XL up to 200°C/300°C optional

XL RANGE
INDUSTRIAL OVENS

www.france-etuves.com
XL INDUSTRIAL OVENS

XL ovens are suitable for processes requiring a powerful airflow and air change. For all intensive drying applications, heating, polymerization, ... or any other thermal test.

A robust construction.
External sheets made of steel. White and blue epoxy paints.
Inner casing made of stainless steel corrosion-resistant.
Simplified calibration with the Ø 20mm access port on the left side.
Thick insulation asbestos free: excellent thermal stability, low heat loss, energy cost reduced, low surface temperatures.

A powerful vertical airflow for an amazing temperature homogeneity!
An exclusive ventilation system: air is sucked in the upper part of the oven. Then, it is heated and blown from the bottom back part.

A wonderful adjustable air change.
Large inlet and outlet air. The various clearances are removed effectively.
Adjustable exhaust air flap. The output is connectable to an extraction system.

A surprising heating power.
A rapid rise in temperature.

Protections for your oven and your products.
Mechanical thermostat with reset button (class 1) and adjustable electronic thermostat (class 3.1). The heating is stopped in case of overheating. Visual and audible alarm.

Loading shelves
2 shelves provided with anti-tipping guide bars. Multiple levels of loading.

An accurate and efficient temperature control.
C3000 PID electronic controller: Easy to use. Precision: 0.1°C. Measurement by PT100 probe. Functions: delayed start, heating-up ramp, en cycle timer, repeat loop.
OPTIONS

1. Temperature extension max. 300°C
2. Door with viewing window
   To see inside of the oven.
3. Fan speed controller
   Adjusts the speed of the air fan.
4. Air outlet extractor
   Evacuates the exhaust air into a duct system.
5. Air cooling extractor
   Enables cooling the temperature in the working volume at the end of the cycle.
6. Digital weekly program timer
   Set times of operation of the oven for each day of the week. Ventilation is stopped only when the oven temperature has fallen to 80°C to prevent damage to the fans.
7. Temperature profiler
   4 programs with 16 steps each.
   Allow you to heat at different temperatures during your process or provide progressive temperature decreases.
8. Temperature profiler and recorder
   3D programs with 25 steps each.
   Large graphical display. Real-time monitoring of temperatures. Allows the creation of programs. Record the temperature measured. 3 extra channels. With USB and RJ45 plugs.
9. Internal lighting
   With switch on the control panel.
10. Stop fan and heating when the door is opened
11. Entry port Ø 60 mm
    Centered on the left side.
    Allows the passage of cables or sensors.
12. Factory calibration point
    1 temperature (105°C, 150°C or 200°C).
    Measurement in the center of the working chamber (according to EN X 15:140).
13. Homogeneity control 9 points
    1 temperature (105°C, 150°C or 200°C).
    Measurement at 9 points in the working chamber (according to EN X 15:140).

ACCESSORIES

1. Shelf with guide bars
   Max distributed loading: 30 kg.
   Or reinforced shelf: max. distributed loading 60 kg. Anti-tipping guide bars.
2. Recovery tray
   Stainless steel, height: 20 mm. Protects the floor of the oven.
3. Subframe with feet / with castors
   (Except XL1400 and XL1800). Elevates the oven for an easier loading; 2 castors with brake.
4. Data logger with 2 channels
   4 or 6 channels
   Saves the temperatures measured by two mobile sensors (not included).
   Software for data logger with 2 channels
   Can set data logger and retrieve stored data.
5. Portable paperless graphic recorder
   Full color screen display. Real-time monitoring of temperature changes. With USB and RJ45 plugs, and 4 or 6 connectors for mobile sensors.
6. Thermocouple 3 probe
   Length 3 m, with plug, Accessory for recorders.
### TECHNICAL DATA

