



Over 50 years in cooperation with the health world, the scientific research, the environmental and quality control world

# SCN 760 DG Thermostatic oven with natural air convection

# capacity 756 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.

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## **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 thermal 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: ± 2,0°C at 150°C
- Thermal Accuracy (time): ± 0,3°C at 150°C
- Manufactured is 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**

1/3





(400 V 3ph +N 50-60Hz)

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Internal dimensions	1000x1200x630
in mm LxHxP	
External dimensions	1300X1520X760
(excluding opening handle)	
in mm LxHxP	
Capacity liters	756
Capacity liters No shelves supplied	756 3
No shelves supplied	3

Thermostatic ovens of special sizes are built or on the customer's technical specifications and for continuous operation from 250 to 400  $^{\circ}$  C

Other voltage / voltage execution on request

Code	Description
9051075	SCN 760 DG Thermostatic oven with natural air convection
	capacity 756 liters

# **Accessories**

Diet

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