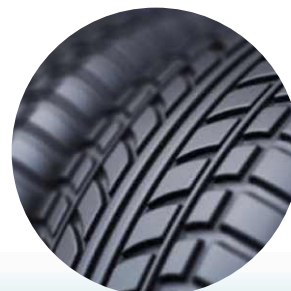
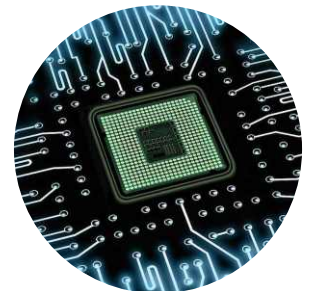
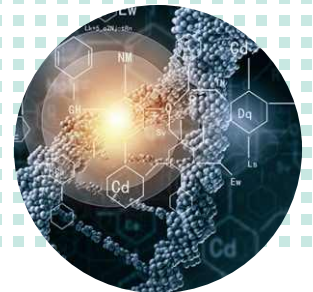




*Ettore Darvi*

# FebriTherm Hot Air Oven



# FebriTherm Hot Air Oven

HOT AIR OVEN has been designed to dry samples/glass wares or to perform dry heat sterilization in a laboratory.

- The inner chamber of the Hot Air Oven is made of stainless steel(seamless round corner) Internal Lighting Facility, Glass window provided to view samples and outside body is also made of stainless steel. A gap of 75 mm. filled with good quality of insulated material in between the inner and outer chamber has been kept to prevent loss of temperature due to environmental condition. Perforated shelves, made of S.S. have been provided to get the temperature uniformity in all around the chamber and to place the sample on it.
- Heating element of 2000 watt (wattage may vary depending upon the size/volume of the ovens) has been fitted in all the three sides to heat the inner chamber uniformly. Blower (if opted), fitted with best quality heavy motor has been provided to circulate the inside air to make the inside environment uniform and also to provide forced dry air to the samples to get dry sooner and uniformly. Exhaust holes have also been provided at the sides of the Oven to release the pressure due to hot air. These holes may also be used to calibrate/validate the Oven.
- Temperature inside the chamber is controlled precisely with the help of a microprocessor based Digital Temperature (PID) Controller cum Indicator, which is provided on the panel and its temperature probe (PT –100) is placed inside the chamber to view the temperature inside the chamber. In thermostatic model, temperature inside the chamber is monitored with the help of a “L” shaped glass thermometer.

Parameters	Models				
	Economy			Premium	
Inside chamber	S.S. 304	S.S. 304	S.S. 304	S.S. 304	S.S. 304
Outside Chamber	M.S. – Powder Coated	M.S. – Powder Coated	S.S. 304	M.S. – Powder Coated	S.S. 304
Insulation	Glass Wool				
Shelves	Wire Mesh				
Temperature	10°C above ambient to 250°C				
Controlling	Thermostat	P.I.D.	P.I.D.	Soft touch	Panel
Display	Thermometer	LED	LED	LCD	LCD
Resolution	2°C	1°C	1°C	0.1°C	0.1°C
Stability	± 3°C	± 2°C	± 2°C	± 1°C	± 1°C
Uniformity	± 10°C	± 5°C	± 5°C	± 2°C	± 2°C
Data Logging	N.A.	Optional		Built -in	
Alarm System	Provided with safety alarm and autocut facility				
Unit	- Air ventilator on Both side - Microprocessor Controlled Digital display - Temperature Homogeneity between top & bottom shelves maintained by forced air circulation				
Calibration	ISO 17025 NABL accredited Lab for 3 different points				
Certificates	ISO 9001 : 2015 / ISO 13485:2016 IEC 61010:2016 / IEC 61010-1:2016 / IEC 61010-2-40:2016				
Documents	Free of Cost DQ, OQ, I.Q & PQ, Instruction manual				
Optional	Voltage Stabilizer				

**Available Sizes:**

SN	Dimension (in mm) (WXDXH)/(Volume)	Standard Accessories
1	305 x 305 x 305 / [1 cft] / (27L)	1 Shelves
2	355 x 355 x 355 / [1.6 cft] / (44L)	2 Shelves
3	455 x 455 x 455 / [3.3 cft] / (94L)	2 Shelves Air C. fan
4	455 x 455 x 455 / [4.4 cft] / (125L)	3 Shelves Air C. fan
5	605 x 605 x 605 / [8 cft] / (221L)	10 Shelves Air C. fan
6	605 x 605 x 605 / [12 cft] / (330L)	10 Shelves Air C. fan

**Ordering Information :**

Part No.	Product Description
ED-OH-027E-I	Hot Air Oven, Themostat control, 305 x 305 x 305/[1 cft]/(27 L)
ED-OH-044E-I	Hot Air Oven, Themostat control, 355 x 355 x 355/[1.6 cft]/(44 L)
ED-OH-094E-I	Hot Air Oven, Themostat control, 455 x 455 x 455/[3.3 cft]/(94 L)
ED-OH-125E-I	Hot Air Oven, Themostat control, 455 x 455 x 605/[4.4 cft]/(125 L)
ED-OH-221E-I	Hot Air Oven, Themostat control, 605 x 605 x 605/[8 cft]/(221 L)
ED-OH-330E-I	Hot Air Oven, Themostat control, 605 x 605 x 900/[12 cft]/(330 L)
<b>HAODMS</b>	
ED-OH-027E-II	Hot Air Oven, PID Control, 305 x 305 x 305/[1 cft]/(27 L)
ED-OH-044E-II	Hot Air Oven, PID Control, 355 x 355 x 355/[1.6 cft]/(44 L)
ED-OH-094E-II	Hot Air Oven, PID Control, 455 x 455 x 455/[3.3 cft]/(94 L)
ED-OH-125E-II	Hot Air Oven, PID Control, 455 x 455 x 605/[4.4 cft]/(125 L)
ED-OH-221E-II	Hot Air Oven, PID Control, 605 x 605 x 605/[8 cft]/(221 L)
ED-OH-330E-II	Hot Air Oven, PID Control, 605 x 605 x 900/[12 cft]/(330 L)
<b>HAODSS</b>	
ED-OH-027E-III	Hot Air Oven, PID Control, 305 x 305 x 305/[1 cft]/(27 L)
ED-OH-044E-III	Hot Air Oven, PID Control, 355 x 355 x 355/[1.6 cft]/(44 L)
ED-OH-094E-III	Hot Air Oven, PID Control, 455 x 455 x 455/[3.3 cft]/(94 L)
ED-OH-125E-III	Hot Air Oven, PID Control, 455 x 455 x 605/[4.4 cft]/(125 L)
ED-OH-221E-III	Hot Air Oven, PID Control, 605 x 605 x 605/[8 cft]/(221 L)
ED-OH-330E-III	Hot Air Oven, PID Control, 605 x 605 x 900/[12 cft]/(330 L)
<b>HAODMS</b>	
ED-OH-027P-I	Hot Air Oven, PID Control, 305 x 305 x 305/[1 cft]/(27 L)-Premium; Soft Touch control
ED-OH-044P-I	Hot Air Oven, PID Control, 355 x 355 x 355/[1.6 cft]/(44 L)-Premium; Soft Touch control
ED-OH-094P-I	Hot Air Oven, PID Control, 455 x 455 x 455/[3.3 cft]/(94 L)-Premium; Soft Touch control
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