

HOT AIR OVEN:





Designed for general laboratory use, Ovens feature a double wall design for durability and excellent heat retention.

Use these ovens in a variety of baking, drying conditioning, preheating and curing applications.

Temperature range: 5°C above ambient to maximum 250°C.

Construction:

Standard Model:

Stainless Steel 304 polished interior and powder coated steel exterior.

GMP Model:

Exterior S.S. 304 grade dull finish. Interior S.S. 316 grade mirror finish.

An adjustable exhaust vent allows you to control the amount of air to enter and leave the oven chamber allowing for flexible drying time.

Rapid heat-up time combined with short recovery time after opening door. Operate continuously at maximum temperature without damage to your heating element.

All models come with a 6 ft. three wire line cord with plug and open wire shelves. Electrically operated on 230 V AC, Single Phase, 50 Hz power supply.

For your info:

Gravity Convection Ovens are ideal in applications where airflow / air current cannot disturb your samples or when temperature uniformity isn't critical. Mechanical convection ovens are ideal when temperature uniformity is critical to your application.

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OVEN - GRAVITY CONVECTION - MODEL NO. JRIC 7- DOUBLE WALLD:

Application:

Drying, heating and sterilizing.

Economical model built to reduce energy costs while providing excellent temperature uniformity. The 2" fiberglass insulation and silicon door gasket prevent heat loss. High quality insulation reduces heat dissipation.

Specifications: Natural Convection Ovens

Model	JRIC 7					
Interior Dimensions (in.)						
Width	12	14	18	18	24	24
Depth	12	14	18	18	24	24
Height	12	14	18	24	24	36
Number of Shelves, GI wire mesh						
Standard (provided with Oven)	1	2	2	3	3	3
Maximum Slots	2-3	3-4	3-5	4-6	4-6	4-9
Wall Clearance (in.)	3	3	3	3	3	3
Internal Volume (ltrs.)	27	42	90	120	215	320
Load Per Shelf (kg.)	15	15	18	20	25	30
Weight of the Unit Empty (kg.)	20	25	35	40	50	70
Temperature Range, 5°c above Ambient up to	250°C	250°C	250°C	250°C	250°C	250°C
Temperature Variation within Chamber (*C)						
at 100°C	2	2	3	3	3	3
at 150°C	3	3	4	4	4	5
at 250°C	4	4	5	5	5	6
Temperature Accuracy (*C)	0.5°C	0.5°C	0.5°C	0.5°C	0.5°C	0.5°C
Rise Time (min) to 100°C	10	12	15	25	30	40
(From 30°C ambient) to 150°C	15	18	30	35	45	55
to 250°C	30	35	45	50	65	75
Nominal Power (W)	1500	1500	2000	2000	2500	3000
Number of Doors	1	1	1	1	1	1
External Dimensions (in.)						
Width	18	20	24	25	32	32
Depth	18	20	24	24	30	30
Height (inclusive feet)	31	33	37	41	41	53



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OVEN - MECHANICAL CONVECTION - MODEL NO. JRIC 7A- TRIPLE WALLD:

Application:

Triple Walled construction and 3" thick fiberglass insulation improve energy efficiency and keep cabinet exterior cool to the touch. High heat coupled with a high air-exchange rate ensures fast drying time. Choose these incubators when your application requires fast drying times & temperature uniformity / accuracy.

Specifications:

Mechanical Convection Ovens

Model	JRIC	JRIC	JRIC	JRIC	JRIC	JRIC
Model Interior Dimensions (in.)	7A	7A	7A	7A	7A	7A
	10	1.4	10	10	2.4	2.4
Width	12	14	18	18	24	24
Depth	12	14	18	18	24	24
Height	12	14	18	24	24	36
Number of Shelves, GI wire mesh						
Standard (provided with Oven)	1	2	2	3	3	3
Maximum Slots	2-3	3-4	3-5	4-6	4-6	4-9
Wall Clearance (in.)	3	3	3	3	3	3
Internal Volume (ltrs.)	27	42	90	120	215	320
Load Per Shelf (kg.)	15	15	18	20	25	30
Weight of the Unit Empty (kg.)	25	30	40	50	60	80
Temperature Range, 5°c above Ambient up	• • • • •	• • • • •	• • • • •	• • • • •	• • • • •	• = 0 1 5
to The state of th	250°C	250°C	250°C	250°C	250°C	250°C
Temperature Variation within Chamber (±°C)						
at 100°C	1	1	1	2	2	2
				3	3	3
at 150°C at 250°C	1 2	$\frac{1}{2}$	2 3	3	4	4
Temperature Accuracy (+°C)	0.5°C	0.5°C	0.5°C	0.5°C	0.5°C	0.5°C
Rise Time (min) to 100°C	7	7	12	15	18	20
(From 30°C ambient) to 150°C	10	15	20	25	30	35
to 250°C	25	30	35	40	45	50
Nominal Power (W)	1.5 kw	1.5 kw	2 kw	2 kw	2.5 kw	3 kw
Number of Doors	1	1	1	1	1	1
External Dimensions (in.)						
Width	19	21	25	28	36	36
Depth	21	23	27	27	33	33
Height (inclusive feet)	31	33	37	41	43	53

<u>Note</u>: Images Shown here are illustrative. As the design & manufacturing of Machines are subject to improvement, the product supplied will be as per our Techno-Commercial offer.