



Pozice	Název zařízení Objednací číslo	Typ	Rozměr	Množství	MJ	Sazba DPH	Základní cena/MJ	Cena/MJ	Celkem bez DPH
č.ř.	Název položky								
1	Z1212070400160 Inkubátor IN160 MEMMERT (161 I) 2 police součástí standardní výbavy není skladem, termín dodání dle smlouvy záruka 36 měsíců		745x640/1104	5,000	ks	21	47 950,00	47 950,00	239 750,00
2	Z1212000050000 Průchodka průměr 23 mm, levý bok střed/střed, pro UI, IPP, ICP MEMMERT			5,000	ks	21	1 917,00	1 917,00	9 585,00
3	Z1212070400075 Inkubátor IN75 MEMMERT (74 I) 2 police součástí standardní výbavy není skladem, termín dodání dle smlouvy záruka 36 měsíců		585x570/944	1,000	ks	21	30 537,00	30 537,00	30 537,00
12	Z1212070055077 Police přídatná nerez pro komory 55, 75 MEMMERT			1,000	ks	21	1 144,00	1 144,00	1 144,00
4	Z1212000050000 Průchodka průměr 23 mm, levý bok střed/střed, pro UI, IPP, ICP MEMMERT			1,000	ks	21	1 917,00	1 917,00	1 917,00
6	Z1212070912150 Inkubátor s atmosférou CO2 ICO150 MEMMERT (156 I) 2 police součástí standardní výbavy, 1 nerezová miska na vodu, membránový filtr není skladem, termín dodání dle smlouvy záruka 36 měsíců		719x591/1066	1,000	ks	21	124 729,00	124 729,00	124 729,00
7	Z1212070000060 Průchodka zadní, pr. 40 mm pro komory ICO MEMMERT			1,000	ks	21	6 480,00	6 480,00	6 480,00
8	Z1211100101871 Ventil redukční CO2 MEMMERT			1,000	ks	21	4 986,00	4 986,00	4 986,00
9	SL999019 Kalibrace / validace přístroje včetně vystavení protokolu			7,000	hod	21	950,00	950,00	6 650,00

Součet za nezařazené položky

Cena celkem bez DPH:

425 778,00 Kč

Cena celkem s DPH:

515 191,38 Kč

Celkový součet za celou sestavu

Celkem bez DPH:

425 778,00 Kč

DPH:

89 413,38 Kč

Celkem včetně DPH:

