

Natural Convection Oven, 222L



Natural Convection Oven: High-Temperature Stability for Drying and Disinfection

The high-temperature natural convection oven is engineered to provide a consistent and stable high-temperature environment, ideal for drying and disinfecting applications in laboratories and industrial settings. This oven can effectively handle glassware, solid objects, materials, and various process equipment, making it a versatile solution for different heating needs. Utilizing natural convection, this oven circulates warm air naturally without the need for a fan, reducing air turbulence and ensuring gentle, even drying.

Product Features and Benefits

1. Intelligent Operation

- Equipped with either a colorful touch screen controller or a professional controller for intuitive and easy operation.
- Features preset power-on, standby, and shutdown functions.

- Allows for multi-stage temperature setting, adjustable circulation speed, time control, and heating rates, simplifying complex testing processes through automatic control and programmable operation.

2. Specialized Design for Performance and Efficiency

- Conforms to the DIN-12880-2007 international standard, ensuring high precision and reliability.
- Offers exceptional temperature control with minimized error, enhancing consistency across tests.
- Environmentally efficient design minimizes heat loss, reducing energy consumption by up to 20% compared to traditional designs.
- Stackable structure maximizes laboratory space utilization.

3. Precise Temperature Control

- Maintains temperature uniformity within the chamber to $\pm 2.5^{\circ}\text{C}$, ensuring even heating across all samples.
- The temperature fluctuation is maintained at $\pm 0.3^{\circ}\text{C}$, guaranteeing high stability during operations.

Advanced Control Features

Program Control Mode

- **Linear Temperature Rise Control:** Provides smooth and controlled heating increments to reach target temperatures.
- **Step Heating Control:** Allows for customized, step-by-step temperature programming, ideal for protocols that require varying temperatures over time.

This natural convection oven is an excellent solution for laboratories seeking an energy-efficient, space-saving, and highly stable drying and disinfection solution.

Technical Specifications for Natural Convection Oven (Model: MSBO200NSWISS)

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Capacity: 222 liters

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Temperature Specifications

- **Temperature Range:** RT+10°C to 200°C (Maximum 300°C)
- **Display Resolution:** 0.1°C, Colorful intelligent touch screen (Advanced) controller
- **Temperature Uniformity at 100°C:** $\pm 2.5^{\circ}\text{C}$
- **Heating Time to 100°C:** 25 minutes

Shelf Capacity

- **Standard Shelf Capacity:** 2 shelves (expandable up to 16 shelves)
- **Maximum Load per Shelf:** 20 kg

Physical Dimensions

- **Net Weight (NW):** 103 kg
- **Interior Dimensions (W×D×H):** 650×500×650 mm
- **Exterior Dimensions (W×D×H):** 940×658×910 mm

(Note: Exterior dimensions do not include hinges, handles, gauges, wires, etc., and the interior dimensions exclude duct sections.)

Timing and Power

- **Timing Range:** 1 to 5999 minutes
- **Electrical Requirements:** AC220V, 50Hz

- **Power Consumption:** 2250W

Important Notes

- **Testing Conditions:** All test data were obtained in a controlled 25°C environment.
- **Dimensions:** The exterior dimensions do not include additional components such as hinges, handles, gauges, or wires. The interior dimensions exclude the duct section.
- **Temperature Requirement:** If operation at the maximum temperature of 300°C is required, please specify this in advance when placing an order.

