

## Precision incubator

### Model IN55plus



## Standard equipment

### Ventilation and Control

- natural convection
- adjustment of pre-heated fresh air admixture by air flap control in 10% steps for each segment individually
- vent connection with restrictor flap
- adaptive multifunctional digital PID-microprocessor controller with 2 high-definition TFT-colour displays
- self-diagnostics for fault analysis
- 2 Pt100 sensors Class A in 4-wire-circuit, mutually monitoring and taking over the performance at the same temperature value
- digital timer adjustable from 1 minute to 99 days
- parameters adjustable on ControlCOCKPIT: temperature (Celsius or Fahrenheit), air flap position, programme time, time zones, summertime/wintertime
- SetpointWAIT function - the process time does not start until the set temperature is reached
- HeatBALANCE function for adapting the distribution of the heating performance of the upper and lower heating circuit from -50% to +50%
- Setting of languages on ControlCOCKPIT: German/English/Spanish/French
- resolution of display for setpoint and actual temperature values 0.1 °C
- calibration facility directly at ControlCOCKPIT for three freely selectable temperature values
- programme stored in case of power failure
- fixed sterilisation programme (4 hours/160 °C) for sterilisation of working chamber, adjustable on display

- incl. works calibration certificate for +37 °C

### Multiple Overtemperature Protection

- with audible and visual alarm
- overtemperature monitor TWW, protection class 3.1 or adjustable temperature limiter TWB, protection class 2, selectable on display
- additionally integrated over- and undertemperature monitor "ASF", automatically following the setpoint value at a preset tolerance range; alarm in case of over- or undertemperature, heating is switched off in case of overtemperature
- mechanical temperature limiter TB, protection class 1 according to DIN 12 880 to switch off the heating approx. 20 °C above nominal temperature

### Textured Stainless Steel Casing

- w x h x d: 585 x 787 x 514 mm
- fully insulated stainless steel door with 2-point locking (compression door lock)
- inner glass door
- rear zinc-plated steel

### Interior - Heating Concept

- w x h x d: 400 x 400 x 330 mm, 53 l
- easy-to-clean interior, made of stainless steel, reinforced by deep drawn ribbing with integrated and protected large-area heating on four sides
- 1 stainless steel grid
- Max. loading of chamber: 80 kg

### Temperature Range

- min. 5 °C above ambient up to +80 °C

**Voltage / Power Rating**

- 230 V (+/- 10%), 50/60 Hz / approx. 1.000 W
- 115 V (+/- 10%), 50/60 Hz / approx. 850 W

**Packing Data**

- net weight approx. 57 kg
- gross weight carton approx. 69 kg
- dimensions approx.:  
carton w x h x d: 70 x 104 x 73 cm
- the appliances must be transported upright

**Customs Tariff Number**

- 8419 8998

**Country of Origin**

- Federal Republic of Germany

**WEEE-Reg.-No.**

- DE 66812464