<table>
<thead>
<tr>
<th></th>
<th>XL0112</th>
<th>XL0343</th>
<th>XL0490</th>
<th>XL0686</th>
<th>XL0980</th>
<th>XL1000</th>
<th>XL1400</th>
<th>XL1800</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Working volume (L)</strong></td>
<td>112</td>
<td>343</td>
<td>490</td>
<td>686</td>
<td>980</td>
<td>1000</td>
<td>1400</td>
<td>1800</td>
</tr>
<tr>
<td><strong>SIZES</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Internal width (mm)</td>
<td>500</td>
<td>700</td>
<td>700</td>
<td>700</td>
<td>1000</td>
<td>1000</td>
<td>1000</td>
<td>1000</td>
</tr>
<tr>
<td>Internal depth (mm)</td>
<td>450</td>
<td>700</td>
<td>700</td>
<td>700</td>
<td>1000</td>
<td>1000</td>
<td>1000</td>
<td>1000</td>
</tr>
<tr>
<td>Internal height (mm)</td>
<td>500</td>
<td>700</td>
<td>1000</td>
<td>1400</td>
<td>1400</td>
<td>1400</td>
<td>1400</td>
<td>1800</td>
</tr>
<tr>
<td>External width* (mm)</td>
<td>751</td>
<td>951</td>
<td>951</td>
<td>1180</td>
<td>1480</td>
<td>1480</td>
<td>1480</td>
<td>1480</td>
</tr>
<tr>
<td>External depth* (mm)</td>
<td>943</td>
<td>1192</td>
<td>1192</td>
<td>1221</td>
<td>1221</td>
<td>1521</td>
<td>1540</td>
<td>1541</td>
</tr>
<tr>
<td>External height* (mm)</td>
<td>1166</td>
<td>1350</td>
<td>1650</td>
<td>2050</td>
<td>2061</td>
<td>2061</td>
<td>2063</td>
<td>2463</td>
</tr>
<tr>
<td>External height with sub-frame option*</td>
<td>1792</td>
<td>1839</td>
<td>2058</td>
<td>2210</td>
<td>2251</td>
<td>2050</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Floor height with sub-frame option</td>
<td>850</td>
<td>700</td>
<td>600</td>
<td>400</td>
<td>400</td>
<td>600</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Weight, empty (kg)</td>
<td>141</td>
<td>225</td>
<td>268</td>
<td>364</td>
<td>432</td>
<td>382</td>
<td>540</td>
<td>620</td>
</tr>
<tr>
<td>Number of door(s)</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td><strong>PERFORMANCES</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Temperature range (°C)</td>
<td>Ambient + 20°C up to 200°C (300°C optional)</td>
<td>&lt; 0.2</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Controller temperature fluctuation (+/- °C)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fan air flow (m³/h)</td>
<td>1100</td>
<td>1400</td>
<td>1400</td>
<td>1400</td>
<td>2000</td>
<td>2000</td>
<td>2500</td>
<td>2500</td>
</tr>
<tr>
<td>Ø air inlet and hot air outlet (mm)</td>
<td>63</td>
<td>80</td>
<td>80</td>
<td>80</td>
<td>80</td>
<td>80</td>
<td>100</td>
<td>100</td>
</tr>
<tr>
<td><strong>ELECTRICAL DATA</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Heating power (W)</td>
<td>3000</td>
<td>6000</td>
<td>6000</td>
<td>9000</td>
<td>12000</td>
<td>12000</td>
<td>15000</td>
<td>18000</td>
</tr>
<tr>
<td>Total installed power (VA)</td>
<td>3428</td>
<td>6816</td>
<td>6816</td>
<td>9954</td>
<td>12954</td>
<td>12954</td>
<td>16402</td>
<td>19402</td>
</tr>
<tr>
<td>Power</td>
<td>230V ~1P 50Hz</td>
<td>400V ~3P +N 50Hz</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Amperage connection (A)</td>
<td>16</td>
<td>16</td>
<td>16</td>
<td>16</td>
<td>20</td>
<td>20</td>
<td>25</td>
<td>32</td>
</tr>
<tr>
<td><strong>SHELVES</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Maximum number</td>
<td>8</td>
<td>11</td>
<td>17</td>
<td>24</td>
<td>24</td>
<td>17</td>
<td>24</td>
<td>30</td>
</tr>
<tr>
<td>Maximum load per shelf / in the oven (kg)</td>
<td>30 / 100</td>
<td>30 / 180</td>
<td>30 / 180</td>
<td>30 / 200</td>
<td>30 / 240</td>
<td>30 / 240</td>
<td>30 / 280</td>
<td>30 / 320</td>
</tr>
<tr>
<td>Shelves sizes (LxP) (mm)</td>
<td>470x420</td>
<td>670x670</td>
<td>670x670</td>
<td>670x670</td>
<td>970x670</td>
<td>970x970</td>
<td>970x970</td>
<td>970x970</td>
</tr>
</tbody>
</table>

* some options may change the sizes of the oven

---

Order a few click...

www.france-etuves-store.com

Web, mobile, tablet, order easily and receive your products quickly!

www.france-etuves-store.com

---

FRANCE ETUVES
Ovens Designer & Manufacturer

65/67 rue Auguste Meunier
77500 Chelles, FRANCE

T : +33 1 64 21 30 60
F : +33 1 64 21 30 86

---

2019-02 - Non contractual images and photographs