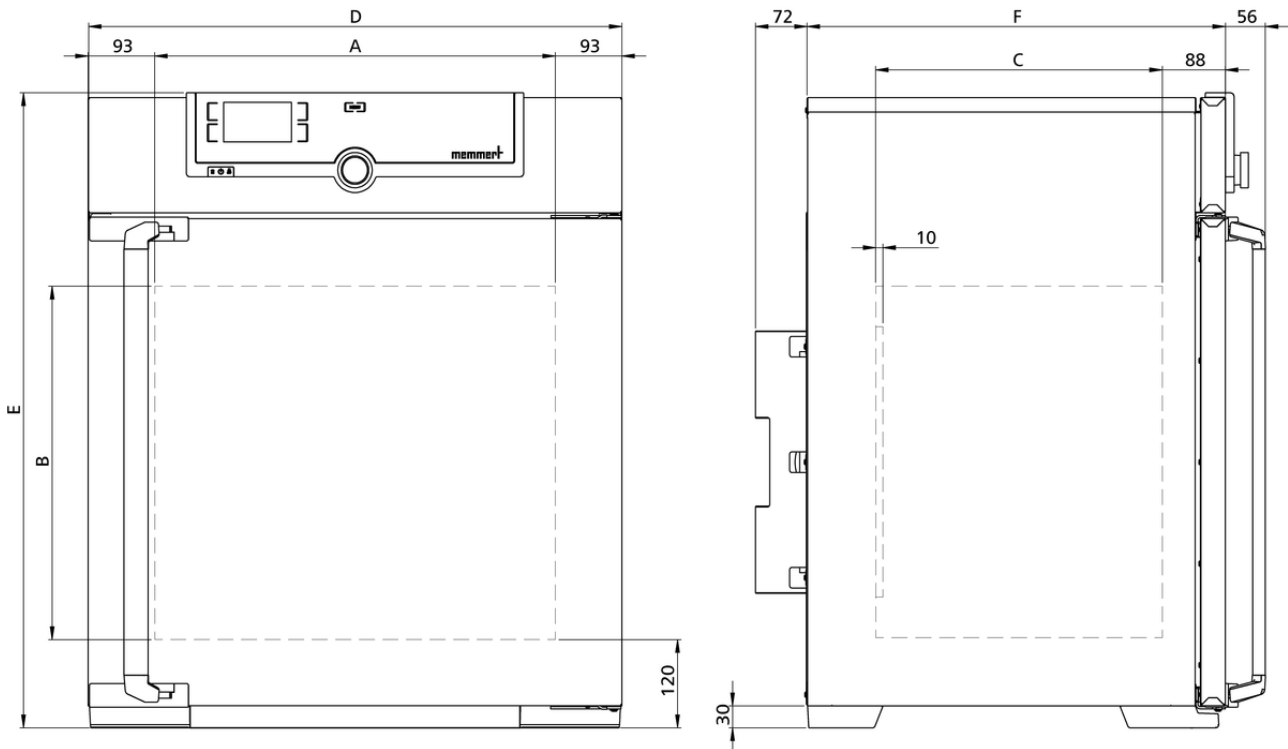


## Peltier-cooled incubator IPP30

Sets eco standards for cultivation below room temperature: unmatched energy efficiency, best values for heat-up, cool-down and recovery times.



With the help of our model selection, dimensional model sketches and extensive technical data for download, you will find your perfect Peltier-cooled incubator. Flexibility and technical features of our appliances meet all possible needs. Put us to the test!



## Temperature

<b>Setting temperature range</b>	0 to +70 °C
<b>Working temperature range</b>	without light: from 0 (at least 20 below ambient temperature) to +70°C
<b>Setting accuracy temperature</b>	0.1 °C
<b>Temperature sensor</b>	1 Pt100 sensor DIN class A in 4-wire-circuit

## Control technology

<b>Language setting</b>	German, English, Spanish, French, Polish, Czech, Hungarian
<b>ControlCOCKPIT</b>	SingleDISPLAY. Adaptive multifunctional digital PID-microprocessor controller with high-definition TFT-colour display
<b>Timer</b>	Digital backwards counter with target time setting, adjustable from 1 minute to 99 days
<b>Function SetpointWAIT</b>	the process time does not start until the set temperature is reached
<b>Calibration</b>	three freely selectable temperature values
<b>adjustable parameters</b>	temperature (Celsius or Fahrenheit), programme time, time zones, summertime/wintertime

## Ventilation

<b>Convection</b>	forced ventilation by Peltier fan
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## Communication

<b>Documentation</b>	programme stored in case of power failure
<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).

## Safety

<b>Temperature control</b>	adjustable electronic overtemperature monitor and mechanical temperature limiter
<b>Autodiagnostic system</b>	for fault analysis

## Heating concept

<b>Peltier</b>	energy-saving Peltier heating-/cooling system integrated in the rear (heat pump principle)
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## Standard equipment

<b>Door</b>	fully insulated stainless steel door with 2-point locking (compression door lock)
<b>Internals</b>	1 stainless steel grid(s), electropolished
<b>Works calibration certificate</b>	for +10°C and +37°C
<b>Door</b>	inner glass door

### Stainless steel interior

<b>Dimensions</b>	$w_{(A)} \times h_{(B)} \times d_{(C)}$ : 400 x 320 x 250 mm (d less 10 mm for fan - Peltier)
<b>Volume</b>	32 l
<b>Max. number of internals</b>	3
<b>Max. loading of chamber</b>	60 kg
<b>Max. loading per internal</b>	20 kg

### Textured stainless steel casing

<b>Dimensions</b>	$w_{(D)} \times h_{(E)} \times d_{(F)}$ : 585 x 704 x 434 mm (d +56mm door handle & +111mm Peltier element)
<b>Housing</b>	rear zinc-plated steel

### Electrical data

<b>Voltage</b>	230 V, 50/60 Hz
<b>Electrical load</b>	approx. 140 W
<b>Voltage</b>	115 V, 50/60 Hz
<b>Electrical load</b>	approx. 140 W

### Ambient conditions

<b>Set Up</b>	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.
<b>Ambient temperature</b>	16 °C to 40 °C
<b>Humidity rh</b>	max. 70 %, non-condensing
<b>Altitude of installation</b>	max. 2,000 m above sea level
<b>Overvoltage category</b>	II
<b>Pollution degree</b>	2

### Packing/shipping data

<b>Transport information</b>	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>	w x h x d: 660 x 890 x 650 mm
<b>Net weight</b>	approx. 40 kg
<b>Gross weight carton</b>	approx. 56 kg

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

