

TECHNICAL SPECIFICATIONS

	XUP032	XUP058	XUP112	XUP225	XUP343	XUP490	XUP686	XUP980
Interior volume (L)	32	58	112	225	343	490	686	980
DIMENSIONS								
Interior width (mm)	300	400	500	500	700	700	700	1000
Interior depth (mm)	270	360	450	450	700	700	700	700
Interior height (mm)	400	400	500	1000	700	1000	1400	1400
Exterior width* (mm)	464	564	664	664	864	864	864	1164
Exterior depth* (mm)	566	656	746	746	1092	1092	1092	1092
Exterior height* (mm)	712	712	812	1312	1012	1312	1712	1712
Inner floor height with raised stand (mm)	-	900	850	600	750	600	-	-
Empty oven weight (kg)	39	50	65	84	123	148	178	258
Number of doors	1	1	1	1	1	1	1	2
PERFORMANCES								
Temperature range (°C)	Ambient temperature + 10°C up to 300°C							
Temperature stability (+/- °C)	< 0.2°C							
Number of fans	1	1	1	2	1	1	2	2
Max. air renewal flow (m³/h)	6				10		40	
Number of air outlets	1	1	1	1	1	1	1	1
Ø exterior air outlet (mm)	35						63	
ELECTRICAL SPECIFICATIONS								
Heating power (W)	1000	1500	1500	2000	3000	3000	4000	6000
Power supply	230V ~IP 50/60Hz				230V ~IP 50Hz			400V ~3P +N 50Hz
Protection rating (A)	10	10	10	10	16	16	20	10
LOADING SHELVES								
Maximum shelves in oven	6	6	8	17	11	17	25	25
Shelf dimensions (LxD) (mm)	270x240	370x330	470x420	470x420	670x670	670x670	670x670	970x670
Max. weight: per shelf / in oven (kg)	30 / 60	30 / 60	30 / 60	30 / 120	30 / 100	30 / 160	30 / 160	30 / 180

* Certain options may affect the oven dimensions



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XUP

300°C

OPTIONS

ACCESSORIES

Our "Professional" XUP ventilated universal ovens are designed for all your drying, heating, hot storage, component aging, hot air sterilization, curing and thermal testing applications...
For laboratories and all industrial sectors !

RUN AND MONITOR YOUR CYCLES WITH COMPLETE PEACE OF MIND

Wi-Fi communication, C6000 programmer & recorder.

WI-FI



developed by France Etuves
Remote oven management

- Control via smartphone or PC**
- Real-time monitoring of the current program.**
- Data recording and retrieval: full traceability.**
- Alerts and reporting: optimal safety.**



C6000

developed by France Etuves

Regulation • Programming • Recording

- 4.3" touchscreen.
- Control of mixing speed, air renewal and temperature.
- 100 programs with repeat loop :
 - 16 temperature ramps per program (°C / min)
 - 16 temperature hold steps per program (max 500 h)
- Local recording of one month's history, retrievable.
- Adjustable PID electronic controller.
- Programmable delayed start for each day of the week (date and time).
- End-of-cycle buzzer.

A ROBUST AND HIGH-QUALITY BUILD

Stainless steel inner chamber: guaranteed corrosion resistance !
Optimised insulation: guaranteed low energy consumption and thermal stability !

2 loading shelves

With anti-tip supports. Multiple loading levels.

20 mm Ø side port

Simplified calibration and cable routing.

Built-in automatic interior lighting

25-watt bulb (≈ 800 lux).

Protection for you, your oven and your products

Automatic heating and ventilation shut-off when the door is opened.
Visual and audible temperature tracking alarm.
Electronic thermostat with 2 safety modes: automatic or manual.

8 volumes

From 32 liters to 980 liters



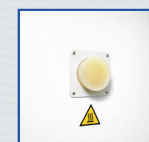
Viewing window

Allows viewing inside the oven.



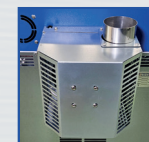
Additional product temperature measurement input for C6000

With an isolated J-type thermocouple probe, 2 m or 4 m in length.



Ø 60 mm side port with silicone plug

Centred on the left wall.
Replaces the standard Ø 20 mm port.
Allows cable or probe pass-through.



Exhaust fan

Evacuates exhaust air to a ducting system.

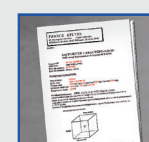
Cooling fan

Allows the oven to cool down more quickly at the end of a cycle.



Door key lock

Allows the oven to be locked during the cycle.



1 point factory calibration certificate (1 temperature)

At 105°C, 150°C or 200°C. Verification report of the temperature measured at the centre of the oven.

Temperature uniformity control certificate (1 temperature)

9-point temperature mapping at 105°C, 150°C or 200°C across the usable volume (per standard FD X 15-140).



Ethernet RJ45 communication module

Ethernet RJ45 module as a replacement for the Wi-Fi module.



3 colour signal tower and buzzer

Green: Cycle in progress.
Yellow: End of cycle.
Red: Fault.
Buzzer: Fault / End of cycle.

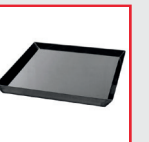
Shelf with supports

Maximum distributed load of 30 kg.
Or reinforced shelf for a maximum distributed load of 60 kg.



Collection tray

Stainless steel. 20 mm rim.
Collects liquids and protects the inner floor of the oven.



Raised stand on feet or castors

Compatible with models from 58 to 490 liters.
Brings the oven to operator height.
Adjustable feet.



Castor frame

Compatible with models from 343 to 980 liters.
Allows the oven to be moved.
Swivel castors, 2 with brakes.



Stacking kit

Compatible with models from 32 to 112 liters.
Allows 2 ovens of identical volume to be stacked.



2 channel standalone recorder

Records temperatures measured by 2 mobile probes.
Included software for retrieving recorded data.



Portable graphic screen recorder

Large graphic screen for real-time temperature monitoring. With USB, RJ45 ports and 4 connectors for mobile probes.



3 m J-type thermocouple probe

With connector.
Accessory for recorders.

