DRYING AND STERILIZATION OVENS

PREMIER SERIE

Drying and sterilization ovens “Conterm”

NATURAL CONVECTION.
TEMPERATURE THERMOSTAT CONTROL WITH DIGITAL THERMOMETER.
FOR ADJUSTABLE TEMPERATURES FROM 40 °C UP TO 300 °C.
STABILITY: ±0.5 °C UP TO 150 °C. HOMOGENEITY: ±1.5 °C UP TO 150 °C.

SAFETY:
STANDARD EN.61010. INCORPORATED FIXED OVER TEMPERATURE DEVICE .
STANDARD DIN 12880. (CLASS 2 AND 3.1) SAFETY THERMOSTAT CONTROLLER FITTED.

300°C

FEATURES, CONTROL PANEL, SAFETY, STANDARD AND ACCESSORIES (see pages 145 and 146).



Models Conterm, Part No. 2000250, 2000251 and 2000253.

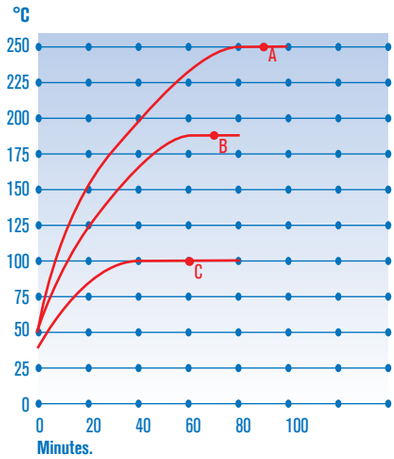


Model Conterm type Poupinel, Part No. 2000252 and 2000254.

STANDARD EQUIPMENT
2 shelves and 4 shelf guides.

MODELS

Part No.	Capacity litres	Height / Width / Depth (interior) cm			Height / Width / Depth (exterior) cm			Shelf Positions	Power W	Weight Kg
2000250	19	30	25	25	50	60	44	5	580	27
2000251	36	40	30	30	60	65	49	7	870	35
2000252	52	33	47	33	53	82	52	5	980	44
2000253	80	50	40	40	70	74	59	8	1150	54
2000254	150	50	60	50	70	95	68	8	1900	76



Performance graph of temperature and time.
A. Set at 250 °C: 1 h 30’.
B. Set at 180 °C: 1 h 12’.
C. Set at 100 °C: 1 h.

ACCESSORIES
Accessorie must be installed in the factory.



2000009 **24 hour programmer** with continuous on/off cycling up to every 15 minutes.

SPARES
Shelves and guides.

Oven Part No.	2000250	2000251	2000252	2000253	2000254
Guides set (2 units)	2000011	2000012	2000012	2000013	2000015
Shelves	2000021	2000022	2000024	2000023	2000025

Each shelf requires two guides (one set).