

XL up to **200°C/300°C** optional



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XL RANGE
INDUSTRIAL OVENS

XL INDUSTRIAL OVENS

XL ovens are suitable for processes requiring a powerful airflow and air change. For all intensive drying applications, heating, polymerization, ... or any other thermal test.

A robust construction.

External sheets made of steel. White and blue epoxy paints.

Inner casing made of stainless steel corrosion-resistant.

Simplified calibration with the Ø 20mm access port on the left side.

Thick insulation asbestos free : excellent thermal stability, low heat loss, energy cost reduced, low surface temperatures.

A powerful vertical airflow for an amazing temperature homogeneity !

An exclusive ventilation system : air is sucked in the upper part of the oven. Then, it is heated and blown from the bottom back part

A wonderful adjustable air change.

Large inlet and outlet air. The various clearances are removed effectively.

Adjustable exhaust air flap. The output is connectable to an extraction system.

A surprising heating power.

A rapid rise in temperature.

Protections for your oven and your products.

Mechanical thermostat with reset button (class 1) and adjustable electronic thermostat (class 3.1) . The heating is stopped in case of overheating. Visual and audible alarm.



Loading shelves

2 shelves provided with anti-tilting guide bars. Multiple levels of loading.



An accurate and efficient temperature control.

C3000 PID electronic controller. Easy to use. Precision : 0.1°C. Measurement by PT100 probe. Functions : delayed start, heating-up ramp, on cycle timer, repeat loop.



XL0112

XL0343

XL0490

XL0686

XL0980

OPTIONS



2 Door with viewing window



3 Fan speed controller



4 Air outlet extractor



5 Air cooling extractor



6 Digital weekly program timer



7 Temperature profiler



8 Temperature profiler and recorder



9 Internal lighting



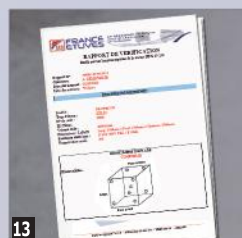
10 Fan and heating stop



11 Entry port Ø 60 mm

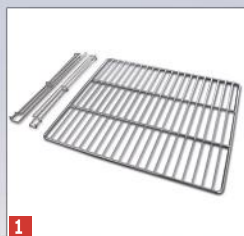


12 Factory calibration 1 point



13 Homogeneity control 9 points

ACCESSORIES



1 Shelf with guide bars



2 Recovery tray



3 Subframe with feet



4 Subframe with castors



5 Data logger with 2 channels



6 Portable paperless graphic recorder
4 or 6 channels



XL1000



XL1400



XL1800

- 1 Temperature extension max. 300°C**
- 2 Door with viewing window**
To see inside of the oven.
- 3 Fan speed controller**
Adjusts the speed of the air fan.
- 4 Air outlet extractor**
Evacuates the exhaust air into a duct system.
- 5 Air cooling extractor**
Enables cooling the temperature in the working volume at the end of the cycle.
- 6 Digital weekly program timer**
Set times of operation of the oven for each day of the week. Ventilation is stopped only when the oven temperature has fallen to 80°C to prevent damage to the fans.
- 7 Temperature profiler**
4 programs with 16 steps each.
Allow you to heat at different temperatures during your process or provide progressive temperature decreases.
- 8 Temperature profiler and recorder**
30 programs with 25 steps each.
Large graphical display. Real-time monitoring of temperatures. Allows the creation of programs. Record the temperature measured. 3 extra channels. With USB and RJ45 plugs.
- 9 Internal lighting**
With switch on the control panel.
- 10 Stop fan and heating when the door is opened**
- 11 Entry port Ø 60 mm**
Centered on the left side.
Allows the passage of cables or sensors.
- 12 Factory calibration certificate**
1 temperature (105°C, 150°C or 200°C).
Measurement in the center of the working chamber (according to FD X 15-140).
- 13 Homogeneity control certificate**
1 temperature (105°C, 150°C or 200°C).
Measurement at 9 points in the working chamber (according to FD X 15-140).
- 1 Shelf with guide bars**
Max. distributed loading : 30 kg.
Or reinforced shelf : max. distributed loading 60 kg.
Anti-tilting guide bars.
- 2 Recovery tray**
Stainless steel, height : 20 mm. Protects the floor of the oven.
- 3 Subframe with feet / with castors**
- 4 (Except XL1400 et XL1800). Elevates the oven for an easier loading. 2 castors with brake.**
- 5 Data logger with 2 channels**
Saves the temperatures measured by two mobile sensors (not included).

Software for data logger with 2 channels
Can set data logger and retrieve stored data.
- 6 Portable paperless graphic recorder**
Full color screen display. Real monitoring of temperature changes. With USB and RJ45 plugs, and 4 or 6 connectors for mobile sensors.
- 7 Thermocouple J probe**
Length 3 m, with plug. Accessory for recorders.

TECHNICAL DATA

	XL0112	XL0343	XL0490	XL0686	XL0980	XL1000	XL1400	XL1800
Working volume (L)	112	343	490	686	980	1000	1400	1800
SIZES								
Internal width (mm)	500	700	700	700	1000	1000	1000	1000
Internal depth (mm)	450	700	700	700	700	1000	1000	1000
Internal height (mm)	500	700	1000	1400	1400	1000	1400	1800
External width* (mm)	751	951	951	1180	1480	1480	1480	1480
External depth* (mm)	943	1192	1192	1221	1221	1521	1540	1541
External height* (mm)	1166	1350	1650	2050	2061	1661	2063	2463
External height with sub-frame option*	1792	1839	2058	2210	2251	2050	-	-
Floor height with sub-frame option	850	700	600	400	400	600	-	-
Weight, empty (kg)	141	225	268	364	432	382	540	620
Number of door(s)	1	1	1	1	1	1	1	1
PERFORMANCES								
Temperature range (°C)	Ambient + 20°C up to 200°C (300°C optional)							
Controller temperature fluctuation (+/- °C)	< 0.2							
Fan air flow (m³/h)	1100	1400	1400	1400	2000	2000	2500	2500
Ø air inlet and hot air outlet (mm)	63	80	80	80	80	80	100	100
ELECTRICAL DATA								
Heating power (W)	3000	6000	6000	9000	12000	12000	15000	18000
Total installed power (VA)	3428	6816	6816	9954	12954	12954	16402	19402
Power	230V ~1P 50Hz	400V ~3P +N 50Hz						
Amperage connection (A)	16	16	16	16	20	20	25	32
SHELVES								
Maximum number	8	11	17	24	24	17	24	30
Maximum load per shelf / in the oven (kg)	30 / 100	30 / 180	30 / 180	30 / 200	30 / 240	30 / 240	30 / 280	30 / 320
Shelves sizes (LxP) (mm)	470x420	670x670	670x670	670x670	970x670	970x970	970x970	970x970

* some options may change the sizes of the oven



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**FRANCE
ETUVES**
Ovens Designer & Manufacturer

65/67 rue Auguste Meunier
77500 Chelles, FRANCE

T : +33 1 64 21 30 60

F : +33 1 64 21 30 86