

Accuracy, efficiency, performance



www.france-etuves.com

XU RANGE



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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 industries.

A robust construction and quality.

External sheets made of steel. White and blue epoxy paints.
Inner casing made of stainless steel, corrosion resistant.
Rounded corners for easy cleaning !
Thick insulation : low energy consumption, excellent thermal stability, low surface temperatures.
Simplified calibration by Ø 20mm entry port on the left side.
Interior lighting controlled by a switch.



An accurate temperature control.

C3000 PID electronic controller. Easy to use. Precision : 0.1°C.
Measurement by PT100 probe. Functions : delayed start, heating-up ramp, end cycle timer, repeat loop.
Possibility to control the oven with a computer through a RS232 cable.

Ventilated ovens for even more performance !

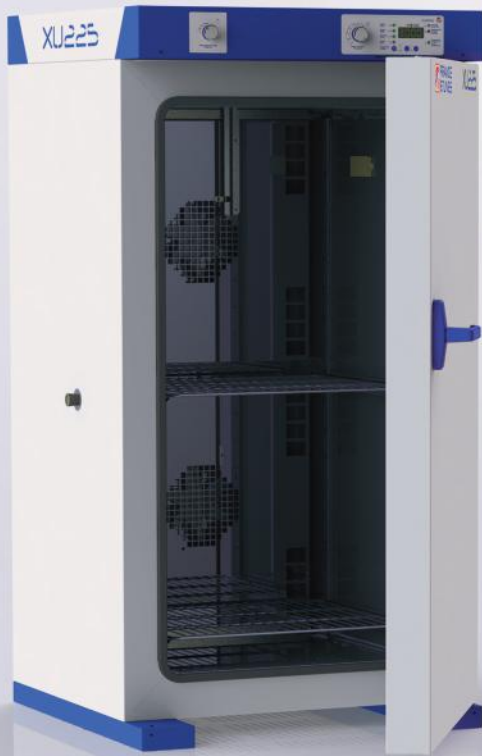
Fans help accelerate the process of drying and homogenizing the heat.
A speed controller on the control panel allows you to adjust fan speed.

Adjustable air exchange.

Setting the opening of the air outlets intensity.

Work safely.

Protection class 3.1. Independent and adjustable safety thermostat. It supports control in case of system failures. Visual and audible alarm.



Loading shelves.

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

Tightness of the door.

Long-lasting removable stabilized silicone seal.
Closing of the door in two points.



Efficient heating.

Heating elements ideally placed in the air flow. Rapid heating-up.

8 sizes from 32 to 980 liters



XU032

XU058

XU112

XU225

XU343

OPTIONS



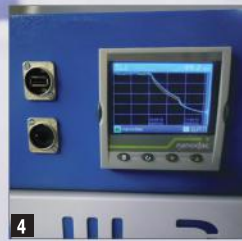
1 Door with viewing window



2 Digital weekly program timer



3 Temperature profiler



4 Temperature profiler and recorder



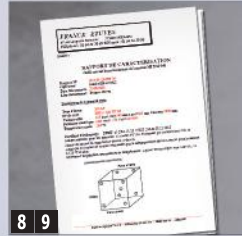
5 Air outlet extractor



6 Air cooling extractor



7 Access port Ø 60 mm



8 9 Calibration / Homogeneity control

ACCESSORIES



1 Shelf with guide bars



2 Recovery tray



3 Subframe with feet



4 Subframe with casters



5 Stacking kit



6 Data logger with 2 channels



7 Portable paperless graphic recorder
4 or 6 channels



8 Thermocouple J probe



XU490

XU686

XU980

1 Door with viewing window

To see inside 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 Temperature profiler

4 programs with 16 steps each.

Allow you to heat at different temperatures during your process or provide progressive temperature decreases.

4 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.

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 working volume at the end of the cycle.

7 Access port Ø 60 mm

Centered on the left side.

Allows the passage of cables or sensors.

8 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).

9 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).

10 Fan and heating stop at door opening

11 Key-lock door

1 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 : 20mm. Protects the floor of the oven.

3 Subframe with feet / with castors

4 Except XU032, XU686 and XU980.

Elevates the oven for a more comfortable loading.
Height adjustable feet. 2 castors with brake.

5 Stacking kit

Only for XU032 to XU112. To stack 2 ovens same volume.

6 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.

7 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.

8 Thermocouple J probe length 3 m

Length 3 m, with plug. Accessory for recorders.

TECHNICAL DATA

	XU032	XU058	XU112	XU225	XU343	XU490	XU686	XU980
Working volume (L)	32	58	112	225	343	490	686	980
SIZES								
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 subframe option*	-	900	850	600	750	600	-	-
Weight, empty (kg)	39	50	65	84	123	148	178	258
Number of door	1	1	1	1	1	1	1	2
PERFORMANCES								
Temperature range (°C)	Ambient temperature + 10°C up to 300°C							
Controller temperature fluctuation (+/- °C)	< 0.2							
Number of fans	1	1	1	2	1	1	2	2
Maximum rate of air exchange (m³/h)	12	10	9	11	14	15	13	20
Number of air outlet	1	1	1	2	1	1	2	2
Ø outside air outlet (mm)	36							
ELECTRICAL DATA								
Heating power (W)	1000	1500	1500	2000	3000	3000	4000	6000
Power	230V ~1P 50/60Hz				230V ~1P 50Hz			400V ~3P +N 50Hz
Amperage connection (A)	10	10	10	10	16	16	20	10
SHELVES (2 provided)								
Maximum number inside the oven	6	6	8	17	11	17	25	25
Shelves sizes (LxP) (mm)	270x240	370x330	470x420	470x420	670x670	670x670	670x670	970x670
Maximum load on a shelf / in the oven (kg)	30 / 60	30 / 60	30 / 60	30 / 120	30 / 100	30 / 160	30 / 160	30 / 180

* Some options may change the oven sizes



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