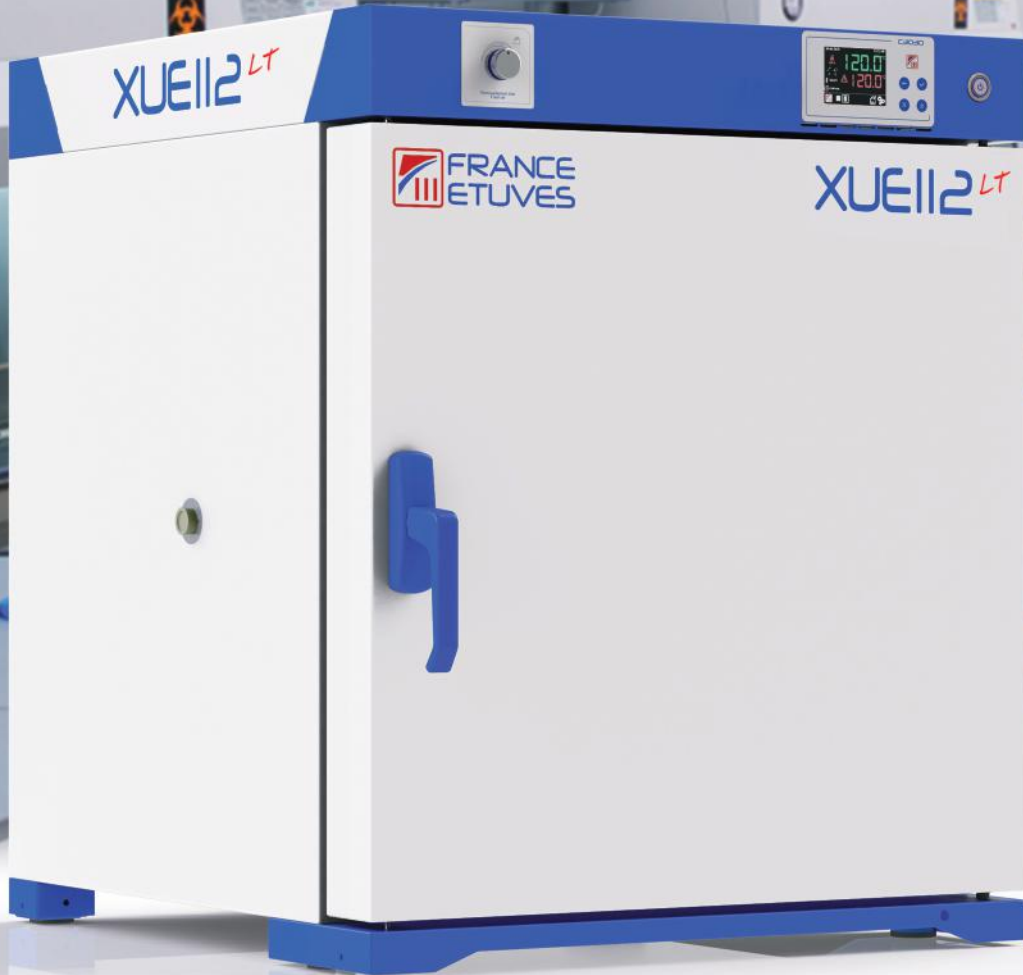


XUELT up to **120°C**



www.france-etuves.com

XUELT RANGE

LOW TEMPERATURE UNIVERSAL OVENS

LOW TEMPERATURE UNIVERSAL OVENS

The XUELT Low Temperature Universal Ovens are suitable for applications requiring temperatures up to +120°C, including products aging at 50/60°C, or drying at 105°C. XUELT ovens will ensure high accuracy at low temperatures as well as moderate use of your electrical installation.

A robust and quality manufacturing.

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 : low energy consumption, excellent thermal stability, low surface temperatures.
Simplified calibration by Ø 20mm entry port on the left side.
Automatically interior light point turns on when the door is opened.



An accurate temperature control.

C3030 PID electronic controller. Easy to use. Precision : 0.1°C. Measurement by PT100 or thermocouple sensor. **1 program with 8 steps max** (4 programmable heating-up ramps and 4 temperature maintenance levels with timer).

Display of the setpoint and measured temperature, and the heating power used. Monitoring of your current program. Pause or stop the program. Delayed start, repeat loop. Fan speed control. PID adjustment. Temperature correction at 2 distinct temperatures (offsets). Automatic fault diagnosis. Display of faults. RS485 modbus multipoints communication to control several ovens on the same network.

Adjustable air exchange.

Setting the opening of the air outlet intensity.

Protections for your ovens and your products.

