

Available in Ireland from



“Excellent price-performance ratio of our ovens thanks to more than 60 years R&D work together with our customers”  
Christiane Riefler-Karpa, Director of Memmert Group

## Ovens UIS



With poster on reverse side

Detailed information on functions and accessories under [www.memmert.com](http://www.memmert.com)

The all-rounders among the ovens are ideal for numerous applications in industry, science and research

For organic materials heating and control of incubators are specially optimised for temperatures up to +70 °C

100% reliable sterilisation! Our sterilisers conform to all relevant norms for medical products

**Universal ovens U**

**Incubators I**

**Sterilisers S**

>>>> [www.memmert.com](http://www.memmert.com)

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### Ready for unlimited use: for each application the right oven

Take three letters and a number – and you have the required model from among more than sixty possible variants!

- **U or I or S:** universal ovens U, incubators I and sterilisers S cover three essential application ranges for thermostating technology
- **N or F:** with natural convection or forced air circulation by fan there is a choice of two forms of air circulation
- **B or E or P:** three performance classes – Basic, Excellent or Perfect – meet in stages all requirements in thermal security, precision and quality control
- **100 to 800 (14 to 749 litre):** eight model sizes cover the full variety of load materials and quantities

### Universal ovens U – the all-rounders

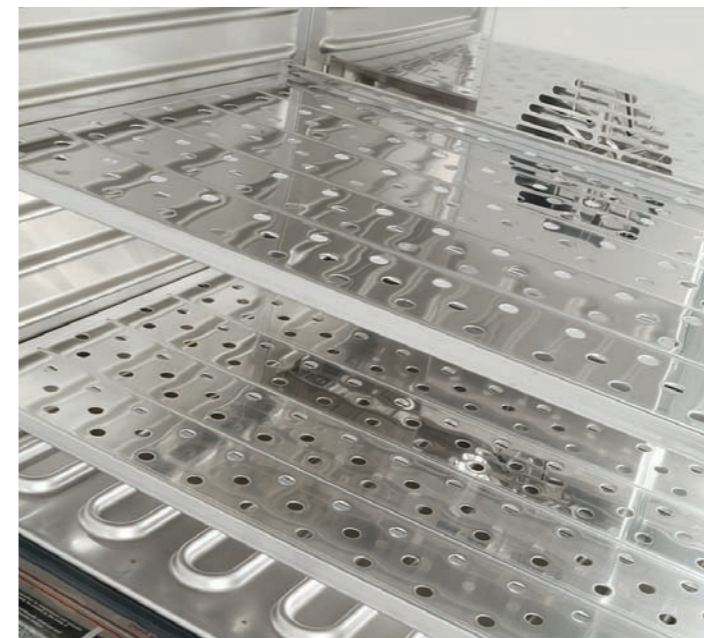
**14 to 749 litre**  
**B: up to +220 °C, E/P: up to +250 °C**  
**(up to +300 °C extra charge E/P)**

The design is practice-oriented and programming functions are suitable for a great variety of applications. Even during intensive use these all-rounders lose neither their good appearance nor their reliability. Whether you wish to test materials, to age computer chips or to carry out complex test series on highly sensitive materials, our models U as all our appliances stand for unsurpassed precision and precise and gentle heating.

### Incubators I – the gentle ones

**32 to 749 litre**  
**B/E/P: up to +70 °C**  
**Double doors (glass inside, stainless steel outside) STERICard for sterilisation of working chamber (Perfect)**

The noble casing of the incubators I houses a specially optimised heating and control for low temperatures up to +70 °C. It is of vital importance for organic materials to avoid overshoots so that the temperature is run up within a very narrow control band and accurately held at the selected setpoint. At the same time the large-area all-round heating has been so finely balanced that optimal temperature distribution is achieved in the chamber without forced air circulation, thus minimising the risk of samples drying out.



