

Laboratory Drying Ovens

General-purpose laboratory ovens, with a temperature range of 40-250°C.

Design: The exterior is constructed from sheet steel finished in easy clean powder coated paint. The interior chamber is made from mild steel coated with aluminium (CLAD) with a stainless steel chamber available as an option. Fitted with fixed shelf runners and removable chrome plated wire grid shelves. The top vent is fitted with a clip to hold a mercury in glass thermometer. The vertical style units are fitted with the controls below the door and the horizontal style units with the controls fitted on the side are available from 75 litres upwards.

Heating: Heated by incoloy sheathed elements; positioned below the chamber floor for natural convection units and fitted around the fan on the back or side wall of the chamber for mechanical convection units.

Controls: The control systems comprise of a direct reading thermostat and overheat thermostat both with calibrated scales and tamper proof locks. They also include mains switch with indicator and heat and overheat indicators. Options include a microprocessor digital controller with LED display of temperature or an independent LED display for showing temperature on the thermostatically controlled units. All units supplied with digital controller must have fan circulation.

Features: 7 sizes from 6 to 100 litres, with a temperature range from 40°C to 250°C. They are easy to use the thermostatic control. The ovens have an independent overheat thermostat.

Options: Fan assisted circulation, stainless steel chamber, access ports (25, 50, 75 or 100mm), traceable calibration to national standards, bespoke stands and stacking kits.



Specifications		Vertical Style					
Cat No.	Capacity (Litres)	Internal dims (HxWxD) (cm)	External dims Without fan	External dims. With fan	No. shelves	Shelf positions	Nett weight (kg)
MINO/6	6	15 x 23 x 19	39 x 32 x 33	N/A	1	1	7
MINO/18	18	26 x 26 x 27	52 x 38 x 41	N/A	2	2	14
MINO/30	30	24 x 36 x 35	50 x 48 x 49	49 x 45 x 59	2	2	20
MINO/40	40	32 x 36 x 35	58 x 48 x 49	57 x 45 x 59	2	3	23
MINO/50	50	33 x 49 x 33	59 x 61 x 47	58 x 61 x 57	2	3	26
MINO/75	75	33 x 49 x 45	59 x 61 x 60	58 x 61 x 70	2	3	34
MINO/100	100	45 x 49 x 45	71 x 61 x 60	71 x 61 x 72	3	3	60
		Horizontal Style					
Cat No.	Capacity (Litres)	Internal dims without fan	Internal dims With fan	External dims. (HxWxD)	No. shelves	Shelf positions	Nett weight (kg)
OV/50	50	42 x 41 x 35	45 x 37 x 34	57 x 73 x 47	2	3	31
OV/75	75	42 x 53 x 35	45 x 49 x 35	55 x 85 x 46	2	3	39
OV/100	100	42 x 53 x 46	45 x 49 x 46	55 x 85 x 57	3	4	48
OV/125	125	52 x 53 x 46	55 x 49 x 46	65 x 85 x 57	3	5	57
OV/150	150	52 x 53 x 54	55 x 49 x 54	65 x 85 x 65	3	5	66
OV/200	200	72 x 53 x 54	75 x 49 x 54	85 x 85 x 65	4	7	85

PRIME Range ovens, with a temperature range of 40—250/300°C.

Design: The exterior is constructed from sheet steel finished in an easy clean powder coated paint. The interior chamber is made from heavy duty stainless steel and fitted with fixed shelf runners and removable chrome plated wire grid shelves.

Heating: Heated by Incoloy sheathed elements; positioned around the fan on the back of the chamber.

Controls: The PRIME units have a PID Microprocessor controller, with dual displays of set point and actual temperature that are auto-tuned to each individual unit to optimise the heat up, overshoot and control of temperature. The controller also has a 0—99 hour process timer that can be selected for a fixed time period at a set point plus an 8 segment program with 4 ramps and 4 dwell facility.

Features: 7 sizes ranging from 30 to 200 litres, with a temperature range: 40°C to 250°C (300°C option), it has on screen historical trending (48 hours), Count down timer, 24/7 real time clock operation, Manual or automatic overheat reset, High accuracy Pt100A duplex sensor $\pm 0.6^{\circ}\text{C}$, Fan assisted circulation, Excellent stability $\pm 0.5^{\circ}\text{C}$, Low chamber uniformity, quick responding.

Options: 300°C Continuous temperature rating, Reinforced shelving (upto 40KG), Reinforced total load, Access ports (25, 50, 75 or 100mm), Traceable calibrations to national standards, Bespoke standards and stacking kits, Extractor Unit, Audible warnings, Extended warranty, Bespoke solutions available upon request.



