



Peltier Cooled Incubator-‘IPPeco’ Series

Heating and cooling seamlessly with one system thanks to Peltier technology. In this respect, cooled incubators IPP not only contribute to climate protection, but it also achieves an additional decrease in operating costs of up to 90 % compared to compressor technology. This perfect development from the environmentally friendly and energy-saving heating / cooling technology by Memmert convinces by outstanding control precision and extremely small fluctuations.

Standard Equipment

Interior: Stainless steel, material 1.4301 (ASTM 304), deep-drawn

Housing: Textured stainless steel, rear zinc-plated steel, intuitively operated SingleDISPLAY or TwinDISPLAY (TFT colour display) with touchscreen

Double doors: Outside stainless steel, fully insulated, inside glass (size 1400/2200 stainless steel door with glass sector), sizes 750, 1060 and 1400 two leaves, size 2200 three leaves

Connection: Mains cable with plug (German type)

Installation: 4 feet; sizes 410, 750 and 1060 mounted on lockable castors 1400 and 2200 mounted on height-adjustable and lockable castors

Interfaces:



USB only for TwinDISPLAY

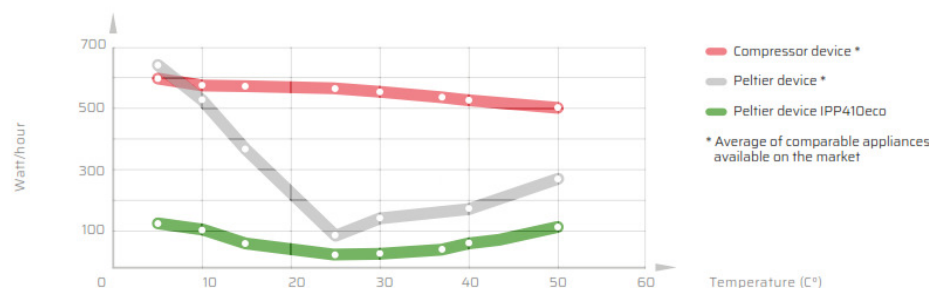
Salient Features

- Stainless steel interior and exterior
- Inner glass door as standard
- Extremely quiet and vibration free operation
- **Reduction in power consumption up to 90%**
- Unmatched precise control
- No condensation in the interior chamber
- Set point wait function
- Internal data logger with over 10 years storage
- AtmoCONTROL software (TwinDISPLAY)
- Heating as well as Cooling done using revolutionary energy efficient Peltier Technology.

Cooled Incubator IPPeco and IPPeco Plus (32 to 2140 Litres)

Model sizes/Description			30	55	110	260	410	750	1060	1400	2200
Stainless steel interior	Volume	approx. l	32	53	108	256	384	749	1060	1360	2140
	Width	(A) mm	400		560	640		1040		1250	1972
	Height	(B) mm	320	400	480	800	1200			1450	
	Depth (less 10 mm (sizes 30 and 55), less 32 mm (sizes 110 to 2200) for fan – Peltier)	(C) mm	250	330	400	500		600	850	750	
	Max. number of grids/shelves	number	3	4	5	9	14			28	42
	Max. loading per grid/shelf	kg	20			30			20	30	
	Max. loading of chamber	kg	60	80	150	200			250	330	
	Max. loading per slide-in drip tray	kg	1,5		3	4		8		-	
	Max. loading per bottom drip tray	kg	1,5		3	4		8		-	
Textured stainless steel exterior	Width	(D) mm	585		745	824		1224		1435	2157
	Height (sizes 410, 750, 1060 with castors)	(E) mm	704	784	864	1183	1720			1913	
	Depth (without door handle, depth of handle +56 mm)	(F) mm	434	514	555	655		755	1005	905	
Standard equipment	Stainless steel grids, electropolished	number	1		2					4	6
	Standard works calibration certificate (measuring point chamber center)	°C	+10 and +37							+25 and +40	
Temperature	Working temperature range without light	°C	0 (at least 20 below ambient temperature) to +70							+15 (at least 10 below ambient temperature) to +60	
	Working temperature range with light	°C	-		+10 to +40				-		
	Setting temperature range	°C	0 to +70							+15 to +60	
	Setting accuracy	°C	0.1								
Further data	Electrical load at 230/115 V, 50/60 Hz	approx. W	140	275	320	600		1200		1600	1800
	Peltier elements in the rear	number	1			2		4		5	6
Packing data	Net weight	approx. kg	40	52	78	114	157	230	255	450	493
	Gross weight (packed in carton)	approx. kg	56	71	103	165	210	301	419	639	730
	Width	approx. mm	660	730	830	930		1330	1370	1560	2300
	Height	approx. mm	890	950	1050	1380	1930	1910	1970	2200	
	Depth	approx. mm	650	670	800	930		1050	1300	1190	
Order No. Peltier-Cooled Incubators			IPP30	IPP55	IPP110eco	IPP260eco	IPP410eco	IPP750eco	IPP1060eco	IPP1400eco	IPP2200eco
IPP = Peltier-Cooled Incubators											
plus = Model with TwinDISPLAY			IPP30plus	IPP55plus	IPP110ecoplus	IPP260ecoplus	IPP410ecoplus	IPP750ecoplus	IPP1060ecoplus	IPP1400ecoplus	IPP2200ecoplus
(IPP1400eco/ IPP1400ecoplus and IPP2200eco/ IPP2200ecoplus available from Q2 2021)											

Appliance comparison shows tremendous potential for energy savings



Accessories

1. Stainless steel grid / shelf
2. Reinforced stainless steel grid / shelf
3. Stainless steel drip tray
4. USB -Ethernet adaptor
5. Guarantee extension by 1 year
6. Software conforming to FDA 'AtmoCONTROL'

Options

- Door with locking facility
- Light module for day/night simulation
- Entry port hole 23,38,40mm
- Mobile alert notification by SMS
- Door-Open-Recognition

product
range

- Ovens
- Incubators
- Sterilisers
- Vacuum Ovens
- Peltier Cooled Incubators
- CO2 Incubators
- Constant Climate Chambers
- Humidity Chambers
- Stability Test Chambers
- Water & Oil Baths
- Clean Room Drying Ovens
- Pass Through Ovens

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