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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 \emptyset 20mm access port on the left side. Thick insulation asbestos free: excellent thermal stability, low heat loss, energy cost reduced, low surface temperatures.

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 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



An accurate temperature control.

C3030 PID electronic controller. Easy to use. Precision: 0.1°C. Measurement by PT100 or thermocouple sensor.

1 program with 8 steps max (4 programmable heating-up ramps and 4 temperature maintenance levels with timer).

Display of the setpoint and measured temperature, and the heating power used. Monitoring of your current program. Pause or stop the program. Delayed start, repeat loop. PID adjustment. Temperature correction at 2 distinct temperatures (offsets). RS485 modbus multipoints communication to control several ovens on the same network.



Loading shelves

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

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. Fan and heating stop at door opening.











XL0112 XL0343 XL0490 XL0686 XL0980

OPTIONS



Temperature extension 300°C



Door with viewing window



Fan speed controller



Air outlet extractor



Air cooling extractor



Digital weekly program timer



Temperature profiler



Temperature profiler and recorder



Internal lighting



Entry port Ø 60 mm



Factory calibration 1 point



Homogeneity control 9 points

ACCESSORIES



Shelf with guide bars



Recovery tray



Subframe with feet



Subframe with castors



Data logger

Software







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

30 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 Entry port Ø 60 mm

Centered on the left side. Allows the passage of cables or sensors.

111 Factory calibration certificate

1 temperature (105°C, 150°C or 200°C). Measurement in the center of the working chamber.

12 Homogeneity control certificate

1 temperature (105°C, 150°C or 200°C). Measurement at 9 points in the working chamber (according to FD X 15-140).

Shelf with guide bars

Max. distributed loading: 30 kg.

2 Or reinforced shelf: max. distributed loading 60 kg. Anti-tilting guide bars.

3 Recovery tray

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

Subframe with feet / with castors
(Except XL1400 et XL1800). Elevates the oven for an easier loading. 2 castors with brake.

6 Data logger with 2 channels

Saves the temperatures measured by two mobile sensors (not included).

7 Software for data logger with 2 channels

Can set data logger and retrieve stored data.

8 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.

9 Thermocouple J probe

Length 3 m, with plug. Accessory for recorders.

XL1000 XL1400 XL1800

TECHNICAL DATA

	XL0112	XL0343	XL0490	XL0686	XL0980	XL1000	XL1400	XL1800	
Working volume (L)	112	343	490	686	980	1000	1400	1800	
	SIZES								
Internal width (mm)	500	700	700	700	1000	1000	1000	1000	
Internal depth (mm)	450	700	700	700	700	1000	1000	1000	
Internal height (mm)	500	700	1000	1400	1400	1000	1400	1800	
External width* (mm)	751	951	951	1180	1480	1480	1480	1480	
External depth* (mm)	943	1192	1192	1221	1221	1521	1540	1541	
External height* (mm)	1166	1350	1650	2050	2061	1661	2063	2463	
External height with sub-frame option*	1792	1839	2058	2210	2251	2050	-	-	
Floor height with sub-frame option	850	700	600	400	400	600	-	-	
Weight, empty (kg)	141	225	268	364	432	382	540	620	
Number of door(s)	1	1	1	1	1	1	1	1	
	PERFORMANCES								
Temperature range (°C)	Ambient + 20°C up to 200°C (300°C optional)								
Controller temperature fluctuation (+/- °C)	< 0.2								
Fan air flow (m³/h)	1100	1400	1400	1400	2000	2000	2500	2500	
Ø air inlet and hot air outlet (mm)	63	80	80	80	80	80	100	100	
	ELECTRICAL DATA								
Heating power (W)	3000	6000	6000	9000	12000	12000	15000	18000	
Total installed power (VA)	3428	6816	6816	9954	12954	12954	16402	19402	
Power		230V ~1P 400V ~3P +N 50Hz							
		50Hz							
Amperage connection (A)	16	16	16	16	20	20	25	32	
	SHELVES								
Maximum number	8	11	17	24	24	17	24	30	
Maximum load per shelf / in the oven (kg)	30 / 100	30 / 180	30 / 180	30 / 200	30 / 240	30 / 240	30 / 280	30 / 320	
Shelves sizes (LxP) (mm)	470x420	670x670	670x670	670x670	970x670	970x970	970x970	970x970	



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