Automatic heating and ventilation turn off when the door is opened (can be deactivated). Electronic overheating protection thermostat with 2 modes according to DIN 12 880 : automatic reset (protection class 3.1) or manual reset (protection class 2.0). Temperature tracking alarm. Visual and audible alarms.



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.

Accuracy of temperature.

Fans help accelerate the process of drying and homogenizing the heat. The installed heating power is lowered. So, the oven regulates accurately at low temperatures. Your electrical installation will also be less used.

8 sizes from 32 to 980 liters



XUELT032

XUELT058

XUELT112

XUELT225

XUELT343

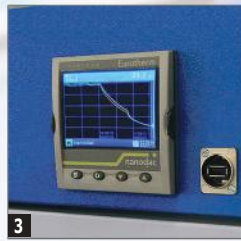
OPTIONS



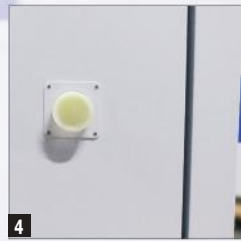
1 Door with viewing window



2 Digital weekly program timer



3 Temperature profiler and recorder



4 Entry port Ø 60 mm



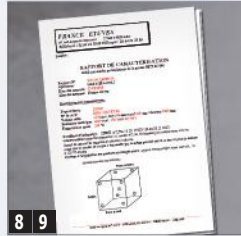
5 Air outlet extractor



6 Air cooling extractor



7 Key-lock door



8 9 Calibration / Homogeneity control

ACCESSORIES



1 2 Shelf with guide bars



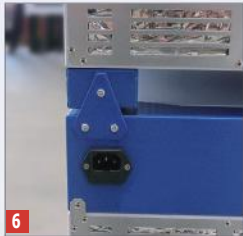
3 Recovery tray



4 Subframe with feet



5 Subframe with castors



6 Stacking kit



7 Data logger with 2 channels



8 Software



9 10 Portable paperless graphic recorder 4 or 6 channels

1 Door with viewing window

Allows you to see and control the interior of the oven. This option influences the surface temperature at the window, the power consumption and the uniformity of the interior temperature.

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 and recorder

30 programs with 25 steps each. Record the temperature measured. Large color graphical display. Real-time monitoring of temperatures. 3 extra channels for temperature probes. With USB and RJ45 plugs.

4 Entry port Ø 60 mm

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

5 Air outlet extractor

Evacuates the exhaust air into a duct system.

6 Air cooling extractor

Enables cooling the temperature in the working volume at the end of the cycle.

7 Key-lock door. Only for XUELT032 to XUELT112.

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.

1 Shelf with guide bars

Max. distributed loading : 30 kg.
2 Or reinforced shelf : max. distributed loading 60 kg.

3 Recovery tray

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

4 Subframe with feet / with castors

5 Except XUELT032, XUELT686 and XUELT980. Elevates the oven for a more comfortable loading. Height adjustable feet. 2 castors with brake.

6 Stacking kit

Only for XUELT032 to XUELT112. To stack 2 ovens same volume.

7 Data logger with 2 channels

Saves the temperatures measured by two mobile sensors.

8 Software for data logger with 2 channels

Can set data logger and retrieve stored data.

9 Portable paperless graphic recorder

Full color screen display. Real monitoring of temperature changes. With USB and RJ45 plugs, and 4 connectors for mobile sensors.

10 Version with 6 connectors for mobile sensors.

11 Thermocouple J probe length 3 m

Length 3 m, with plug. Accessory for recorders.



XUELT490

XUELT686

XUELT980

TECHNICAL DATA

	XUELT032	XUELT058	XUELT112	XUELT225	XUELT343	XUELT490	XUELT686	XUELT980
Working volume (L)	32	58	112	225	343	490	686	980
SIZES								
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)	712	712	812	1312	1012	1312	1712	1712
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
PERFORMANCES								
Temperature range (°C)	Ambient temperature + 10°C up to 120°C							
Controller temperature fluctuation (+/- °C)	< 0.2							
Number of fans	1	1	1	2	1	1	2	2
Maximum rate of air exchange (m ³ /h)	6	6	6	6	10	10	40	40
Number of air outlet	1	1	1	1	1	1	1	1
Ø outside air outlet (mm)	36						63	
ELECTRICAL DATA								
Heating power (W)	500	500	500	1000	1500	1500	2000	3000
Power	230V ~1P 50/60Hz				230V ~1P 50Hz			230V ~1P 50Hz
Amperage connection (A)	5	5	5	5	10	10	10	16
SHELVES (2 provided)								
Maximum number inside the oven	6	6	8	17	11	17	25	25
Shelves sizes (WxD) (mm)	270x240	370x330	470x420	470x420	670x670	670x670	670x670	970x670
Maximum load on a 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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