Noticeable: high-grade hygienic stainless steel working chamber

### Sterilisers S – The standardised ones

**14 to 749 litre**  
**B: up to +220 °C, E/P: up to +250 °C**  
**Hot air sterilisation at 160 °C to 180 °C and depyrogenation at 220 °C**

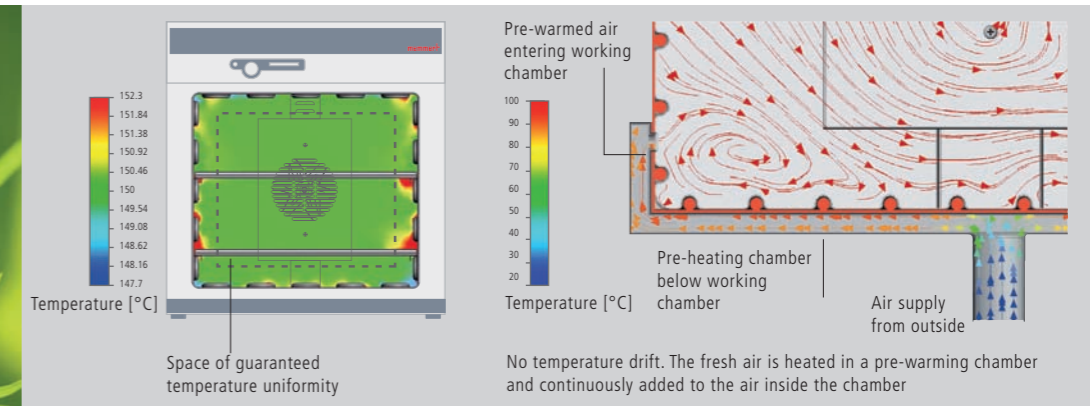
For medical applications it is not sufficient to disinfect containers and instruments. Our sterilisers S conform to all relevant standards and specifications for medical products and guarantee absolute reliable sterilisation irrespective of sterilisation load and chamber volume. All sterilisers of Class E and P are provided with the setpoint-dependent programme continuation which ensures that the sterilisation time is accurately maintained and even highly resistant micro-organisms are completely killed.

“Our appliances are like a family. Their character and unique design are refined from generation to generation”. Ralf Achtnicht, Manager R&D, Memmert

“Our own expertise in developing and manufacturing the heating system guarantees uniform temperature distribution in the working chamber”. Werner Gerhard, Manager Production

**Clear style, uniform operating concept, unique design**

- Outer case made of corrosion-resistant, sturdy structured stainless steel
- Chamber interior and accessories entirely made from high-grade and fully recyclable stainless steel
- Clear, easy-to-clean underglass functional display for visualising all process parameters
- Unique to Memmert: the patented push/turn control for the intuitive operation of the entire menu
- Chamber easy to clean, no inaccessible spaces and corners
- Strong, fully insulated stainless steel door (inner face thermally decoupled from the external body)
- When both hands are full: convenient closing of the door by pressing on the door handle with the elbow
- Calibration and appropriate adjustment directly on the oven of class E and P



**Three performance classes – precision and thermal security in stages**

**Basic – reliable and precise for standard applications**

Ideal for drying and warming of less sensitive materials at a single pre-selected setpoint

**Excellent – application multiplicity par excellence**

Multifunctional fuzzy-supported control for exact setting and maintenance of temperature and fan speed; triple protection for thermal security, internal ring memory for gap-free long-term documentation protected against manipulation as well as “Celsius” standard software for programming and logging

**Perfect – in regard to convenience and documentation**

Unique security feature ASF “Automatic Safety Function” automatically shadowing the setpoint within a freely selectable tolerance band as over- and undertemperature monitor; MEMoryCard XL for programming and logging of up to 40 temperature ramps directly on oven as well as optional oven related personal User-ID-Card (extra charge) as protection against operation by unauthorised persons

Ask for our new extensive brochure “Ovens UIS” or visit [www.memmert.com](http://www.memmert.com) for detailed information.

