UNIVERSAL OVENS XU up to 300°C

Our universal ovens XU are suitable for all applications for drying, heating, heat preservation, sterilization with hot air, component aging, curing, thermal tests... in laboratories and industries.

A robust construction and quality.
External sheets made of steel. White and blue epoxy paints.
Inner casing made of stainless steel, corrosion resistant.
Rounded corners for easy cleaning!
Thick insulation: low energy consumption, excellent thermal stability, low surface temperatures.
Simplified calibration by Ø 20mm entry port on the left side.
Interior lighting controlled by a switch.

An accurate temperature control.
C3000 PID electronic controller. Easy to use. Precision: ±0.1°C.
Measurement by PT100 probe. Functions: delayed start, heating-up ramp, end cycle timer, repeat loop.
Possibility to control the oven with a computer through a RS232 cable.

Ventilated ovens for even more performance!
Fans help accelerate the process of drying and homogenizing the heat.
A speed controller on the control panel allows you to adjust fan speed.

Adjustable air exchange.
Setting the opening of the air outlets intensity.

Work safely.
Protection class 3.1. Independent and adjustable safety thermostat. It supports control in case of system failures. Visual and audible alarm.

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

Tightness of the door.
Long-lasting removable stabilized silicone seal.
Closing of the door in two points.

Efficient heating.
Heating elements ideally placed in the air flow. Rapid heating-up.

8 sizes from 32 to 980 liters
**OPTIONS**

1. Door with viewing window
   To see inside of the oven.

2. 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.

3. Temperature profiler
   4 programs with 16 steps each. Allow you to heat at different temperatures during your process or provide progressive temperature decreases.

4. Temperature profiler and recorder
   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.

5. Air outlet extractor
   Evacuates the exhaust air into a duct system.

6. Air cooling extractor
   Only for XU112 to XU980. Enables cooling the temperature in the working volume at the end of the cycle.

7. Access port Ø 60 mm
   Centered on the left side. Allows the passage of cables or sensors.

8. Factory calibration certificate
   1 temperature (105°C, 150°C or 200°C), Measurement in the center of the working chamber (according to F0 X 15-149).

9. Homogeneity control certificate
   1 temperature (105°C, 150°C or 200°C), Measurement at 9 points in the working chamber (according to F0 X 15-149).

10. Fan and heating stop at door opening

11. Key-lock door

**ACCESSORIES**

1. Shelf with guide bars
   Chromed steel. Max. distributed loading: 30 kg. Anti-tilting guide bars.

2. Recovery tray
   Stainless steel, height: 20 mm. Protects the floor of the oven.

3. Data logger with 2 channels
   Saves the temperatures measured by two mobile sensors.

4. Portable paperless graphic recorder
   Full color screen display. Real monitoring of temperature changes. With USB and RJ45 plugs, and 4 or 6 connectors for mobile sensors.

5. Thermocouple 3 probe length 3 m
   Length 3 m, with plug. Accessory for recorders.

6. Subframe with feet / with castors
   Except XU032, XU686 and XU980. Elevates the oven for a more comfortable loading. Height adjustable feet. 2 castors with brake.

