

Gravity and Forced Convection Ovens

Exterior

Attractive gloss finish baked enamel.

Outer Door

Well supported with robust hinges to give long life and eliminate sag. The door seals against a silicon rubber extrusion with a positive chrome plated finger tip release door catch.

Control Panel

A solid state digital controller with touch switch temperature selection working in conjunction with a zero switching solid state relay. A push button reset overheat thermostat is mounted on the control panel.

Insulation

65 mm thick high grade fibre glass insulation is used for temperatures up to 300°C.

Interior

All stainless steel.

Shelves

Chrome plated straight wire type give maximum strength and ventilation.

Forced Convection

Fan motor, rubber mounted in bottom cabinet for very quiet running.

Ventilation

An adjustable ventilation port is mounted on top of oven



Model No.	Temperature Range	Internal Dimensions H x W x D	External Dimensions H x W x D	Capacity Litres	No. Shelf Positions	No. Shelves Supplied	Power Rating (Watts)
24	40-150°C	20 x 25x 20	39 x 38 x 29	10	3	2	400
25	40-200°C	35 x 30 x 30	74 x 49.5 x 47	31.5	3	2	1000
26	40-200°C	45 x 38 x 35	84.5 x 57.5 x 52	60	4	2	1500
27	40-200°C	60 x 50 x 50	99 x 69.5 x 85	150	5	3	2000
28	40-200°C	90 x 60 x 50	129 x 80.5 x 72	270	6	4	3000
29	40-200°C	120 x 60 x 60	181 x 80.5 x 81	432	7	4	4500
35	40-300°C	35 x 30 x 30	74 x 49.5 x 47	31.5	3	2	1300
36	40-300°C	45 x 38 x 35	84.5 x 57.5 x 52	60	4	2	1750
37	40-300°C	90 x 60 x 50	99 x 69.5 65	150	5	3	2800
38	40-300°C	90 x 60 x 50	99 x 80.5 x 72	270	6	4	3500
39	40-300°C	120 x 60 x 60	138 x 99 x 74	432	7	5	4800

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Standard units 240V 50Hz AC.

Gravity Convection Ovens **GC**

Gravity convection type ovens have spiral type elements distributed in heating chamber for even heating. This type of oven can be supplied with stirrer mechanical convection) or as forced convection and can be fitted with snap action thermostat solid state analog or digital indicator temperature controllers.

Forced Convection Ovens **FC—Direction**

Typical instrument temperature fluctuation +/- 0.5°C at 100°C.

Typical temperature variation +/- 2°C at 100°C.

Temperature Fluctuation

The short term change in temperature at any position in the oven working space.

Temperature variation

The difference between the temperature at the centre of the vent and at any other point in the working chamber.

A range of sizes and types are available to suit the varying requirements of individual users. Higher temperature operating standards can be met and certified tests can be made if required. Heavy duty industrial ovens are made to customer specifications.

