Glassware Drying Oven (Ambient +5°C to 80°C)

LABEC Glassware Drying Oven

is manufactured in Australia with high quality stainless steel for easy maintenance and excellent durability with double sliding glass doors for convenient accessibility.

An inconel element inside the chamber and fan forced convection heating circulates the warm air inside the chamber providing fast and efficient drying with a cool to touch exterior surface.

Available in a range of sizes, suitable for benchtops and general laboratories. Custom sizes are also available.

Temperature

The ovens are easy to operate with a straightforward thermostat temperature control and have a temperature range of ambient +5°C to 80°C.

Additional options

To suit your requirements the addition of options such as extra shelving, a timer and HEPA filters are also available.

Standard features include:

- RCD/ ELB (earth leakage breaker).
- Stainless Steel exterior.
- Sliding Glass Doors.
- Adjustable/removable perforated shelving.





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SPECIFICATIONS

Glassware Drying Oven (Ambient +5°C to 80°C)

Model	GWD115	GWD225	GWD520	GWD1000
Capacity (litres)	115	225	520	1000
Int. Dim. (mm) H x W x D	450 x 750 x 400	550 x 950 x 400	1030 x 1000 x 520	1200 x 1000 x 800
Ext. Dim. (mm) H x W x D	830 x 860 x 495	900 x 1060 x 495	1435 x 1110 x 600	1630 x 1110 x 890
Temp. Controller	Digital PID Controller			
Temp. Min	Ambient +5°C			
Temp. Max	80°C			
Temp. Setting Accuracy	+/-5°C			
Temp. Fluctuation	+/-5°C			
Temp. Sensor	Туре К			
Heating System	Electric Element			
Interior Material	Stainless Steel			
Exterior Material	Stainless Steel			
Shelves	2		3	4
Options	Timer, additional shelves. Hepa air filters.			
Safety Features	Earth leakage breaker (ELB)			
Power Supply 240V	10AMP / 15AMP			
Power (W)	1800		2400	3600
Weight (kg)	45	60	75	92





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