7. Stacking kit
   Only for XU032 to XU112. To stack 2 ovens same volume.

8. Subframe with feet
   4 or 6 channels
   Can set data logger and retrieve stored data.

9. Subframe with casters
   XU490  XU686  XU980
<table>
<thead>
<tr>
<th></th>
<th>XU032</th>
<th>XU058</th>
<th>XU112</th>
<th>XU225</th>
<th>XU343</th>
<th>XU490</th>
<th>XU686</th>
<th>XU980</th>
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<tbody>
<tr>
<td>Working volume (L)</td>
<td>32</td>
<td>58</td>
<td>112</td>
<td>225</td>
<td>343</td>
<td>490</td>
<td>686</td>
<td>980</td>
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<td><strong>SIZES</strong></td>
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<td>Internal width (mm)</td>
<td>300</td>
<td>400</td>
<td>500</td>
<td>500</td>
<td>700</td>
<td>700</td>
<td>700</td>
<td>1000</td>
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<tr>
<td>Internal depth (mm)</td>
<td>270</td>
<td>360</td>
<td>450</td>
<td>450</td>
<td>700</td>
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<tr>
<td>Internal height (mm)</td>
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<td>400</td>
<td>500</td>
<td>1000</td>
<td>700</td>
<td>1000</td>
<td>1400</td>
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<td>External width* (mm)</td>
<td>464</td>
<td>564</td>
<td>664</td>
<td>664</td>
<td>864</td>
<td>864</td>
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<td>1164</td>
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<td>External depth* (mm)</td>
<td>566</td>
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<td>746</td>
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<tr>
<td>External height* (mm)</td>
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<td>694</td>
<td>794</td>
<td>1294</td>
<td>994</td>
<td>1294</td>
<td>1694</td>
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<tr>
<td>Floor height with subframe option*</td>
<td>-</td>
<td>900</td>
<td>850</td>
<td>600</td>
<td>750</td>
<td>600</td>
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<tr>
<td>Weight, empty (kg)</td>
<td>39</td>
<td>50</td>
<td>65</td>
<td>84</td>
<td>123</td>
<td>148</td>
<td>178</td>
<td>258</td>
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<td>Number of door</td>
<td>1</td>
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<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>2</td>
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<td><strong>PERFORMANCES</strong></td>
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<td>Temperature range (°C)</td>
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<tr>
<td>Ambient temperature +10°C up to 300°C</td>
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<td>Controller temperature fluctuation (+/- °C)</td>
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<td>&lt; 0.2</td>
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<td>Number of fans</td>
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<td>1</td>
<td>1</td>
<td>2</td>
<td>1</td>
<td>1</td>
<td>2</td>
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<tr>
<td>Maximum rate of air exchange (m³/h)</td>
<td>12</td>
<td>10</td>
<td>9</td>
<td>11</td>
<td>14</td>
<td>15</td>
<td>13</td>
<td>20</td>
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<tr>
<td>Number of air outlet</td>
<td>1</td>
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<td>1</td>
<td>1</td>
<td>2</td>
<td>1</td>
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<td>2</td>
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<tr>
<td>Ø outside air outlet (mm)</td>
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<td>36</td>
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<td><strong>ELECTRICAL DATA</strong></td>
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<td>Heating power (W)</td>
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<td>1500</td>
<td>1500</td>
<td>2000</td>
<td>3000</td>
<td>3000</td>
<td>4000</td>
<td>6000</td>
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<tr>
<td>Power</td>
<td>230V ~1P 50/60Hz</td>
<td>230V ~1P 50Hz</td>
<td>400V ~3P +N 50Hz</td>
<td></td>
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<td></td>
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<tr>
<td>Amperage connection (A)</td>
<td>10</td>
<td>10</td>
<td>10</td>
<td>10</td>
<td>16</td>
<td>16</td>
<td>20</td>
<td>10</td>
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<tr>
<td>Maximum number inside the oven</td>
<td>6</td>
<td>6</td>
<td>8</td>
<td>17</td>
<td>11</td>
<td>17</td>
<td>25</td>
<td>25</td>
</tr>
<tr>
<td>Shelves sizes (LxP) (mm)</td>
<td>270x240</td>
<td>370x330</td>
<td>470x420</td>
<td>470x420</td>
<td>670x670</td>
<td>670x670</td>
<td>670x670</td>
<td>970x670</td>
</tr>
<tr>
<td>Maximum load on a shelf / in the oven (kg)</td>
<td>30 / 60</td>
<td>30 / 60</td>
<td>30 / 60</td>
<td>30 / 120</td>
<td>30 / 100</td>
<td>30 / 160</td>
<td>30 / 160</td>
<td>30 / 180</td>
</tr>
</tbody>
</table>

* Some options may change the oven sizes

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