

Natural Convection Ovens | Economical Type, Fixed Temp. Operation

DX302C/312C/402C/412C/602C/612C

Natural
ConvectionAutomatic
Overheating
PreventerOverheating
PreventerSelf-diagnostic
FunctionKey Lock
FunctionPower Failure
Compensation
FunctionOvercurrent
Leakage Circuit
Breaker

Control temp. range DX302C/312C/402C/412C: 40~300°C DX602C/612C: 40~280°C Temp. distribution accuracy ±10°C Internal capacity 28L 74L 153L

Maximum temperature of 300°C, highly practical drying oven.



Features

- Easy operation, available for fixed temp., quick auto stop, auto stop and auto start operations.
- Digital setting through special operation function menu keys and ▲/▼ keys. Able to set overheating protection, deviation correction, and key lock.

Safety

- Equipped with self-diagnostic circuits (temperature sensor anomaly), power failure compensation function, deviation correction function, leakage protection against overcurrent, independent overheating preventer, and other safety functions.

Specifications

| Model | | DX302C | DX312C | DX402C | DX412C | DX602C | DX612C | |
|--------------------------------------|--|--|------------------|-------------|-----------------|-------------|------------------|--|
| System | | Natural convection | | | | | | |
| Performance | Control temp. range | 40~300°C | | | | 40~280°C | | |
| | GB standard | Temp. fluctuation | ±1°C (at 300°C) | | | | ±1°C (at 280°C) | |
| | | Temp. uniformity | ±3% (at 300°C) | | | | ±3% (at 280°C) | |
| | JTM standard | Temp. adjusting accuracy | ±1°C (at 300°C) | | | | ±1°C (at 280°C) | |
| | | Temp. distribution accuracy | ±10°C (at 300°C) | | | | ±10°C (at 280°C) | |
| Max. temp. reaching time | Approx. 50min | | Approx. 100 min | | Approx. 110 min | | | |
| Composition | Interior material | Stainless steel plate | | | | | | |
| | Exterior material | Cold rolled steel plate with chemical proofing coating | | | | | | |
| | Insulating material | Rock wool | | | | | | |
| | Heater | 0.9kW | | 1.36kW | | | | |
| | Exhaust vent | I.D. 33mm×2, located on the top | | | | | | |
| Controllers | Temp. control method | PID control | | | | | | |
| | Temp. setting method | Digital setting through function menu key and ▲/▼ keys | | | | | | |
| | Temp. display method | Achieved temp. display: Green 4-digit LED digital display | | | | | | |
| | | Setting temp. display: Red 4-digit LED digital display | | | | | | |
| | Timer | 1 min~99 h 59 min and 100~999 h 50 min (including timer waiting function) | | | | | | |
| | Operation functions | Fixed temp. operation, auto start, quick auto stop, auto stop operation | | | | | | |
| | Additional functions | Deviation correction, key lock, power failure compensation | | | | | | |
| | Heater circuit control | SSR drive | | | | | | |
| Sensors | Temperature controller: K-type thermocouple, overheating protection: Liquid expansion temperature controller | | | | | | | |
| Safety device | | Self-diagnostic function (temperature sensor anomaly, automatic overheating prevention), key lock function, independent overheating preventer, overcurrent leakage protection switch | | | | | | |
| Specifications | Internal dimensions (W×D×H mm) | 300×310×300 | | 450×410×400 | | 600×510×500 | | |
| | External dimensions (W×D×H mm) | 400×440×622 | | 550×540×722 | | 700×640×822 | | |
| | Internal capacity | 28L | | 74L | | 153L | | |
| | Shelf load | 15kg/layer | | | | | | |
| | Shelf layers | 6 layers | | 9 layers | | 12 layers | | |
| | Support spacing | 35mm | | | | | | |
| Power supply (50/60Hz) rated current | AC115V 8A | AC220V 5A | AC115V 13.5A | AC220V 7.5A | AC115V 13.5A | AC220V 7.5A | | |
| | Approx. 23kg | | Approx. 38kg | | Approx. 56kg | | | |
| Accessories | Shelf | Stainless punching mesh plate | | | | | | |
| | Supports | 2 pcs | | | | | | |
| | Supports | 4 pcs | | | | | | |
| Options | Stand | ONS30C | | ONS60C | | | | |
| | Stacking fittings | ODK80C | | ODK82C | | ODK84C | | |
| | Others | Shelf (1 shelf plate with 2 shelf supports), cable port (30/50mm) | | | | | | |

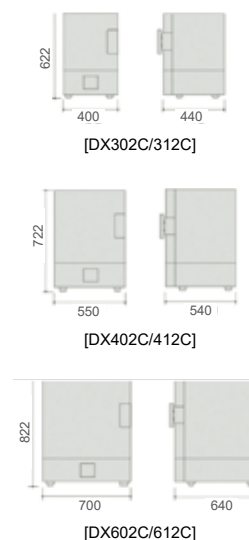
DX302C/312C



Internal chamber (DX402C/412C)



Dimension diagram (mm)



1 Sterilizers

2 Granulation
and Spray
Dryers

3 Furnaces

4 Ovens

5 Incubators

6 Plasma
Equipment7 Water
Purifiers

8 Baths

9 Water
Circulators10 Rotary
Evaporators11 Stirrers &
Shakers

12 Options