515 191,38 Kč

**Oblastní
kanceláře:**

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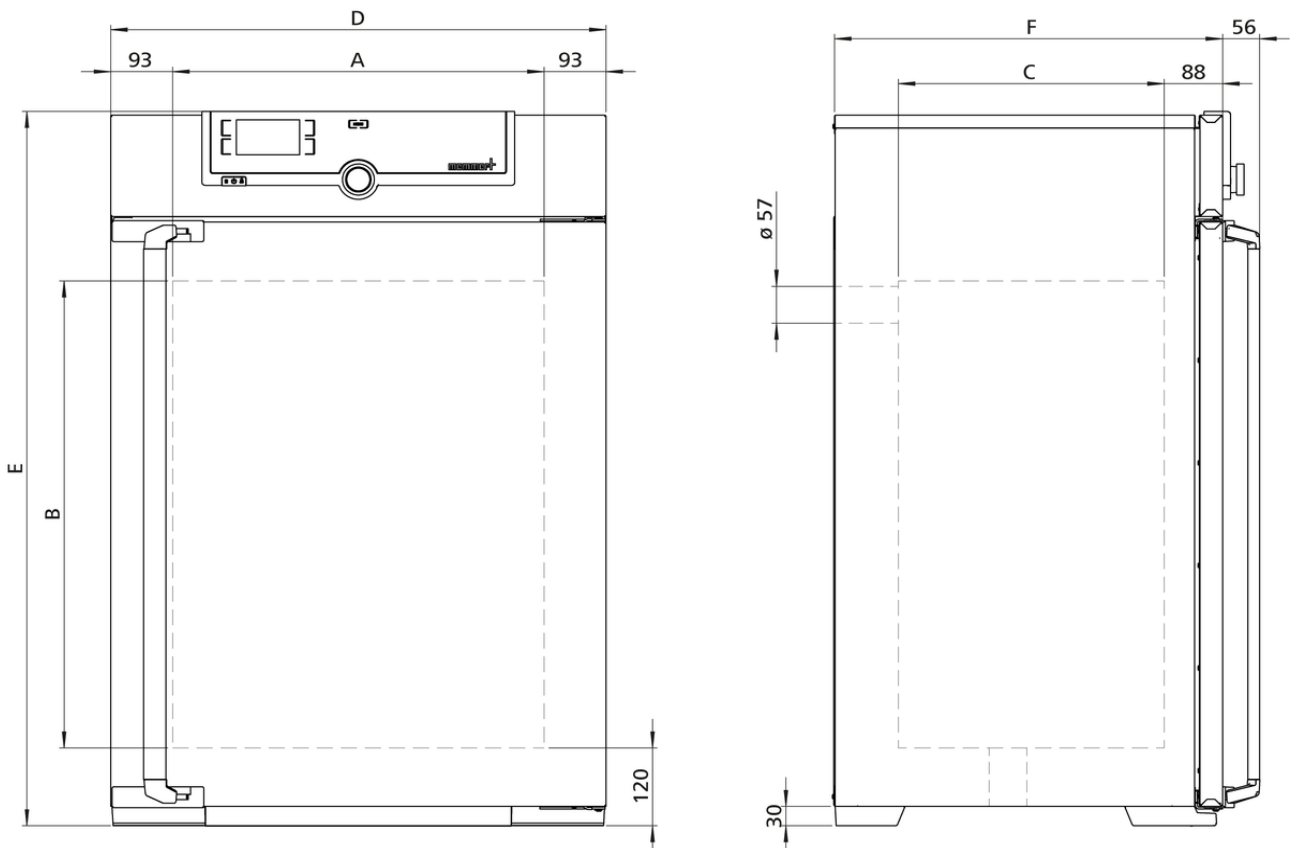


Incubator IN160

The incubator I is perfect for the world of research, medicine, pharmaceuticals and food analytics, as well as food chemistry.



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 sales@memmert.com.



Temperature

Setting temperature range +20 to +80 °C

Working temperature range at least 5 above ambient temperature to +80 °C

Setting accuracy temperature 0.1 °C

Temperature sensor 1 Pt100 sensor DIN class A in 4-wire-circuit

Control technology

Language setting German, English, Spanish, French, Polish, Czech, Hungarian

ControlCOCKPIT SingleDISPLAY. Adaptive multifunctional digital PID-microprocessor controller with high-definition TFT-colour display

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

adjustable parameters temperature (Celsius or Fahrenheit), air flap position, programme time, time zones, summertime/wintertime

Ventilation

Convection natural convection

Fresh air Admixture of pre-heated fresh air by electronically adjustable air flap

Vent vent connection with restrictor flap

Communication

Documentation programme stored in case of power failure

Programming 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

Temperature control adjustable electronic overtemperature monitor and mechanical temperature limiter TB, protection class 1 according to DIN 12880 to switch off the heating approx. 20°C above nominal temperature

Autodiagnostic system for fault analysis

Standard equipment

Door fully insulated stainless steel door with 2-point locking (compression door lock)

Internals 2 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	161 l
Dimensions	w _(A) x h _(B) x d _(C) : 560 x 720 x 400 mm
Max. number of internals	8
Max. loading of chamber	210 kg
Max. loading per internal	20 kg

Textured stainless steel casing

Dimensions	w _(D) x h _(E) x d _(F) : 745 x 1104 x 584 mm (d +56mm door handle)
Housing	rear zinc-plated steel

Electrical data

Voltage	230 V, 50/60 Hz
Electrical load	approx. 1600 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: 830 x 1300 x 800 mm
Net weight	approx. 96 kg
Gross weight carton	approx. 122 kg

