

Ovens and Incubators

Ovens



TR 60



TR 1050
with double door

Usable to a maximum of 300°C, these ovens offer optimum temperature uniformity over their entire useable volume. Horizontal air circulation ensures high drying power and a fast heating time. Maximum temperature uniformity is achieved even for closely packed charges. Multiple tray supports enable loading on multiple layers

*Tmax 300°C

*Compact design as tabletop model (TR 420 and TR 1050 as free standing model)

*Horizontal air circulation for temperature uniformity better than +/-4°C in the usable space

*Stacking in multiple layers possible using removeable trays

*Furnace chamber of stainless steel, material 1.4301 (304)

*Double door for model TR 1050

*View window upon request



Exhaust air opening in the rear wall to vent the exhaust gases generated during drying



Optional view window

Model	Tmax °C	Inner Dimensions (mm)			Volume (L)	Outer Dimensions (mm)			Power kW	Supply voltage*	Weight kg	Trays included	Trays max	Trays max total load ¹
		w	d	h		w	d	h						
12610/30	300	490	360	340	60	650	550	640	2.1	single-phase	45	1	4	120
12610/31	300	600	360	480	105	750	550	780	2.1	single-phase	70	2	7	150
12610/32	300	700	550	640	240	860	730	940	3.1	single-phase	100	2	9	150
12610/33	300	230	550	1080	420	860	830	1370	4.0	3-phase	120	3	17	150
12610/34	300	1240	570	1510	1050	1430	860	1920	9.0	3-phase	380	4	22	170