

Accuracy, efficiency, performance



[www.france-etuves.com](http://www.france-etuves.com)

# XU RANGE

UNIVERSAL OVENS

# UNIVERSAL OVENS XU up to 300°C

Our universal ovens XU are suitable for all applications for drying, heating, heat preservation, sterilization with hot air, component aging, curing, thermal tests... in laboratories and industries.

## A robust construction and quality.

External sheets made of steel. White and blue epoxy paints.  
 Inner casing made of stainless steel, corrosion resistant.  
 Rounded corners for easy cleaning !  
 Thick insulation asbestos free : low energy consumption, excellent thermal stability, low surface temperatures.  
 Simplified calibration by Ø 20mm entry port on the left side.  
 Interior lighting controlled by a switch.



## 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, end cycle timer, repeat loop.  
 It's possible to control the oven with a computer through a RS232 cable.

## Ventilated ovens for even more performance !

Fans help accelerate the process of drying and homogenizing the heat.  
 A speed controller on the control panel allows you to adjust fan speed.

## Adjustable air exchange.

Setting the opening of the air outlets intensity.

## Work safely.

Protection class 3.1. Independent and adjustable safety thermostat. It supports control in case of system failures. Visual and audible alarm.



## Loading shelves.

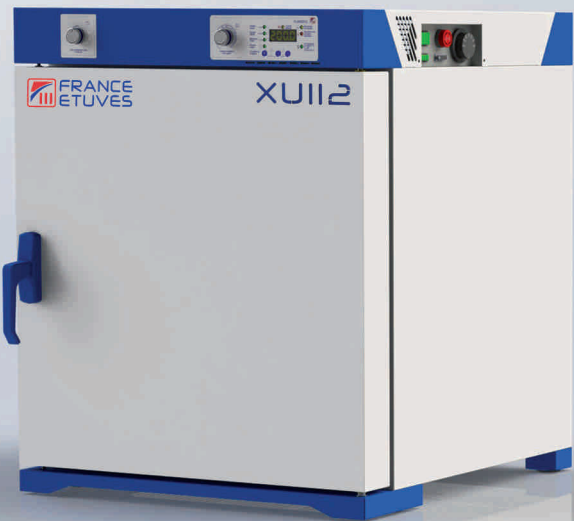
2 shelves provided with anti-tilting guide bars. Multiple levels of loading.

## Tightness of the door.

Long-lasting removable stabilized silicone seal.  
 Closing of the door in two points.

## Efficient heating.

Heating elements ideally placed in the air flow.  
 Rapid heating-up.



**8 volumes** from 32 to 980 liters



XU032

XU058

XU112

XU225

XU343

## OPTIONS



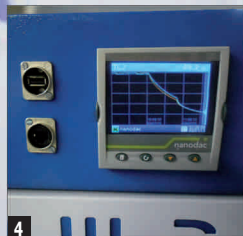
**1**  
Door with viewing window



**2**  
Digital weekly program timer



**3**  
Temperature profiler



**4**  
Temperature profiler + recorder



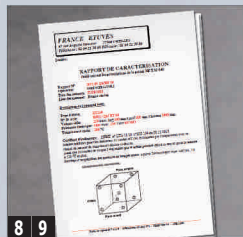
**5**  
Air outlet extractor



**6**  
Air cooling extractor

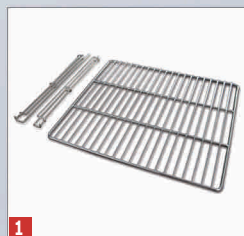


**7**  
Entry port Ø 60mm



**8 9**  
Calibration / Homogeneity control

## ACCESSORIES



**1**  
Shelf with guide bars



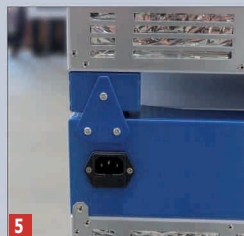
**2**  
Recovery tray



**3**  
Fixed subframe



**4**  
Subframe with casters



**5**  
Stacking kit



**6**  
Paperless recorder 2 channels



**7**  
Portable paperless recorder with graphical screen 4 or 6 channels



**8**  
Thermocouple J sensor

**1** **Door with viewing window**

To see inside of the oven.

**2** **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.

**3** **Temperature profiler**

**4 programs with 16 segments each**

Ideal if you need to heat at different temperatures during your process or provide progressive temperature decreases.

**4** **Temperature profiler + digital recorder**

3 channels. Large graphical display. Real-time monitoring of temperatures. Allows the creation of temperature programs and to record those measured. With USB and RJ45 plugs.