Standard units are safety-approved and bear the test marks

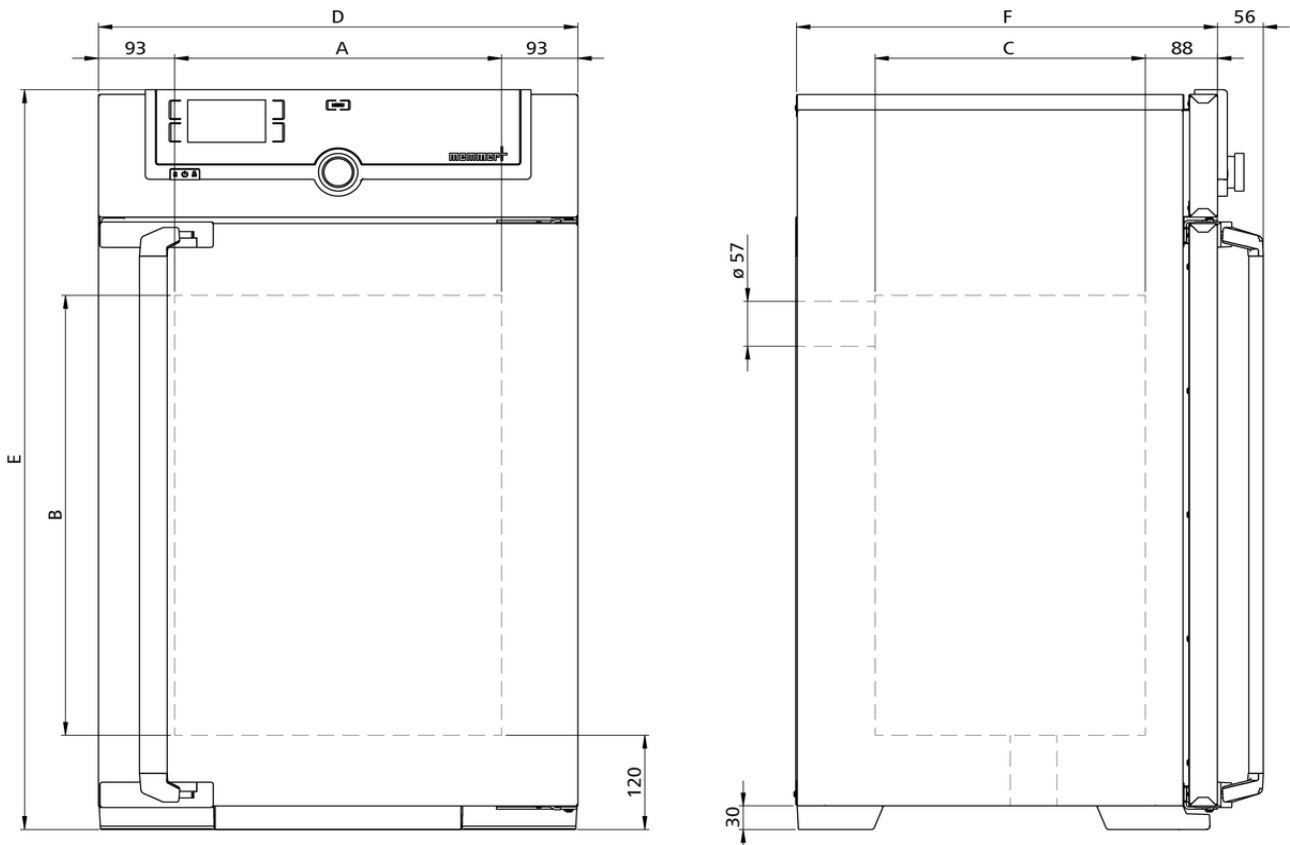


Incubator IN75

The incubator I is perfect for the world of research, medicine, pharmaceuticals and food analytics, as well as food chemistry.



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 sales@memmert.com.



