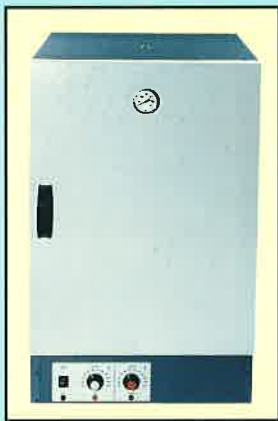


GENERAL PURPOSE OVENS

250°C & 300°C



Features

- Temperature ranges 40°C to 250°C and 40°C to 300°C (300°C 50 to 350 litre only)
- Aluminium-coated mild steel or stainless steel interior
- Direct reading hydraulic controls
- Safety thermostat with indicator

Optional Extras

- Fan assisted circulation (30 to 350 litres only)
- Digital control and readout
- Programmable controllers
- Dial thermometer (30 to 350 litres only)
- Various timers (50 to 350 litres only)

Design

The exterior is constructed from sheet steel finished in easy clean stove powder paint.

The interior is fitted with fixed shelf runners with removable chrome plated steel wire grid shelves.

The door and chamber are fitted with silicone seals for excellent insulation against heat and is easy to clean.

The ovens are heated by incoloy sheathed elements and are powered by 220/240v single phase supply.

GP series	10	20	30	40	50	75	100
Ext. Dims (mm) H x W x D	415 x 375 x 350	540 x 375 x 382	570 x 415 x 422	670 x 415 x 422	615 x 590 x 422	623 x 590 x 567	735 x 590 x 567
Int. Dims (mm) H x W x D	150 x 275 x 243	275 x 275 x 275	305 x 315 x 315	405 x 315 x 315	325 x 490 x 315	333 x 490 x 460	445 x 490 x 460
Volume Approx. (litres)	10	20	30	40	50	75	100
Shelf Positions	1	2	3	3	3	3	4
Number of Shelves	1	2	2	2	2	2	3
Max. Load Height (mm)	105	190	220	320	240	248	360
Shelf Size (mm) W x D	240 x 208	240 x 240	280 x 280	280 x 280	455 x 270	455 x 415	455 x 415
Power Rating (Watts)	350	500	750	1000	1000	1250	1250
Net Weight (Kg)	10	15	20	25	30	35	40
Fluctuation (Hydraulic)	±0.75°C						
Fluctuation (Digital)	±0.5°C						

GP series	120	150	180	210	240	280	350
Ext. Dims (mm) H x W x D	735 x 590 x 659	845 x 590 x 659	957 x 590 x 659	957 x 590 x 749	1178 x 590 x 659	941 x 750 x 769	1104 x 750 x 769
Int. Dims (mm) H x W x D	445 x 490 x 552	555 x 490 x 552	667 x 490 x 552	667 x 490 x 642	888 x 490 x 552	651 x 650 x 662	814 x 650 x 662
Volume Approx. (litres)	120	150	180	210	240	280	350
Shelf Positions	4	5	6	6	8	6	7
Number of Shelves	3	3	4	4	4	4	4
Max. Load Height (mm)	360	470	582	582	803	566	729
Shelf Size (mm) W x D	455 x 507	455 x 507	455 x 507	455 x 597	455 x 507	615 x 617	615 x 617
Power Rating (Watts)	1500	1500	1750	2000	2250	2250	2500
Net Weight (Kg)	45	50	55	65	73	78	95
Fluctuation (Hydraulic)	±0.75°C						
Fluctuation (Digital)	±0.5°C						



GP MOISTURE EXTRACTION

Features

- Temperature ranges 40°C to 250°C
- Stainless steel interior
- Fan assisted circulation
- Extractor with variable output vent
- Direct reading hydraulic controls
- Safety thermostat with indicator

Optional Extras

- Digital control and readout
- Dial thermometer
- Various timers

Design

As General Purpose Oven but with variable forced extraction to enable rapid drying of samples and is equipped with an outlet that will accept 50mm diameter ducting tube.

GPME series	50	75	100	120	150	180	210	240	280	350
Ext. Dims (mm) H x W x D	890 x 630 x 422	888 x 630 x 567	1000 x 630 x 567	1000 x 590 x 669	1110 x 590 x 669	1222 x 590 x 669	1222 x 590 x 749	1443 x 590 x 669	1206 x 750 x 769	1369 x 750 x 769
Int. Dims (mm) H x W x D	325 x 490 x 315	333 x 490 x 460	445 x 490 x 460	445 x 490 x 552	555 x 490 x 552	667 x 490 x 552	667 x 490 x 642	888 x 490 x 552	651 x 650 x 662	814 x 650 x 662
Volume Approx. (litres)	50	75	100	120	150	180	210	240	280	350
Shelf Positions	3	3	4	4	5	6	6	8	6	7
Number of Shelves	2	2	3	3	3	4	4	4	4	4
Max. Load Height (mm)	240	248	360	360	470	582	582	803	566	729
Shelf Size (mm) W x D	455 x 270	455 x 415	455 x 415	455 x 507	455 x 507	455 x 507	455 x 597	455 x 507	615 x 617	615 x 617
Power Rating (Watts)	1000	1250	1250	1500	1500	1750	2000	2250	2250	2500
Net Weight (Kg)	35	40	45	50	55	60	70	78	83	100
Fluctuation (Hydraulic)	±0.75°C									
Fluctuation (Digital)	±0.5°C									