	approx. W	1600	1000	1250	1400	1600	1700	1800	2000	
	Electrical load at 115 V, 50/60 Hz	approx. W	1600	850	1100				1500	1800	
	Working-temperature range	°C	min. 5 (IN/INplus) 10 (IF/IFplus) above ambient temperature up to +80								
	Setting temperature range	°C	+20 to +80								
	Setting accuracy	°C	0.1								
Packing data	Net weight	approx. kg	48	57	66	76	96	110	161	217	
	Gross weight (packed in carton)	approx. kg	64	76	85	101	122	161	227	288	
	Width	approx. cm	66	73	73	83	83	93	133	133	
	Height	approx. cm	89	95	113	105	130	138	144	191	
	Depth	approx. cm	65	67	67	80	80	93	105	105	
Order No. Incubators I = Incubator N = Natural convection F = Forced convection plus = Model with TwinDISPLAY			IN30	IN55	IN75	IN110	IN160	IN260	IN450	IN750	
			IN30plus	IN55plus	IN75plus	IN110plus	IN160plus	IN260plus	IN450plus	IN750plus	
			IF30	IF55	IF75	IF110	IF160	IF260	IF450	IF750	
			IF30plus	IF55plus	IF75plus	IF110plus	IF160plus	IF260plus	IF450plus	IF750plus	

We reserve the right of technical modifications. Dimensions are subject to confirmation.



Accessories

1. Stainless steel grid / shelf
2. Reinforced stainless steel grid / shelf
3. Stainless steel drip tray
4. Wall bracket for wall mounting
5. Guarantee extension by 1 year
6. Software confirming to FDA 'AtmoCONTROL'

Options

- Door with locking facility
- Interior lighting for observing the load
- Entry port hole Ø 14,23,38,57,100 mm
- Mobile alert notification by SMS
- Flexible PT100 sensor

product
range

■ Ovens

■ Vacuum Ovens

■ Constant Climate Chambers

■ Water & Oil Baths

■ Incubators

■ Peltier Cooled Incubators

■ Humidity Chambers

■ Clean Room Drying Ovens

■ Sterilisers

■ CO2 Incubators

■ Stability Test Chambers

■ Pass Through Ovens

www.memmert.com

Jan 2022

Head Office:

Memmert GmbH + Co.KG

P.O. Box 1720, D-91107 Schwabach, Germany

Tel : +49 9122 925-0 Fax : +49 9122 14585

E-Mail : sales@memmert.com

Local Sales & Support Office:

Memmert India Laboratory Equipment Private Limited

Manas, 64 Lokmanya Colony, Near Utsav Hall, Paud Road

Kothrud, Pune 411038, Maharashtra, India

Mobile : +91 8390786810 / +91 7720044027 | E-mail : sales.india@memmert.com