Temperature

Setting temperature range +20 to +80 °C

Working temperature range at least 5 above ambient temperature to +80 °C

Setting accuracy temperature 0.1 °C

Temperature sensor 1 Pt100 sensor DIN class A in 4-wire-circuit

Control technology

Language setting German, English, Spanish, French, Polish, Czech, Hungarian

ControlCOCKPIT SingleDISPLAY. Adaptive multifunctional digital PID-microprocessor controller with high-definition TFT-colour display

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

adjustable parameters temperature (Celsius or Fahrenheit), air flap position, programme time, time zones, summertime/wintertime

Ventilation

Convection natural convection

Fresh air Admixture of pre-heated fresh air by electronically adjustable air flap

Vent vent connection with restrictor flap

Communication

Documentation programme stored in case of power failure

Programming 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

Temperature control adjustable electronic overtemperature monitor and mechanical temperature limiter TB, protection class 1 according to DIN 12880 to switch off the heating approx. 20°C above nominal temperature

Autodiagnostic system for fault analysis

Standard equipment

Door fully insulated stainless steel door with 2-point locking (compression door lock)

Internals 2 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	74 l
Dimensions	$w_{(A)} \times h_{(B)} \times d_{(C)}$: 400 x 560 x 330 mm
Max. number of internals	6
Max. loading of chamber	120 kg
Max. loading per internal	20 kg

Textured stainless steel casing

Dimensions	$w_{(D)} \times h_{(E)} \times d_{(F)}$: 585 x 944 x 514 mm (d +56mm door handle)
Housing	rear zinc-plated steel

Electrical data

Voltage	230 V, 50/60 Hz
Electrical load	approx. 1250 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 1130 x 670 mm
Net weight	approx. 66 kg
Gross weight carton	approx. 85 kg

Standard units are safety-approved and bear the test marks

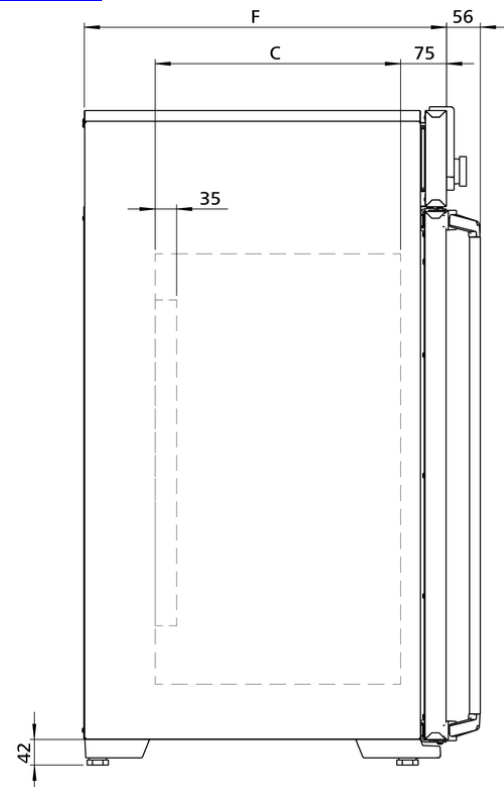
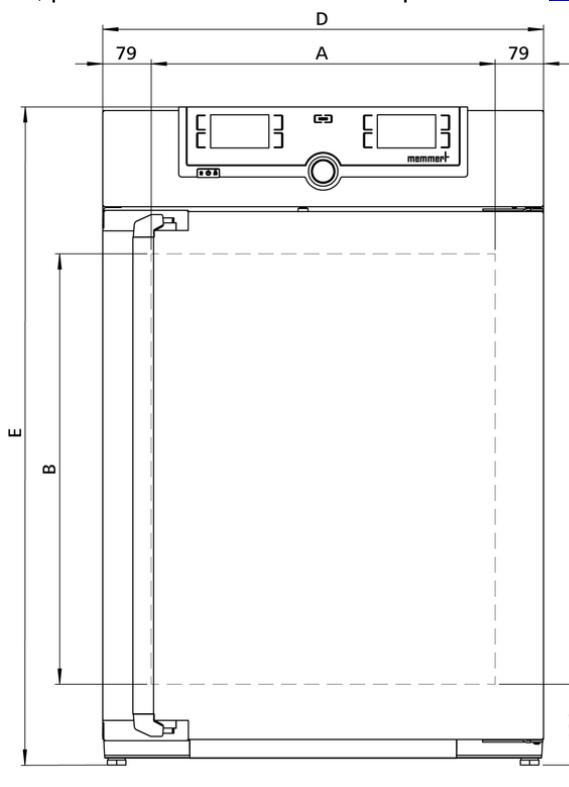


CO₂ incubator ICO150

Safety at all times: High-end functions for the protection of cell cultures, bacteria cultures or tissue cultures.



