

## SCN 58 DG Thermostatic oven with natural air convection

### capacity 58 liters

Our thermostatic ovens may be employed in different applications as, for example, for dry sterilization cycles, for thermal tests on materials (to verify resistance or deformations), or for any other work needing a uniform and careful warming process.

#### Key Features



- Full stainless steel construction, internal walls AISI 430, external structure AISI 304 “Scotch Brite”, allows maximum corrosion resistance and easy cleaning
- Internal chamber with laminar air circulation and uniform warmth distribution offered by two lateral convection ducts with perforated walls and by resistors position in pre-warming chamber
- Thermal insulation by high quality mineral fiber in adequate thickness.
- Front door with thermal insulation (one or two according to the model), with silicone rubber gasket.
- Perforated stainless steel AISI 430 lean shelves, extractable and fixable on different heights.
- Pass-through port (on the back wall) for exhaust air external probes (as standard mod. SCN)
- Rubber antiskid feet adjustable in height.

#### Standard heat regulation equipment

- Digital P.I.D. controller with autotuning, PT100 probe
- Temperature range: from +10°C above ambient up to + 250°C
- Visualized resolution: three digits (1°C), double display (set point, measured temperature) - on request resolution 0,1°C
- Double overtemperature protection system:
  1. Safety independent adjustable thermal controller (3.1 class – DIN 12880), is activated in case of default of the main digital controller or of the main probe, with visual alarm
  2. Safety device with adjustable entry point related to set point (fixed 5°C beyond set point), in case of default of the main digital controller, with visual alarm
- Temperature uniformity in the chamber:  $\pm 2,0^{\circ}\text{C}$  at 150°C
- Thermal Accuracy (time):  $\pm 0,3^{\circ}\text{C}$  at 150°C
- Manufactured in compliance with the DIRECTIVES of the EUROPEAN COUNCIL 2006/42/CE (Machinery Directive), 2014/35/UE (Low Voltage Directive), 2014/30/UE (EMC Directive) and standards EN 6101- 1:(2001).
- Factory temperature calibration certificate (standard 1 measure for 3 points of the chamber)

MADE IN ITALY

#### On request:

- Serial interface RS485 – RS232
- Management software (reporting, graphics, alarms, running process visualization)
- 4 wheels kit for floor stand (n.2 with brake)

#### Technical data

Internal dimensions	460x360x350
in mm LxHxP	
External dimensions	760x660x490
(excluding opening handle)	
in mm LxHxP	
Capacity liters	58
No shelves supplied	2
No doors	1
Weight in Kg	42
Absorbed power W	1200
(230V 50-60Hz)	
Other voltage / voltage execution on request	

**Thermostatic ovens of special sizes are built  
 or on the customer's technical specifications  
 and for continuous operation from 250 to 400 ° C**

Code	Description
9051006	SCN 58 DG Thermostatic oven with natural air convection capacity 58 liters

## Accessories















Foto	Code	Description
	0101051	
	8843001	
	8843201	
	8843203	
	8843224	
	8843251	
		

Foto	Code	Description
	8844101	
	8845315	
	8845340	
	8849318	
	8853206	
	8853506	
	8853624	