# SCF 58 - Thermostatic oven with forced air circulation

## 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
- Rubber antiskid feet adjustable in height.

**STANDARD HEAT REGULATION EQUIPMENT**

- Digital microprocessor-based PID touchscreen temperature controller with auto-tuning and PT100 platinum probe
- Temperature range from +10°C above ambient temperature to +250°C
- Sensitive Touch keypad with full front-panel protection against dust and liquids (IP65 rating)
- Integrated 99h 59’ digital timer; countdown/continuous operation and delayed start functions
- Independent, adjustable over-temperature safety thermostat (Class 3.1 – DIN 12880); activates in the event of main temperature controller or probe failure, with visual alarm
- Chamber temperature uniformity: ± 1.5°C at 150°C
- Temperature stability (over time): ± 0.3°C at 150°C
- Compliant with European Council Directives 2006/42/EC (Machinery Directive), 2014/35/EU (Low Voltage Directive), 2014/30/EU (Electromagnetic Compatibility Directive), and EN 6101-1:(2001) standards.

• Temperature calibration certificate issued via an ACCREDIA-certified thermometric chain

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 dimensionsin mm LxHxP | 460x360x350 |
| External dimensions (excluding opening handle) in mm LxHxP | 760x660x460 |
| Capacity liters | 58 |
| No shelves supplied | 2 |
| No doors | 1 |
| Weight in Kg | 43 |
| Absorbed power W(230V 50-60Hz) | 1200 |

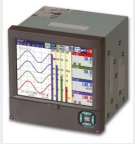
Other voltage / voltage execution on request

**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 | Int. dims. mm (WxHxD) | Capacity | Shelves (supplied/max) | Doors | Weight |
|---|---|---|---|---|---|---|
| 9054006 | SCF 58 - Thermostatic oven with forced air circulation | 460x360x350 | 58 | 2 /8 | 1 | 43 |

## Accessories

| Foto | Code | Description |
|---|---|---|
|  | 8843201 | |
|  | 8843203 | |

| Foto | Code | Description |
|---|---|---|
|  | 8843224 | |
| | 8843251 | |
|  | 8844101 | |
|  | 8845315 | |
|  | 8845340 | |
|  | 8849318 | |
| | 8853206 | |
|  | 8853506 | |
| | 8853624 | |