On this page, you can find all the essential technical data on the Memmert CO₂ incubator ICO. 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 sales@memmert.com.



Temperature

Working-temperature range	5 °C above ambient temperature up to +50 °C Standard sterilisation programme: 60 minutes at 180°C (without removing the sensors)
Setting temperature range	+18 to +50 °C
Setting accuracy temperature	0.1 °C
Temperature sensor	2 Pt100 sensors DIN Class A in 4-wire-circuit for mutual monitoring, taking over functions in case of an error
Temperature variation in chamber	at + 37 °C +/- 0.3 K
Temperature fluctuations with time	at 37 °C +/- 0.1 K

Humidity

Humidity control (standard)	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 %
Setting accuracy humidity	0.5 % rh
Setting range active humidity control (with option K7)	40 to 97 % rh and rh-Off

Control of standard components

CO₂ control	Digital electronic CO ₂ control with dual beam NDIR system, with auto-diagnostic system and acoustic fault indication, barometric pressure compensation
Adjustment range CO₂	0 to 20 % CO ₂
Setting accuracy CO₂	0,1%
Variation in time CO₂	+/- 0.2 % CO ₂
Adjustment range O₂	1 to 20 % O ₂
Setting accuracy O₂	0.1 % O ₂

Control technology

ControlCOCKPIT	TwinDISPLAY. Adaptive multifunctional digital PID-microprocessor controller with 2 high-definition TFT-colour displays.
Language setting	German, English, Spanish, French, Polish, Czech, Hungarian
Function SetpointWAIT	the process time does not start until the set temperature is reached
Adjustable parameters	temperature (Celsius or Fahrenheit), CO ₂ , programme time, time zones, summertime/wintertime

Communication

Interface	Ethernet LAN, USB
Documentation	programme stored in case of power failure
Programming	AtmoCONTROL software on a USB stick for programming, managing and transferring programmes via Ethernet interface or USB port

Safety

AutoSAFETY	additionally integrated over- and undertemperature protection "ASF", automatically following the setpoint value at a preset tolerance range, alarm in case of over- or undertemperature, heating function is switched off in case of overtemperature, cooling function in case of undertemperature
Autodiagnostic system	integral fault diagnostics for temperature and CO ₂
Alarm	visual and acoustic

Heating concept

6 sides	large-area multi-function heating system on four sides with additional door and back heating to avoid condensation
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Standard equipment

Standard accessories	Membrane filter (in order to remove impurities and pollutants, all incoming gases pass through a membrane filter before they reach the chamber)
Door	fully insulated stainless steel door with 2-point locking (compression door lock)
Internals	2 perforated stainless steel shelf/shelves
Works calibration certificate	incl. works calibration certificate (measuring point chamber centre) at +37°C, 5 % CO ₂ for standard units
Internals	1 stainless steel water dish
Door	inner glass door with opening (8 mm Ø) to take gas sample

Stainless steel interior

Dimensions	w _(A) x h _(B) x d _(C) : 560 x 700 x 400 mm (d less 35 mm for fan)
Interior	material 1.4301 (ASTM 304), corrosion resistant
Volume	156 l
Max. number of internals	10
Max. loading of chamber	120 kg
Max. loading per internal	15 kg

Textured stainless steel casing

Dimensions $w_{(D)} \times h_{(E)} \times d_{(F)}$: 719 x 1070 x 591 mm (d +56mm door handle)

Housing rear zinc-plated steel

Electrical data

Voltage 230 V, 50/60 Hz

Electrical load approx. 1500 W

Voltage 115 V, 50/60 Hz

Electrical load approx. 1500 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.

Ambient temperature 10 °C to 35 °C

Humidity rh max. 70 %, non-condensing

Altitude of installation max. 2,000 m above sea level

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: 800 x 1250 x 800 mm

Net weight approx. 90 kg

Gross weight carton approx. 116 kg

Standard units are safety-approved and bear the test marks

