Accuracy, efficiency, performance



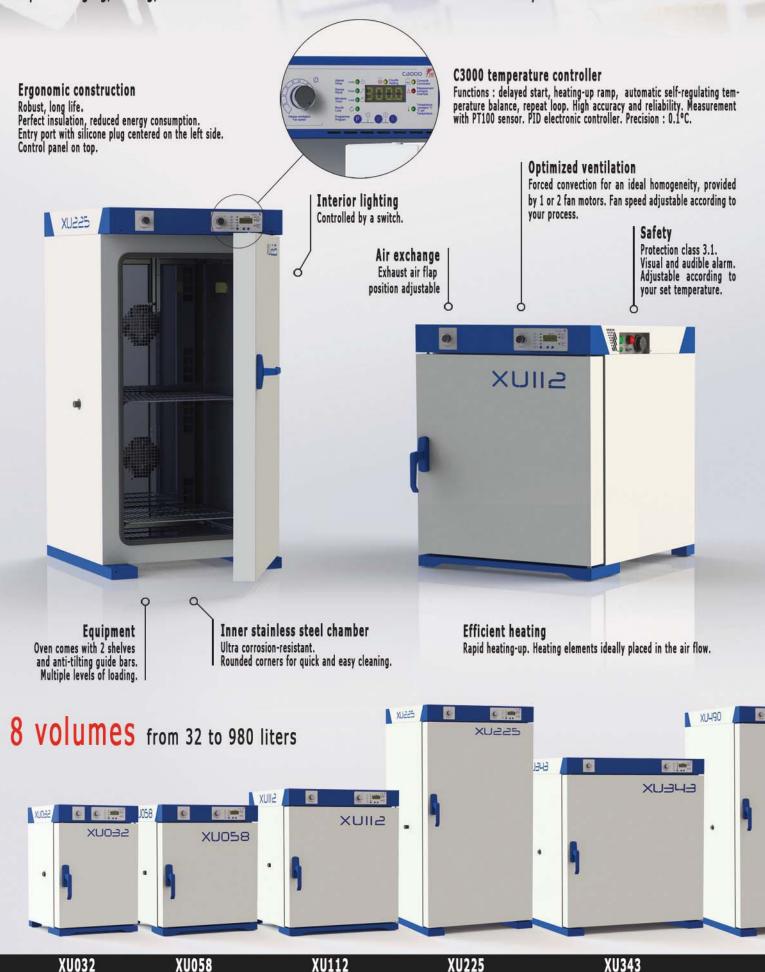


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RANGE XU UNIVERSAL OVENS

UNIVERSAL OVENS XU up to 300°C

Our universal ovens XU are suitable for all applications for drying, heating, heat preservation, sterilization with hot air, component aging, curing, thermal tests... in laboratories and in all branches of industry.



OPTIONS



Door with viewing window



Digital weekly program timer



Cycles profiler 4 prog. 16 segments



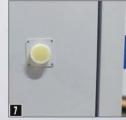
Profiler+digital recorder 4 channels



Air outlet extractor



Air cooling extractor



Entry port Ø 60mm



Calibration / Homogeneity control

ACCESSORIES



Shelf with guide bars



Recovery tray



Fixed sub-frame



Sub-frame with casters



Stacking kit



Paperless recorder 2 channels



Portable paperless recorder with graphic screen 4 or 6 channels



Thermocouple J sensor





- Door with viewing window To see and control the contents of the oven.
- 2 Digital weekly program timer Set times of operation of the oven for each day of the week. Ventilation is stopped only when the oven temperature has fallen to 80 °C to prevent damage to the fans.
- 3 Cycles profiler 4 programs with 16 segments each Ideal if you need to heat at different temperatures during your process or provide gentle temperature drops.
- 4 Profiler + digital recorder 4 channels Allows the creation of temperature programs and to record those measured . With USB and RJ45 plugs.
- 5 Air outlet extractor Evacuates the exhaust air into a duct system.
- 6 Air cooling extractor (only for XU112 to XU980) Enables cooling the temperature in the volume. Started by switch.
- Entry port Ø60mm. Centered on the left side. Allows the passage of cables or sensors.
- 8 Factory calibration certificate for 1 temperature at 105°C, 150°C or 200°C. Measurement in center of chamber.
- 9 Homogeneity control certificate for 1 temperature at 105°C, 150°C or 200°C. Measurement at 9 points in the working chamber.

Key-lock door

Stop fan and heating when the door is opened

- Shelf with 2 guide bars. Chromed steel. Max. loading 30kg or reinforced shelf max. loading 60kg.
- Recovery tray Stainless steel, height 20mm. Protects the floor of the oven.
- Fixed sub-frame or sub-frame with casters
- (Except XU032, XU686 et XU980). Elevates the oven for a more comfortable loading. Castors with brakes.
- Stacking kit (only for XU032 to XU112) To stack ovens same volume.
- Paperless recorder 2 channels Saves the temperatures measured by two mobile sensors.

Data acquisition software for recorder 2 channels Can retrieve stored data.

Portable paperless recorder with graphical screen 4 or 6 channels

Large graphical display for real time monitoring of temperature changes. With USB and RJ45 plugs, and 4 or 6 connectors for mobile sensors.

Thermocouple J length 3m with plug Accessory for recorders.

TECHNICAL DATA

	XU032	XU058	XU112	XU225	XU343	XU490	XU686	XU980
	DIMENSIONS							
Working volume (L)	32	58	112	225	343	490	686	980
Internal width (mm)	300	400	500	500	700	700	700	1000
Internal depth (mm)	270	360	450	450	700	700	700	700
Internal height (mm)	400	400	500	1000	700	1000	1400	1400
External width * (mm)	464	564	664	664	864	864	864	1164
External depth * (mm)	566	656	746	746	1092	1092	1092	1092
External height * (mm)	694	694	794	1294	994	1294	1694	1694
Floor height with sub-frame *	-	900	850	600	750	600	147	-
Weight, empty (kg)	39	50	65	84	123	148	178	258
Number of door(s)	1	1	1	1	1	1	1	2
	PERFORMANCES							
Temperature range (°C)	Ambient + 10°C up to 300°C							
Temperature fluctuation (+/- °C)	< 0.2							
Maximum rate of air exchange (m ³ /h)	12	10	9	11	14	15	13	20
	ELECTRICAL DATA							
Heating power (W)	1000	1500	1500	2000	3000	3000	4000	6000
Total installed power (W)	1050	1550	1550	2100	3200	3200	4300	6400
Power (W)	230V, 1 phase, 50/60Hz 230V, 1 phase,						Contract Con	400V, 3 pha- ses/N, 50Hz
Amperage connection (A)	16						20	
	SHELVES OF LOADING							
Maximum number	6	6	8	17	11	17	25	25
Maximum load per shelf / in the oven (kg)	30 / 60	30 / 60	30 / 60	30 / 120	30 / 100	30 / 160	30 / 160	30 / 180

st Some options may change the dimensions of the oven



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