**Advantages of Memmert heating- and ventilating system:**

- The heating control is accurately adapted to different chamber volumes, chamber loads and temperature ranges
- Due to their position behind deep-drawn hairpin-shaped ribs the heating elements are well protected from corrosion and furring up, being at the same time close to the load
- The direct contact between heating ribs and sliding shelves ensures excellent heat transfer and therefore improved temperature distribution
- The positioning of the heating elements around the chamber leads to optimal temperature uniformity, even with large chamber loads

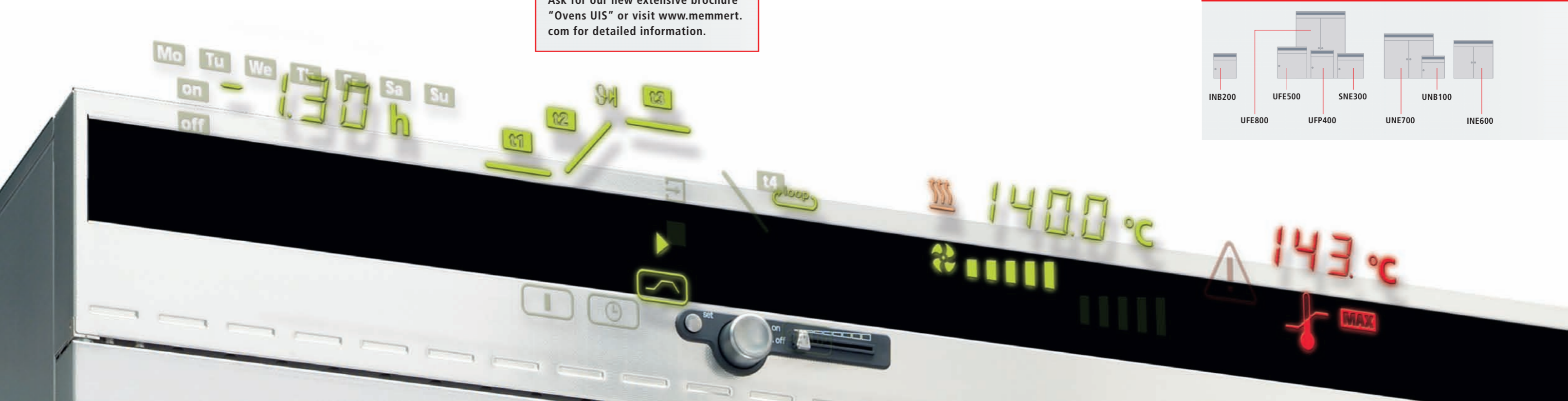
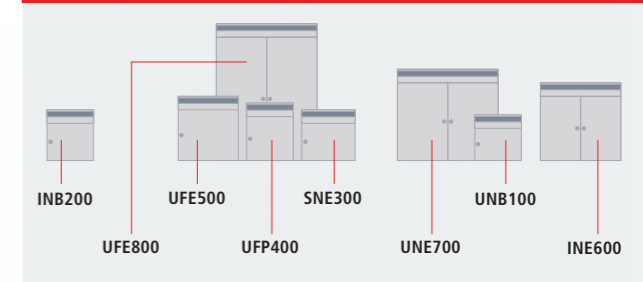
**In-house development is our strength**

We are producing our ovens on the principle of standardisation – your advantage: an outstanding price-performance ratio in combination with excellent quality and functionality throughout. In-house development of control technology and in-house manufacture of mechanical components as well as stainless steel processing have always been the guarantee for quality. And this will remain as it is.

**Controlled quality and network compatibility**

All models Class E and P include as standard an internal ring memory for continuous documentation protected against manipulation and serial interface RS232 (optional against extra charge USB) incl. Software “Celsius 2007” for control and documentation. The models Class P can alternatively be supplied with Ethernet (extra charge) for remote control of several units.

**Legend to poster on reverse side**



**memmert**  
Experts in Thermostatics



Matters  
of life

[www.memmert.com](http://www.memmert.com)

Call Lennox on 01 455 2201 for details.

universal ovens · incubators · hot air sterilisers

