

# Economy Dehydrating Oven

(Ambient +5°C to 200°C)

Serving the Scientific, Medical and Research industries since 1945

**LABEC**

**LABEC Economy Dehydrating Oven** is manufactured in Australia with high quality stainless steel for easy maintenance and excellent durability. Suitable for applications of fast removal of moisture within the oven and where high levels of moisture are present specifically soil laboratory or soil testing.

Using a unique heating system with elements behind the walls provides excellent temperature uniformity. The chamber is fully sealed to prevent leakage into the insulation layer and is fitted with top mounted extraction vents which provide continuous positive ventilation. Uses fan forced convection heating to circulate the warm air inside the chamber providing improved uniformity and recovery after door opened.



PID Control display system

**Controller** – A digital microprocessor based PID temperature controller controls the temperature within the range ambient +5°C to 200°C, temperature fluctuation at 105°C is  $\pm 1^\circ\text{C}$ .

#### Standard features include:

- Over temperature thermostat.
- RCD/ ELB (earth leakage breaker).
- Type K Thermocouple.
- Stainless steel exterior.
- Adjustable/removable shelving.
- 300 Litres per minute air flow.

#### Data logging

When optioned the controller can be connected via RS232/RS485 communication ports which can be connected directly to a data logger or computer to collect this information. Software is available for programming and monitoring.

#### Additional options

To suit your requirements the addition of options such as a safety toughened glass viewing window, programmable controllers, timers and cable access ports, custom chamber sizes, chart recorder, additional trays, lockable castors, countdown timer, and stainless flue system to suit your building.



Laboratory Equipment Pty Ltd

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## SPECIFICATIONS

# Economy Dehydrating Oven

(Ambient +5°C to 200°C)

Model	ODWF24-SD	ODWF36-SD	ODWF50-SD
Capacity (litres)	160	300	507
Int. Dim. (cm) H x W x D	60 x 50 x 50	90 x 60 x 50	120 x 65 x 65
Ext. Dim. (cm) H x W x D	90 x 69 x 60	125 x 72 x 70	162 x 73 x 83
Temp. Controller	Digital PID Controller		
Temp. Min	Ambient+5°C		
Temp. Max	200°C		
Temp. Setting Accuracy	0.1°C		
Temp. Fluctuation	+/- 1°C		
Temp. Sensor	Type K		
Heating System	Electric Element		
Interior Material	Stainless Steel		
Exterior Material	Stainless Steel		
Shelves	2		3
Options	Glass viewing window, special chamber sizes, chart recorder, programmable temperature controller, trays, lockable castors, timer, stainless flue system to suit your building.		
Safety Features	Over temperature alarm, temperature protection cut off, earth leakage breaker (ELB)		
Power Supply	240V / 50Hz		
Power (W)	2400 / 10AMPS		3600 / 15AMPS
Weight (kg)	64	96	126

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