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XL RANGE INDUSTRIAL OVENS

XL INDUSTRIAL OVENS up to 200/300°C

XL ovens are suitable for processes requiring a powerful airflow and air change. For all intensive drying applications, heating, polymerization, ... or any other thermal test.

A robust construction.

External sheets made of steel. White and blue epoxy paints. Inner casing made of stainless steel corrosion-resistant. Simplified calibration with the \emptyset 20mm access port on the left side. Thick insulation asbestos free: excellent thermal stability, low heat loss, energy cost reduced, low surface temperatures.

A powerful vertical airflow for an amazing temperature homogeneity!

An exclusive ventilation system : air is sucked in the upper part of the oven. Then, it is heated and blown from the bottom back part

A wonderful adjustable air change.

Large inlet and outlet air. The various clearances are removed effectively.

Adjustable exhaust air flap. The output is connectable to an extraction system.

A surprising heating power.

A rapid rise in temperature.

Work safely.

Independent thermostat and ajustable safety controller with digital display (classes 2 and 3.1). Heating is cut off in case of failure, overload or over-temperature. Visual and audible alarms.



Loading shelves

2 shelves provided with anti-tilting guide bars. Multiple levels of loading.



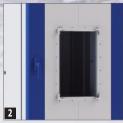
An accurate and efficient temperature control.

C3000 PID electronic controller. Easy to use. Precision: 0.1°C. Measurement by PT100 probe. Functions: delayed start, heating-up ramp, en cycle timer, repeat loop.



XL0112 XL0343 XL0490 XL0686 XL0980

OPTIONS



Door with viewing window



Fan speed controller



Air outlet extractor



Air cooling extractor



Digital weekly program timer



Temperature profiler



Temperature profiler and recorder



Internal lighting



Fan and heating stop



Access port Ø 60 mm



Factory calibration 1 point



Homogeneity control 9 points

ACCESSORIES



Shelf with guide bars



Recovery tray



Subframe with feet



Subframe with castors



Data logger 2 channels



Portable paperless graphic recorder 4 or 6 channels





1 Temperature extension max, 300°C

2 Door with viewing window To see inside of the oven.

3 Fan speed controller Adjusts the speed of the air fan.

4 Air outlet extractor

Evacuates the exhaust air into a duct system.

5 Air cooling extractor Enables cooling the temperature in the working volume at the end of the cycle.

6 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.

7 Temperature profiler

4 programs with 16 steps each. Allow you to heat at different temperatures during your process or provide progressive temperature decreases.

8 Temperature profiler and recorder

Large graphical display. Real-time monitoring of temperatures. Allows the creation of programs. Record the temperature measured. 3 extra channels. With USB and RJ45 plugs.

9 Internal lighting

With switch on the control panel.

10 Stop fan and heating when the door is opened

Access port Ø 60 mm

Centered on the left side. Allows the passage of cables or sensors.

12 Factory calibration certificate

1 temperature (105°C, 150°C or 200°C). Measurement in the center of the working chamber (according to FD X 15-140).

13 Homogeneity control certificate

1 temperature (105°C, 150°C or 200°C). Measurement at 9 points in the working chamber (according to FD X 15-140).

Shelf with guide bars

Chromed steel. Max. distributed loading: 30 kg. Or reinforced shelf: max. distributed loading 60 kg. Anti-tilting guide bars.

2 Recovery tray

Stainless steel, height: 20 mm. Protects the floor of the oven.

3 Subframe with feet / with castors

(Except XL1400 et XL1800). Elevates the oven for an easier loading. 2 castors with brake.

Data logger with 2 channels

Saves the temperatures measured by two mobile sensors.

Software for data logger with 2 channels

Can set data logger and retrieve stored data.

6 Portable paperless graphic recorder

Full color screen display. Real monitoring of temperature changes. With USB and RJ45 plugs, and 4 or 6 connectors for mobile sensors.

Thermocouple J probe

Length 3 m, with plug. Accessory for recorders.

XL1400 XL1000 XL1800

TECHNICAL DATA

	XL0112	XL0343	XL0490	XL0686	XL0980	XL1000	XL1400	XL1800
Working volume (L)	112	343	490	686	980	1000	1400	1800
	SIZES							
Internal width (mm)	500	700	700	700	1000	1000	1000	1000
Internal depth (mm)	450	700	700	700	700	1000	1000	1000
Internal height (mm)	500	700	1000	1400	1400	1000	1400	1800
External width* (mm)	750	941	941	1164	1464	1464	1464	1464
External depth* (mm)	916	1160	1143	1221	1240	1545	1538	1535
External height* (mm)	1165	1360	1692	2068	2060	1650	2089	2506
External height with sub-frame option*	1875	1850	2050	2274	2207	2020	-	-
Floor height with sub-frame option*	850	700	600	400	400	600	-	-
Weight, empty (kg)	136	198	218	332	410	470	638	736
Number of door(s)	1	1	1	1	1	1	1	1
	PERFORMANCES							
Temperature range (°C)	Ambient + 20°C up to 200°C (300°C optional)							
Controller temperature fluctuation (+/- °C)	< 0.2							
Fan air flow (m³/h)	450	600	600	1300	1800	1800	2500	2500
Ø air inlet and hot air outlet (mm)	63	80	80	80	80	80	100	100
	ELECTRICAL DATA							
Heating power (W)	3000	6000	6000	9000	12000	12000	15000	18000
Total installed power (VA)	3428	6816	6816	9954	12954	12954	16402	19402
Power	230V ~1P 400V ~3P +N 50Hz							
Amperage connection (A)	16	16	16	16	20	20	25	32
	SHELVES							
Maximum number	8	11	17	24	24	17	24	30
Maximum load per shelf / in the oven (kg)	30 / 100	30 / 180	30 / 180	30 / 200	30 / 240	30 / 240	30 / 280	30 / 320
Shelves sizes (LxP) (mm)	470x420	670x670	670x670	670x670	970x670	970x970	970x970	970x970
* come entions may shape the sizes of the even								-

^{*} some options may change the sizes of the oven



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