



700L DIGITAL OVENModel: 385







FEATURES

- These robust and reliable ovens are intended for a variety of drying and curing operations. They can be used in the mining, pharmaceutical and general industry sectors
- Grade 304 stainless steel interior
- Fully adjustable shelf height
- Doors mounted on robust hinges for effective sealing
- Long lasting silicon door seal
- All bodies are constructed from corrosion protected mild steel with an epoxy powder coated finish

- Electronic P.I.D temperature control with digital indication of set and process value
- Control circuit breakers fitted
- High accuracy PT 100 temperature sensor
- Solid state switching for improved reliability and rapid response
- Ideal for applications where a higher degree of accuracy is required
- Multi stage heating
- Fitted with adjustable hydraulic safety thermostat

- Weekly programmable timer
- Operating temperature +50°C to 250°C based on an ambient of 25°C
- Temperature variation across chamber
- Temperature variation at a point ±0.3°C

- Temperature variation figures are based on no load conditions at 100°C
- Supplied with 5 chrome plated steel wire shelves





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SPECIFICATIONS

POWER
VOLTAGE
PACKAGING (W x D x H)
UNIT (W x D x H)
NET WEIGHT
GROSS WEIGHT
SHIPPING VOLUME
CHAMBER DIMENSIONS
CHAMBER VOLUME
SHELF CAPACITY
MAXIMUM SHELF LOAD

6kW

380V / 50Hz / 2P / N / E 1090 x 1105 x 1630 (mm) 1090 x 1070 x 1630 (mm)

180kg 181kg 1.96m³

750 x 815 x 1220 (mm)

700 l 15 20 kg

OPTIONAL EXTRAS

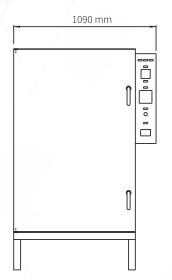
| CODE | DESCRIPTION |
|------|-------------------------------|
| 311A | Extra chrome plate wire shelf |
| 313 | Extraction Fan |

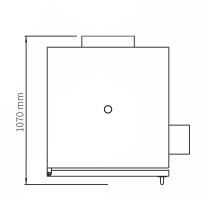
NOTE

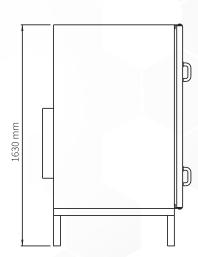
Special drying trays, racking systems, programmable controllers, process recorders and custom built stands are available on request

All models are available with Stainless steel outer bodies on request

All units being exported or transported out of Gauteng should be crated. Crating prices available on request







NOTE

• When viewing the appliance from the front in it's usual operating position, the width (W) of the product is the total distance from left to right; the depth (D) of the product is the total distance from the front to the back; the height (H) is the total distance from the bottom of the product to the top. Pictures may vary from actual product.

DISCLAIMER

• Output performance figures quoted are dependent on various factors. Scientific reserves the right, without notice, to make changes and revisions to product specifications, materials and design, when we believe it will provide better performance, durability, and efficiency. Unit measurements may vary depending on point of reference.

WARRANTY

• All Scientific equipment comes with a standard ONE year warranty, The 1 Year Extended Warranty is only valid for customers who have registered their warranty online at www.scientific.co.za within the first year after making their purchase.



www.scientific.co.za

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