Cat No.	Capacity (litres)	Internal dims. (H x W x D cms)	External dims (H x W x D cms)	No. of Shelves	No. Shelf Positions	Wattage/ Voltage	Weight (kg)
PRO/30/TDIG	30	24 x 36 x 35	57 x 50 x 62	2	2	1000/230	30
PRO/50/TDIG	53	33 x 49 x 33	66 x 63 x 59	2	3	1000/230	40
PRO/75/TDIG	73	33 x 49 x 45	66 x 63 x 72	2	3	1500/230	60
PRO/100/TDIG	99	45 x 49 x 45	78 x 63 x 72	3	4	1500/230	70
PRO/125/TDIG	120	55 x 49 x 45	88 x 63 x 72	3	5	2000/230	75
PRO/150/TDIG	143	55 x 49 x 53	88 x 63 x 80	3	5	2000/230	80
PRO/200/TDIG	195	75 x 49 x 53	108 x 63 x 80	4	7	2500/230	105

Large Capacity Ovens

Of the same design as the smaller units these ovens offer a much larger capacity.
The vertical style units have a single door, the horizontal style units are fitted with twin doors.

Design: The exterior is constructed from sheet steel finished in an easy clean powder coated paint. The interior chamber is made from mild steel coated with aluminium (CLAD) with a stainless steel chamber available as an option. Fitted with fixed shelf runners and removable chrome plated wire grid shelves.

Heating: Heated by Incoloy sheathed elements positioned in the side fan duct for all units except the 250H and 350H which have a base fan duct.

Controls: The control system comprises of a bespoke touch screen interface that offers both accurate temperature control and integral overheat system by using 2 individual Pt100 sensors. The control panels are fitted on the side of each unit except the 250H and 350H, which are fitted in the base.

Features: Capacities 250 to 1250 Litres 8 sizes (single door design) 9 sizes (twin door design), Temperature range: 50°C to 250°C, On screen historical trending (48hours), 8 Stage profile control, Count down timer, 24/7 real time clock operation, Manual or automatic overheat reset, High accuracy Pt100B duplex sensors <0.8°C, Fan assisted circulation, Excellent stability <+/- 0.6°C, Low chamber uniformity.

Options: Stainless steel chamber, Audible warnings, Explosion relief panels, Access ports (25mm 50, 75 or 100mm), Traceable calibrations to national standards, Bespoke stands and stacking kits, Extractor unit, Extended warranty, Bespoke solutions available upon request, 3 Phase upgrade for quicker response (standard above 600L).

Horizontal Style with Twin Doors



Cat No.	Capacity (litres)	Internal dims. (HxWxDcms)	External dims. (HxWxDcms)	No. of Shelves	No. shelf Positions	Wattage/ Voltages	Weight (kg)
LCO/250H/TDIG	220	54 x 92 x 44	94 x 109 x 57	3	4	2500/230	96
LCO/350H/TDIG	320	54 x 92 x 64	94 x 109 x 77	3	4	2750/230	125
LCO/425H/TDIG	450	76 x 92 x 64	112 x 144 x 81	4	5	3000/230	140
LCO/500H/TDIG	535	91 x 91 x 64	127 x 144 x 81	5	7	3000/230	180
LCO/650H/TDIG	645	91 x 92 x 77	127 x 160 x 95	5	7	6000/415	300
LCO/750H/TDIG	750	106 x 92 x 77	142 x 160 x 95	5	8	6000/415	320
LCO/850H/TDIG	865	122 x 92 x 77	158 x 160 x 95	5	9	6000/415	340
LCO/1000H/TDIG	1005	142 x 92 x 77	178 x 160 x 95	5	11	6000/415	360
LCO/1250H/TDIG	1280	142 x 122 x 74	178 x 190 x 92	5	11	6000/415	390

Vertical Style with Single Door

Cat No.	Capacity (litres)	Internal dims. (HxWxDcms)	External dims. (HxWxDcms)	No. of Shelves	No. shelf Positions	Wattage/ Voltages	Weight (kg)
LCO/250V/TDIG	240	91 x 51 x 52	117 x 98 x 69	5	7	2500/230	90
LCO/350V/TDIG	345	91 x 61 x 62	117 x 108 x 79	5	7	2750/230	120
LCO/425V/TDIG	425	91 x 61 x 77	127 x 113 x 95	5	7	3000/230	150
LCO/500V/TDIG	535	114 x 61 x 77	140 x 113 x 95	5	9	3000/230	165
LCO/650V/TDIG	675	114 x 77 x 77	140 x 145 x 95	5	9	6000/415	280
LCO/750V/TDIG	760	128 x 77 x 77	164 x 145 x 95	5	10	6000/415	300
LCO/850V/TDIG	840	142 x 77 x 77	178 x 145 x 95	5	11	6000/415	320
LCO/1000V/TDIG	1005	142 x 77 x 92	178 x 145 x 110	5	11	6000/415	340

