Hot Air Oven

1. Chamber Volume: 105 Liters or more
2. Footprint should not exceed : $0.36m^2$
3. The ovens should have gravity convection
4. Temperature Range 50º C to 250º C
5. Spacial Temperature Deviation at 150^oC : $\pm4^oC$
6. Temperature Deviation over Time at 150^oC : $\pm0.4^oC$
7. The Inner chamber should be made of AISI 430 / 1.4016 Stainless Steel
8. The Ovens should have an automatic over temperature alarm
9. The ovens interior should have rounded corner for ease of clean and better contamination control
10. The system should have shelving system that can be fitted inside the chamber with just one click
11. The ovens interface should be microprocessor controlled and should be a vacuum fluorescent display with touch button control.
12. The oven should be provided with 2 shelves as standard and should be capable of accommodating a maximum of 16 shelves
13. Each of the shelves should be capable of accommodating a load of 25 Kg
14. The oven should have a manual damper for venting out the chamber air
15. The ovens should be covered with 2 years of warranty
16. The oven should have RS 232 interface providing data logging capability
17. The ovens should be stackable with optionally available stacking kit
18. The ovens should have the basic on/off timer to automate on and off cycle after a preset time.
19. The door should be able to open at 180° angle for complete access to chamber interior.
20. The ovens should have optional accessories like additional shelf, stacking kit and support stand with castors
21. The ovens should be able to operate at 230 V / 50 Hz