

ECOCELL

with natural air convection



The highly cost-effective heating oven series for simple drying processes. The ECOCELL-line produces no noise and provides a very soft air convection within the chamber.

Volume:

22, 55, 111, 222, 404, 707 litres

Working temperature:

5 °C above ambient temperature up to 250 °C/300 °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 in error state
- time range 99 hours 59 minutes
- digital safety thermostat
- manual control of the air exhaust flap



Options

- door window and interior lighting (excluded volume 22 litres)
- 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 and 707 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 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 in 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

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- access ports Ø 25, 50, 100 mm (Ø 100 mm is not available for 22-litres volume)
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... comfort line

Technical data		Models	22	55	111	222	404	707
Interior of stainless steel material No. 1.4301	volume	cca ltrs	22	55	111	222	404	707
	width	cca mm	240	400	540	540	540	940
	depth	cca mm	320	390	390	540	540	540
	height	cca mm	295	350	530	760	1410	1410
Trays	racks	max. No.	4	4	7	10	19	19
	standard equipment	pcs. included	2	2	2	2	2	2
	distance between guide rails	mm	60	70	70	70	70	70
	storage area (w x d)	mm	185x265	380x335	520x335	520x485	520x485	920x485
Maximal weight of the load*)	per tray	max. kg	10	20	20	30	30	50
	inside the oven	max. kg	25	50	50	70	100	130
Door		No.	1	1	1	1	1	2
External dimensions (including door and handle)	width	cca mm	406	620	760	760	760	1160
	depth	cca mm	580	640	640	790	790	790
	height (incl. Foot and Rolls)	cca mm	604F	680F	860F	1090F	1910R	1910R
	diameter of the air branch outer/inner	cca mm	52/49	52/49	52/49	52/49	52/49	52/49
Package dimensions (three layers carton)	width	cca mm	465	700	830	830	830	1230
	depth	cca mm	665	730	730	730	860	860
	height (incl. palette)	cca mm	655	880	1050	1280	2070	2080
Weight	netto	cca kg	31	55	75	100	150	215
	brutto	cca kg	36	66	87	116	175	240
Working temperature (beginning of the regulation)		from 5 °C above ambient temp. to °C	250	250	250	250	250	250
Temperature accuracy according to DIN 12 880 T2, at working temperature with closed air flap and door	space deviation	cca ± % of the reached temperature	2,7	2	2	2	2,5	3,5
	time variation	cca ± °C	1,0	0,3	≤0,8	≤0,8	≤1	≤1
Time required to reach 250 °C with closed air flap and voltage 230 V		cca min.	34	59	60	99	85	95
Heat emission at 250 °C		cca W	300	590	760	990	1940	2550
Air exchange speed at 150 °C		cca/hour	6	8	12	5	4	3
Electricity - mains 50/60 Hz	max. power input	cca kW	0,92	1,2	1,8	1,8	3,6	4,5
	stand by	cca W	5	5	5	5	5	5
	current	A	4,0	5,2 10,4	7,8 15,7	7,8 15,7	3,9; 3,9; 7,8 10,4; 6,8; 10,4 20,8; 13,6; 20,8	3,9; 7,8; 7,8 10,5; 13,5; 10,5 21; 27; 21
	nominal voltage	V	230 115	230 115	230 115	230 115	3x400+N+PE 3x230 3x115	3x400+N+PE 3x230 3x115

*) 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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