# Incubator Im

IN750m

The incubator Im is a Class I medical device in accordance with the EU directive 93/42/EEC.



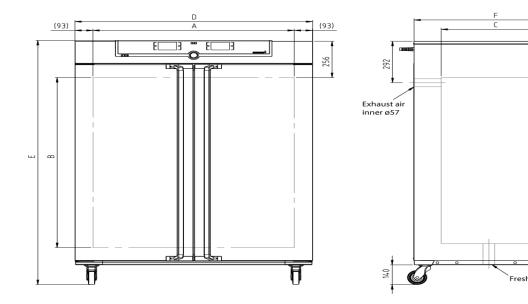
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**Experts in Thermostatics** 

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The unique all-round surface heating that the Memmert incubator Im features is perfect for both natural convection and forced air circulation. The fan can be switched off completely – without affecting the optimum temperature distribution. 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.

The heating of this incubator is optimally tuned for natural convection and valuable chamber loads for research, pharmaceutics, 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.



### Temperature

Setting accuracy	0.1 °C
temperature	

## Control technology

Language setting	German, English, Spanish, French, Polish, Czech, Hungarian	
Timer	Digital backwards counter with target time setting, adjustable from 1 minute to 99 days	
Function SetpointWAIT	the process time does not start until the set temperature is reached	
Calibration	three freely selectable temperature values	
Ventilation		
Vent	vent connection with restrictor flap	
Communication		
Documentation	programme stored in case of power failure	
Safety		
Autodiagnostic system	for fault analysis	
Standard equipment		
Internals	2 stainless steel grid(s), electropolished	
Works calibration certificate	incl. works calibration certificate for +37°C	
Door	inner glass doors	
Door	fully insulated stainless steel doors with2-point locking (compression door lock)	

#### **Stainless steel interior**

Interior	easy-to-clean interior,made of stainless steel, reinforced by deep drawn ribbing with integrated and protected large-area heating on four sides
Volume	749
Dimensions	w <sub>(A)</sub> x h <sub>(B)</sub> x d <sub>(C)</sub> : 1040 x 1200 x 600 mm
Max. number of internals	14
Max. loading of chamber	300 kg
Max. loading per internal	30 kg

Dimensions	w <sub>(D)</sub> x h <sub>(E)</sub> x d <sub>(F)</sub> : 1224 x 1726 x 784 mm (d +56mm door handle)
Installation	on lockable castors
Housing	rear zinc-plated steel

#### Textured stainless steel casing

#### **Electrical data**

Voltage Electrical load	230 V, 50/60 Hz approx. 2000 W	
Voltage Electrical load	115 V, 50/60 Hz approx. 1800 W	

#### **Ambient conditions**

Set Up	The distance between the wall and the rear of the appliance must be at least 15 cm. The clearance from the ceiling must not be less than 20 cm and the side clearance from walls or nearby appliances must not be less than 5 cm.
Altitude of installation	max. 2,000 m above sea level
Ambient temperature	+5 °C to +40 °C
Humidity rh	max. 80 %, non-condensing
Overvoltage category	II
Pollution degree	2

#### Packing/shipping data

Transport information	The appliances must be transported upright
Customs tariff number	8419 8998
Country of origin	Federal Republic of Germany
WEEE-RegNo.	DE 66812464
Dimensions approx incl. carton	w x h x d: 1330 x 1910 x 1050 mm
Net weight	approx. 217 kg
Gross weight carton	approx. 288 kg

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



