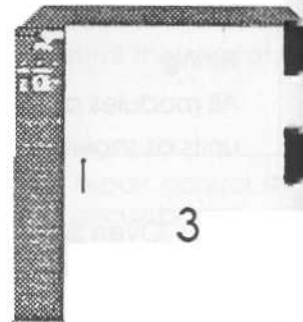
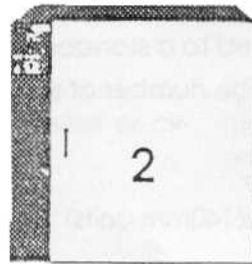


specification

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Oven Size



Temperature operating range

40° - 300°C all sizes

Overall dimensions

h x w x d mm	660x785x520	840x866x545	1020x946x545
h x w x d inches	26.4x31.4x20.8	33.6x34.6x21.8	40.8x37.8x21.8

Internal dimensions

h x w x d mm	480x410x380	660x490x465	840x570x465
h x w x d inches	19.2x16.4x15.2	26.4x19.6x18.6	33.6x22.8x18.6

Internal Volume litres

75	150	225
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Weight kilograms

59	77	98
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Max power - watts

550	2050	2550
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Shelving

Number supplied	3	3	4
Number of positions	6	8	10
Interval in mm	60	70	75
Useable area sq.mm	404x375	484x460	564x460

Modules

No. standard spaces	2	3	5
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Each standard space is 140mm deep -  
modules occupy 1 or 2 standard spaces  
and weigh from 1 - 5 kgs.

Performance Area	BS2648 requirement	size 1	size 2	size 3
<b>100°C</b>				
Temperature fluctation °C	1.0	0.1	0.1	0.1
Temperature variation °C	2.5	1.0	1.5	2.0
Heating time to stability(minutes)		15	15	15
Recovery time(minutes)	20	4	5	4
Ventilation Rate(lites/hour)	800	2500	2500	2500
<b>200°C</b>				
Temperature fluctation °C		0.1	0.1	0.1
Temperature variation °C		2.0	3.0	3.0
Heating time to stability(minutes)		30	30	30
Recovery time(minutes)		9	9	9
<b>300°C</b>				
Temperature fluctation °C		0.1	0.1	0.1
Temperature variation °C		4.0	5.0	5.0
Heating time to stability(minutes)		55	45	50
Recovery time(minutes)		14	15	15
<b>160°C - loaded oven</b>				
Temperature drift over 2 hours °C	BS3421 requires 1.0	0.5	0.5	0.5
Temperature variation °C	5.0	3.0	3.0	4.0
Heating time to stability(minutes)	135	95	95	110

#### Notes and definitions

1. BS2648 is a standard intended for drying ovens. The test methods provide an excellent basis for performance comparison of ovens, but no elevated temperature requirements are defined in the standard.
2. The performance of models with glass doors will not be quite so good as that stated above for solid door models.
3. Oven temperature is the temperature at the centre of the working space. Working space itself is defined as the space above the lowest shelf and 30mm from any of the sides and roof.
4. Temperature variation is the maximum temperature difference at any moment between the temperature at the centre of the working space and that at any other point in the working space.
5. Temperature fluctuation is the short term change in temperature occuring at any point in the working space as the temperature controller trips in and out to maintain the overall working temperature required.
6. Recovery time is the number of minutes that the oven takes to return to its original steady temperature after the door has been opened fully for one minute and then closed again.