

## Precision incubator

### Model INE 400



## Standard equipment

### Ventilation and Control

- natural convection
- continuous adjustment of pre-heated fresh air admixture
- vent connection with restrictor flap
- fuzzy-supported PID microprocessor controller with integrated autodiagnostic system with fault indication
- solid state switching unit
- 2 Pt100 sensors Class A in 4-wire-circuit, mutually monitoring and taking over the performance at the same temperature value
- digital 7-day-programme-timer with real time clock, precise minute setting, for one set value or ramp operation in combination with:
- integrated digital timer for tempering profile with max. 4 segments, each segment adjustable from 1 min to 999 hours:  
 DELAYED ON  
 HEATING UP  
 HOLD or HOLD set-temperature-dependent with guaranteed holding time  
 COOLING DOWN
- "Loop" function to repeat profile 1-99 times or endless
- digital display (LED) of all set parameters, such as temperature, weekdays, time, programme status and set-up values
- resolution of display for set value and actual value 0,1 °C
- long-term logging (ring store) of all relevant data, GLP-conforming as data logger - 1024 kB
- serial interface RS 232 including MEMMERT Software "Celsius" for programming and documentation
- incl. works calibration certificate for +37 °C

### Triple Overtemperature Protection

- in case of overtemperature due to failure, the heating is switched off at approx. 3 °C above the set temperature (fixed value)
- independently working, digitally adjustable electronic overtemperature controller TWW protection class 3.1

- resolution of display and setting accuracy: 0,1 °C
- mechanical temperature limiter TB protection class 1 switching the heating off at approx. 10 °C above max. oven temperature

### Textured Stainless Steel Casing

- w x h x d: 550 x 680 x 480 mm
- fully insulated stainless steel door with double locking and 4-point adjustment
- 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
- 2 stainless steel grids

### Temperature Range

- from +30 °C (however, at least 5 °C above ambient) up to +70 °C

### Voltage / Power Rating

- 230 V (+/- 10%), 50/60 Hz
- ca. 800 W (during heating)
- adaption of effective heating power depending on the set temperature

### Packing Data

- net weight approx. 38 kg
- gross weight carton approx. 46 kg
- dimensions approx.:  
 carton w x h x d: 67 x 78 x 63 cm
- the appliances must be transported upright

### Customs Tariff Number

- 8419 3990

**Country of Origin**

- Federal Republic of Germany

**WEEE-Reg.-No.**

- DE 66812464

**Accessories**

- Perforated stainless steel shelf E0(x)
- Stainless Steel Grid (for good air circulation) E3(x)
- Interface USB instead of interface W3

**RS232**

- IQ check list with works test data for oven as support for validation by customer Q1
- OQ check list including one free-selectable temperature distribution survey to DIN 12880: 2007-05 (size 200/300: 9 measuring points, size 400-800: 27 measuring points) with works test data for oven as support for validation by customer Q2