

CO₂ Incubator – 'ICO' Series



CO₂ INCUBATOR ICO Safety at all times. When it comes to safety and user friendliness, the highly modern CO₂ incubator ICO is the perfect solution : Thanks to the battery-buffered ControlCOCKPIT, the operating display, logging and CO₂ control remain fully functional even when there is a power failure. All parameters are logged in accordance with the FDA and, when individually adjusted ranges for CO₂, O₂, temperature and humidity are exceeded, notifications can be sent to a mobile phone in addition to an alarm.

The control technology is so finely tuned that the setpoint temperature is guaranteed to be reached without temperature overshoots. With its rounded corners, the interior is easy to clean and can be sterilised for 60 minutes at 180 °C (including all sensors).

Standard Equipment

Interior: Stainless steel, material 1.4301 (ASTM 304), deep-drawn, seamlessly welded.

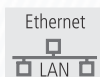
Internals: Perforated stainless steel shelves (size 50: 1, sizes 105 - 240 : 2); and 1 stainless steel water dish (all sizes)

Housing: Textured stainless steel, rear zinc-plated steel, intuitively operated TwinDISPLAY (TFT colour display) with touchscreen; fully insulated stainless steel door and heated inner glass door

Connection: Mains cable with plug (German type)

Installation: 4 adjustable feet

Interfaces:



Salient Features

- Stainless steel interior and exterior
- Heating from 6 sides including heated inner glass door
- Precise control of temperature, humidity, CO₂ & optional O₂ content
- Standard sterilisation programme without removing sensors (180°C/60 minutes)
- Calibration facility for temperature, CO₂ and humidity on the controller
- Acoustic and visual alarm if temperature CO₂, O₂ or humidity ranges are exceeded.

CO₂ Incubator ICO (56 to 241 Litres)

Model sizes/Description			50	105	150	240
Stainless steel interior	Volume	approx. l	56	107	156	241
	Width	(A) mm	400	560	560	600
	Height	(B) mm	425	480	700	810
	Depth (less 35 mm for fan)	(C) mm	330	400	400	500
	Stainless steel shelves, perforated (standard equipment)	number	1	2	2	2
	Max. number of perforated shelves	number	5	6	10	12
	Max. loading per perforated shelf	kg	15			
	Max. loading of chamber	kg	75	90	120	140
Stainless steel exterior	Width	(D) mm	559	719	719	759
	Height (variable through adjustable feet)	(E) mm	791	846	1066	1176
	Depth (without door handle, depth of door handle 56 mm)	(F) mm	521	591	591	691
	Fully insulated stainless steel door		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Additional heated inner glass door		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Further data	Electrical load at 230/115 V, 50/60 Hz	approx. W	1100	1300	1500	1650
	Working-temperature range	°C	5 above ambient temperature up to +50			
	Standard sterilisation programme: 60 minutes at 180 °C (without removing the sensors)	°C	5 above ambient temperature up to +50			
	Setting temperature range	°C	+18 to +50			
	Setting accuracy	°C	0.1			
	Temperature fluctuations with time at 37 °C (to DIN 12880:2007-05)	K	+/- 0.1			
	Temperature variation in chamber at +37 °C (to DIN 12880:2007-05)	K	+/- 0.3			
	Humidity limitation thanks to a Peltier element; when water dish is full and inserted, the Peltier element limits the value of relative humidity in the interior to 93 % rh +/- 2.5 %		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Setting range active humidity control (with option K7)	% rh	40 to 97 and rh-Off			
	Setting accuracy humidity	% rh	0.5			
	Digital electronic CO ₂ control with dual beam NDIR system, with auto-diagnostic system and acoustic fault indication, barometric pressure compensation		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Adjustment range CO ₂ % CO ₂ 0 to 20	% CO ₂	0 to 20			
	Variation in time CO ₂	% CO ₂	+/- 0.2			
	Setting accuracy CO ₂ % CO ₂ 0.1	% CO ₂	0.1			
Adjustment range O ₂ % O ₂ 1 to 20	% CO ₂	1 to 20				
Setting accuracy O ₂ % O ₂ 0.1	% CO ₂	0.1				
Standard accessories	Stainless steel water dish		1	1	1	1
	Works calibration certificate (measuring point chamber centre) at +37 °C, 5 % CO ₂ for standard units			<input type="checkbox"/>		
	Works calibration certificate at 37 °C, 5 % CO ₂ and 90 % rh (requires option K7); standard equipment for units with active humidity control			<input type="checkbox"/>		
	Works calibration certificate at 37 °C, 5 % CO ₂ , 90 % rh and 10 % O ₂ (requires option K7 and option T6); standard equipment for units with O ₂ control			<input type="checkbox"/>		
Model sizes/Description			50	105	150	240
Packing data	Net weight	approx. kg	55	75	90	110
	Gross weight (packed in carton)	approx. kg	74	100	116	145
	Width	approx. cm	73	80	80	84
	Height	approx. cm	95	103	125	136
	Depth	approx. cm	64	80	80	90
Order No. CO₂ Incubators			ICO50	ICO105	ICO150	ICO240

Accessories

- Perforated stainless steel shelf
- HEPA Filter for chamber
- Automatic chamber sterilisation
- CO₂ pressure reducing valve
- N₂ pressure reducing valve
- Additional water dish

Options

- Auto switch-over of gas cylinders
- Electropolished interior
- Active Humidity control
- Control of O₂ concentration by N₂ inlet (N₂ connection set incl.)



product
range

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