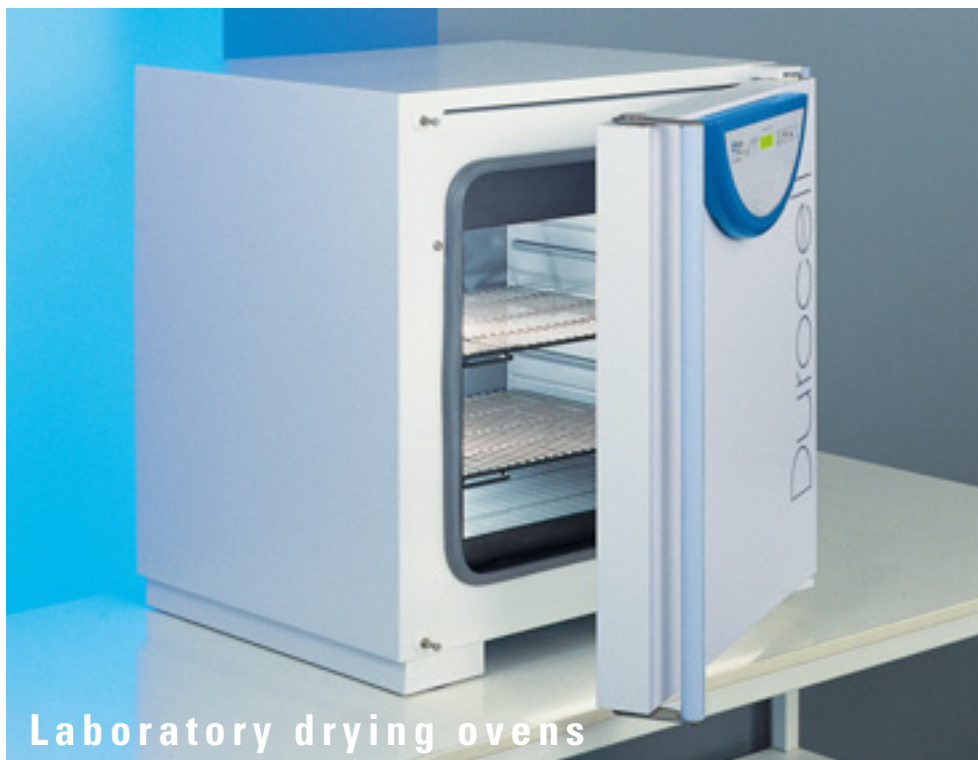


# DUROCELL

with natural air convection



Laboratory drying ovens

- Special – purpose drying ovens DUROCELL with highly resistant EPOLON-coating, protecting the internal chamber of aggressive substances like acids or alkaline liquids. This device ensures an optimum goods temperature equalisation.
- It is ideal for acid and basic hydrolysis, extraction of non-flammable materials and decomposition of substances in soil phase.

**Volume:**

22, 55, 111, 222 liters

**Working temperature:**

5 °C above ambient temperature up to 125 °C

**Interior:**

stainless steel, mat. No. 1.4301 (AISI 304)

## The versatile standard line with microprocessor control unit

- 3 adjustable programs
- RS 232 – interface for printer or PC-communication
- delayed heating start and stop function
- acoustic and visual alarm of error state
- time range 99 hours 59 minutes
- digital safety thermostat
- manual control of the air exhaust flap



## Options

- access ports Ø 25, 50, 100 mm (Ø 100 mm is not available for 22-litres volume)
- door lock
- left door versions (excluded volume 22 litres)
- separate PT 100 – sensor
- special software WarmComm
- stainless steel casing of the device

... standard line

## The high-tech comfort line with multi-functional microprocessor control unit

- 6 adjustable programs
- chip card system for individual program storage
- RS 232 – interface for printer or PC-communication
- delayed heating start and stop function
- acoustic and visual alarm of error state
- time range 0–40 years with 1 min-intervals
- digital safety thermostat
- real time
- programming temperature ramps
- heating sequences
- programme cycles
- manual control of the air exhaust flap
- keyboard blocking
- door opening control



