



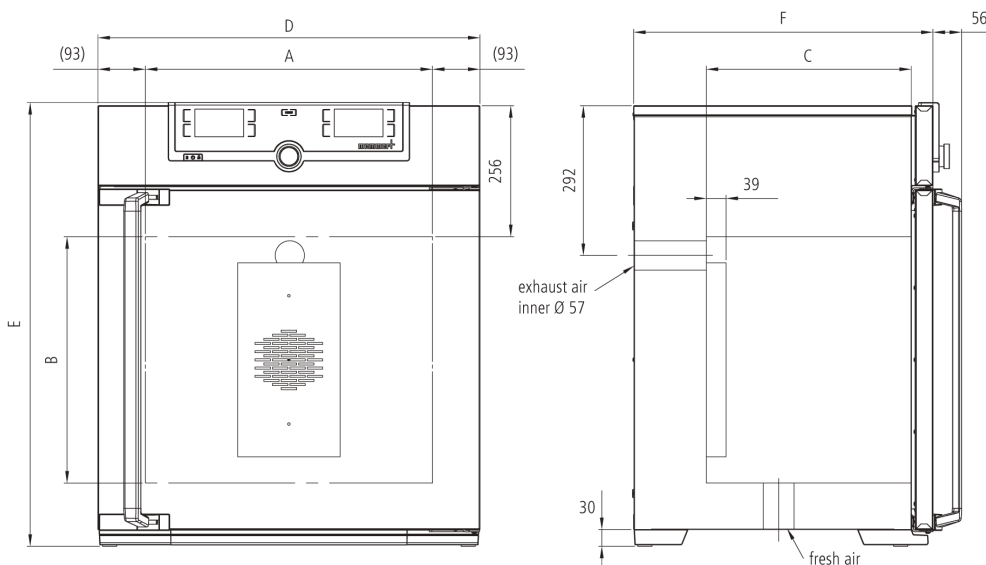
## Incubator IN160

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

<b>Set temperature range in °C</b>	min. 5°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), 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>natural convection</b>	
<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

<b>Door</b>	fully insulated stainless steel door with 2-point locking (compression door lock)
<b>Door</b>	inner glass door
<b>Internals</b>	2 stainless steel grids
<b>Scope of delivery</b>	incl. works calibration certificate for +37°C
<b>Housing</b>	rear zinc-plated steel
<b>Interior</b>	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

<b>Dimensions W x H x D in mm</b>	$w_{(A)} \times h_{(B)} \times d_{(C)}$ : 560 x 720 x 400 mm
<b>Volume</b>	161 l
<b>Max. loading of chamber:</b>	210 kg

## Textured stainless steel casing

	$w_{(D)} \times h_{(E)} \times d_{(F)}$ : 745 x 1104 x 584 mm
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## Electrical data

<b>Voltage</b>	230 V, 50/60 Hz
<b>Electrical load</b>	approx. 1600 W
<b>Voltage</b>	115 V, 50/60 Hz
<b>Electrical load</b>	approx. 900 W

## Packing/shipping data

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: 830 x 1300 x 800 mm
<b>Net weight</b>	approx. 96 kg
<b>Gross weight carton</b>	approx. 122 kg

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

