



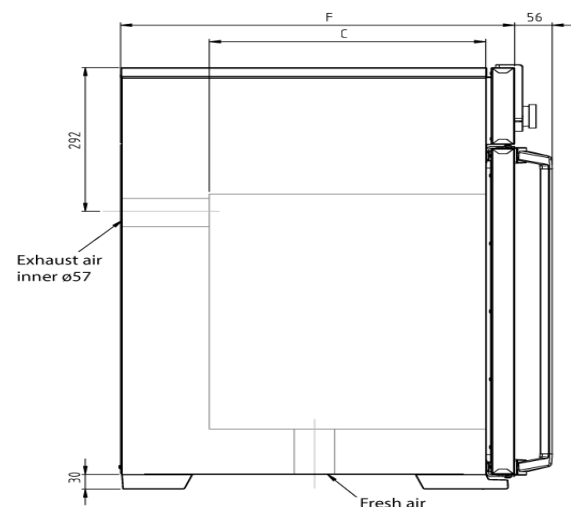
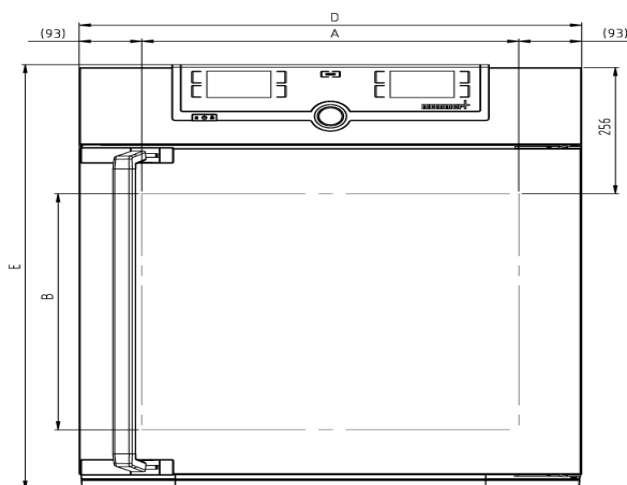
Incubator Im IN55m

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



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, 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.



Temperature

Setting accuracy temperature	0.1 °C
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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
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Communication

Documentation	programme stored in case of power failure
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Safety

Autodiagnostic system	for fault analysis
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Standard equipment

Door	fully insulated stainless steel door with 2-point locking (compression door lock)
Internals	1 stainless steel grid(s), electropolished
Works calibration certificate	incl. works calibration certificate for +37°C
Door	inner glass door

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	53 l
Dimensions	$w_{(A)} \times h_{(B)} \times d_{(C)}$: 400 x 400 x 330 mm
Max. number of internals	4
Max. loading of chamber	80 kg
Max. loading per internal	20 kg

Textured stainless steel casing

Dimensions	w _(D) x h _(E) x d _(F) : 585 x 784 x 514 mm (d +56mm door handle)
Housing	rear zinc-plated steel

Electrical data

Voltage	230 V, 50/60 Hz
Electrical load	approx. 1000 W
Voltage	115 V, 50/60 Hz
Electrical load	approx. 900 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-Reg.-No.	DE 66812464
Dimensions approx incl. carton	w x h x d: 730 x 950 x 670 mm
Net weight	approx. 57 kg
Gross weight carton	approx. 76 kg

Standard units are safety-approved and bear the test marks