## Options

- access ports Ø 25, 50, 100 mm (Ø 100 mm is not available for 22-litres volume)
- door lock
- left door versions (excluded volume 22 litres)
- special software WarmComm
- BMS relay alarm contact
- separate PT 100 – sensor
- stainless steel casing of the device

... comfort line

| Technical data  |  | Model  | 22      | 55      | 111     | 222     |      |
|---|--|--|---------|---------|---------|---------|------|
| Interior of stainless steel material No 1.4301  | volume                                 | cca ltrs                                       | 22      | 55      | 111     | 222     |      |
|   | width                                  | cca mm   | 240     | 400     | 540     | 540     |      |
|   | depth                                  | cca mm   | 320     | 390     | 390     | 540     |      |
|   | height                                 | cca mm   | 295     | 350     | 530     | 760     |      |
| Trays   | racks                                  | max. No  | 4       | 4       | 7       | 10      |      |
|   | standard equipment                     | pieces included                                | 2       | 2       | 2       | 2       |      |
|   | distance between guide rails           | mm   | 60      | 70      | 70      | 70      |      |
|   | storage area (w x d)                   | mm   | 185x265 | 380x335 | 520x335 | 520x485 |      |
| Maximal weight of the load*)  | per tray                               | max. kg  | 10      | 20      | 20      | 30      |      |
|   | inside the oven                        | max. kg  | 25      | 50      | 50      | 70      |      |
| Door  |  | No   | 1       | 1       | 1       | 1       |      |
| External dimensions (including door and handle)   | width                                  | cca mm   | 406     | 620     | 760     | 760     |      |
|   | depth                                  | cca mm   | 580     | 640     | 640     | 790     |      |
|   | height-inclusive foots                 | cca mm   | 640F    | 680F    | 860F    | 1090F   |      |
|   | diameter of the air branch outer/inner | cca mm   | 52/49   | 52/49   | 52/49   | 52/49   |      |
| Package dimensions (three layers carton)  | width                                  | cca mm   | 465     | 700     | 830     | 830     |      |
|   | depth                                  | cca mm   | 665     | 730     | 730     | 860     |      |
|   | height (incl. palette)                 | cca mm   | 655     | 880     | 1050    | 1280    |      |
| Weight  | netto                                  | cca kg   | 31      | 55      | 75      | 100     |      |
|   | brutto                                 | cca kg   | 36      | 66      | 87      | 116     |      |
| Working temperature (beginning of the regulation)   |  | from 5 °C above ambient temp. to °C            | 125     | 125     | 125     | 125     |      |
| Temperature accuracy according to DIN 12 880 T2, at working temperature with closed air flap and door | space deviation                        | cca ± % of the reached temperature<br>cca ± °C | 2,7     | 2       | 2       | 2       |      |
|   | time variation                         | cca ± °C                                       | 3,1     | 0,3     | 0,3     | 0,3     |      |
| Time required to reach 100 °C with closed air flap and voltage 230 V                                  |  | cca min.                                       | 34      | 41      | 48      | 50      |      |
| Heat emission at 100 °C   |  | cca W  | 140     | 380     | 490     | 630     |      |
| Air exchange speed at 100 °C  |  | cca/h  | 6       | 8       | 12      | 5       |      |
| Electricity – mains 50/60 Hz  | max. power input                       | kW   | 0,92    | 1,2     | 1,8     | 1,8     |      |
|   | stand by                               | W  | 5       | 5       | 5       | 5       |      |
|   | current                                |  | A       | 4,0     | 10,4    | 15,7    | 15,7 |
|   |  |  |         | 115     | 5,2     | 7,8     | 7,8  |
| nominal voltage   |  | V  | 115     | 115     | 115     | 115     |      |
|   |  |  | 230     | 230     | 230     | 230     |      |

\*) Approx. 50 % of the tray area can be filled in a way a uniform air circulation is enabled inside the chamber.

Note: All technical data are related to 22 °C ambient temperature and ± 10 % voltage swing (if not specified).

Changes in the design and make reserved.



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