






# OVEN - 250°C, 350°C & 450°C

## FEATURE:

In this system there is one path of circulating Hot Air in between the motorised blower is called perfect system. It results minimum temperature variation at any point in working space. Temperature controlled by PID micro processor controller dual display with safety Alarm from 50°C to 250°C, 100°C to 350°C & 100°C to 400°C with a sensitivity of  $\pm 1^\circ\text{C}$  or better in bare Oven. Working chamber is made of Stainless steel and outside made of mild steel painted with good stoving enamel with adjustable wire mesh nichol plated trays. To work on 220/230 Volts A.C. supply.

-  **VALUE**
-  **VERSATILITY**
-  **PERFORMANCE**



## SPECIFICATIONS

MODEL	SIZE INSIDE CHAMBER	APPROX. LITRES	TRAYS
OVEN-250°C	300x300x300 mm (12"x12"x12")	25	2
	350x350x350 mm (14"x14"x14")	43	2
OVEN-350°C	450x450x450 mm (18"x18"x18")	91	2
	450x600x450 mm (18"x24"x18")	122	2
	600x600x600 mm (24"x24"x24")	216	2
OVEN-450°C	600x900x450 mm (24"x36"x18")	243	3
	600x900x600 mm (24"x36"x24")	324	3

ALL SIZES ARE AVAILABLE IN MILD STEEL AND STAINLESS STEEL.