**5** **Air outlet extractor**

Evacuates the exhaust air into a duct system.

**6** **Air cooling extractor**

Only for XU112 to XU980. Enables cooling the temperature in the working volume. Started by switch.

**7** **Entry port Ø60mm**

Centered on the left side. Allows the passage of cables or sensors.

**8** **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).

**9** **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).

**10** **Stop fan and heating when the door is opened**

**11** **Key-lock door**

**1** **Shelf with 2 guide bars**

Chromed steel. Max. distributed load : 30 kg. Or reinforced shelf : max. distributed load 60 kg. Anti-tilting guide bars.

**2** **Recovery tray**

Stainless steel, height : 20mm. Protects the floor of the oven.

**3** **Fixed subframe or subframe with casters**

**4** Except XU032, XU686 and XU980. Elevates the oven for a more comfortable loading. Casters with brakes.

**5** **Stacking kit**

Only for XU032 to XU112. To stack ovens same volume.

**6** **Paperless recorder 2 channels**

Saves the temperatures measured by two mobile sensors.

**Data acquisition software for recorder 2 channels**  
Can retrieve stored data.

**7** **Portable paperless recorder with graphical screen 4 or 6 channels**

Large graphical display for real monitoring of temperature changes. With USB and RJ45 plugs, and 4 or 6 connectors for mobile sensors.

**8** **Thermocouple J length 3m with plug**

Accessory for recorders.



XU490

XU686

XU980

## TECHNICAL DATA

	XU032	XU058	XU112	XU225	XU343	XU490	XU686	XU980
Working volume (L)	32	58	112	225	343	490	686	980
<b>SIZES</b>								
Internal width (mm)	300	400	500	500	700	700	700	1000
Internal depth (mm)	270	360	450	450	700	700	700	700
Internal height (mm)	400	400	500	1000	700	1000	1400	1400
External width* (mm)	464	564	664	664	864	864	864	1164
External depth* (mm)	566	656	746	746	1092	1092	1092	1092
External height* (mm)	694	694	794	1294	994	1294	1694	1694
Floor height with subframe option*	-	900	850	600	750	600	-	-
Weight, empty (kg)	39	50	65	84	123	148	178	258
Number of door	1	1	1	1	1	1	1	2
<b>PERFORMANCES</b>								
Temperature range (°C)	Ambient + 10°C up to 300°C							
Temperature fluctuation (+/- °C)	< 0.2							
Number of fans	1	1	1	2	1	1	2	2
Maximum rate of air exchange (m³/h)	12	10	9	11	14	15	13	20
Number of air outlet	1	1	1	2	1	1	2	2
Ø outside air outlet (mm)	36							
<b>ELECTRICAL DATA</b>								
Heating power (W)	1000	1500	1500	2000	3000	3000	4000	6000
Power	230V, 1 phase, 50/60Hz				230V, 1 phase, 50Hz			400V, 3 phases/N, 50Hz
Amperage connection (A)	16						20	
<b>SHELVES</b>								
Maximum number inside the oven	6	6	8	17	11	17	25	25
Shelves sizes (LxP) (mm)	270x240	370x330	470x420	470x420	670x670	670x670	670x670	970x670
Maximum load per shelf / in the oven (kg)	30 / 60	30 / 60	30 / 60	30 / 120	30 / 100	30 / 160	30 / 160	30 / 180

\* Some options may change the oven sizes



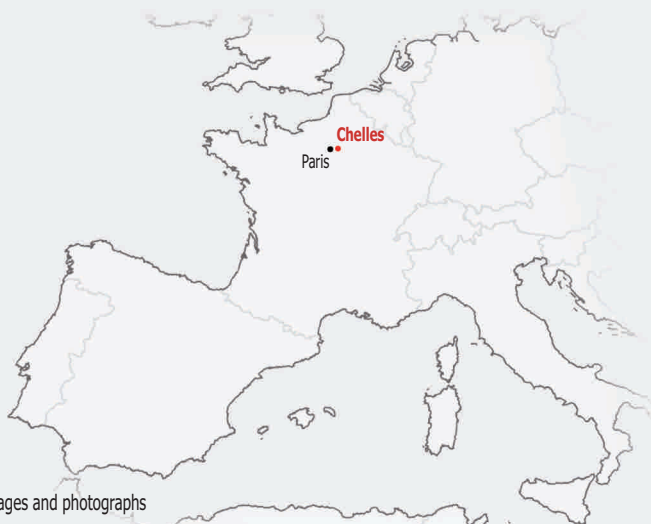
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