

## Digital Laboratory Ovens

- Digital microprocessor (PID) control at an economical price
- Energy efficient design with quick run-up and recovery times
- Choose from gravity or mechanical convection ovens

These digital ovens are ideal for drying and evaporation applications. The advanced PID controller provides excellent temperature stability and accuracy, even in varying ambient or power supply conditions. The digital controller features large LEDs that continually display set temperature and process temperature. Setting lock mode helps you avoid accidental temperature setting adjustments.

Heavy steel double-walled construction with high-density mineral wool insulation helps keep heat inside the chamber. Compact, energy-efficient, low-watt heating elements offer quick run-up and recovery times after opening the door. The perforated heat shield absorbs radiant heat and distributes it evenly throughout the chamber to enhance temperature uniformity. The scratch-resistant finish provides years of use, and aluminized steel interior prevents corrosion from moisture.

Choose from gravity convection or mechanical convection ovens. Gravity convection ovens are a great choice for general-purpose applications or for lightweight samples at risk of being blown around. Mechanical convection ovens circulate heated air for improved temperature uniformity.

**Includes:** 2 adjustable shelves and shelf supports. Additional shelves are sold separately, and require purchase of shelf supports (also sold separately). 18-month warranty.

**Maximum temperature:** 232°C  
**Temperature stability:** ±0.5°C



Gravity Convection Oven 92932

SIZE	MAX # SHELVES ALLOWED	CHAMBER SIZE (W x H x D)	EXTERIOR SIZE (W x H x D)	VOLTS/AMPS	STOCK #	EACH	ADDITIONAL SHELF STOCK #	EACH	SHELF SUPPORT, PK OF 2 STOCK #	EACH
<b>GRAVITY CONVECTION OVENS</b>										
0.7 ft <sup>3</sup>	10	12" x 10" x 10"	14" x 17.5" x 12.3"	115/5.2	92931	\$	92945	\$	92946	\$
1.27 ft <sup>3</sup>	13	13" x 13" x 13"	15" x 21.5" x 15.3"	115/6.3	92932		92947		92950	
2.0 ft <sup>3</sup>	16	18" x 15.6" x 12"	20" x 25.5" x 14.3"	115/10.5	92933		92948		92950	
3.0 ft <sup>3</sup>	22	18" x 21.8" x 14"	20" x 31.5" x 16.3"	115/12.5	92934*		92949		92950	
<b>MECHANICAL CONVECTION OVENS</b>										
0.6 ft <sup>3</sup>	8	12" x 8.25" x 10"	14" x 20.5" x 12.3"	115/6.6	67482	\$	92945	\$	92946	\$
1.14 ft <sup>3</sup>	11	13" x 11" x 13"	15" x 25" x 15.3"	115/8.8	67483		92947		92950	
1.83 ft <sup>3</sup>	14	18" x 14.2" x 12"	20" x 29" x 14.3"	115/12.5	67484		92948		92950	
2.86 ft <sup>3</sup>	20	18" x 19.8" x 14"	20" x 35" x 16.3"	115/12.5	67485*		92949		92950	

\* Shipping: ships motor freight.

## Yamato Programmable Ovens

- PID controller with easy-to-program settings
- Self diagnostics for consistent performance and safety
- Choose from gravity or mechanical convection ovens



SINCE 1889



Yamato programmable constant temperature ovens feature an advanced PID controller that offers precise operation and enhanced safety features. Easily set a fixed temperature with auto start—you can use quick auto stop to terminate a run, even before it is over. For precise control, program controller with up to 30 steps in up to six unique ramp-and-soak patterns (30 steps x 1, 15 steps x 2, 10 steps x 3).

Ovens are easy to use and maintain. They feature built-in exhaust ports and an observation window. The controller simultaneously displays set and measured temperature, and also alerts you to errors with an audible buzzer and message describing the error on the screen.

Robust safety features help keep your oven running smoothly and protect the user. Self-diagnostics check thermocouple function, heater connections, internal communication abnormalities and more. Other safety features include overheat prevention and electric leakage breaker with overcurrent protection.

Choose from gravity convection or mechanical convection ovens. Gravity convection ovens are a great choice for general-purpose heating applications or for lightweight samples that might be blown around. Mechanical convection ovens circulate heated air for improved temperature uniformity.

**Includes:** 2 shelves, power cord and instructions. 1-year warranty.

**Shipping:** Ships motor freight.



Gravity Convection Oven 93171

SIZE	MAX # SHELVES ALLOWED	CHAMBER SIZE (W x H x D)	EXTERIOR SIZE (W x H x D)	VOLTS/AMPS	STOCK #	EACH	ADDITIONAL SHELVES STOCK #	EACH
<b>GRAVITY CONVECTION OVENS</b>								
3.50 ft <sup>3</sup>	9	17.75" x 17.75" x 19.25"	22" x 32.25" x 23.66"	115/12	93170	\$	93181	\$
5.72 ft <sup>3</sup>	13	23.6" x 19.7" x 21.26"	28" x 34.25" x 25.63"	115/13.5	93171		93182	
<b>MECHANICAL CONVECTION OVENS</b>								
0.95 ft <sup>3</sup>	9	11.8" x 11.8" x 11.8"	16.14" x 26.38" x 17.75"	115/7.5	93172	\$	93183	\$
3.18 ft <sup>3</sup>	11	17.7" x 17.7" x 17.7"	22" x 32.28" x 23.66"	115/11	93173		93184	
5.3 ft <sup>3</sup>	13	23.62" x 19.7" x 19.7"	28" x 34.25" x 25.63"	115/12.5	93174		93185	
10.59 ft <sup>3</sup>	29	23.62" x 39.37" x 19.7"	28" x 63.31" x 25.63"	220/15	93175		93186	
18.89 ft <sup>3</sup>	58	42.13" x 39.37" x 19.7"	46.5" x 63.62" x 25.63"	220/18	93176		93187	

**Maximum temperature:** 260°C (210°C for stock # 93176)  
**Temperature stability:** ±1.0°C  
**Temperature uniformity**  
 Gravity convection: ±5.0°C at 260°C  
 Mechanical convection: ±2.5°C at 210°C