

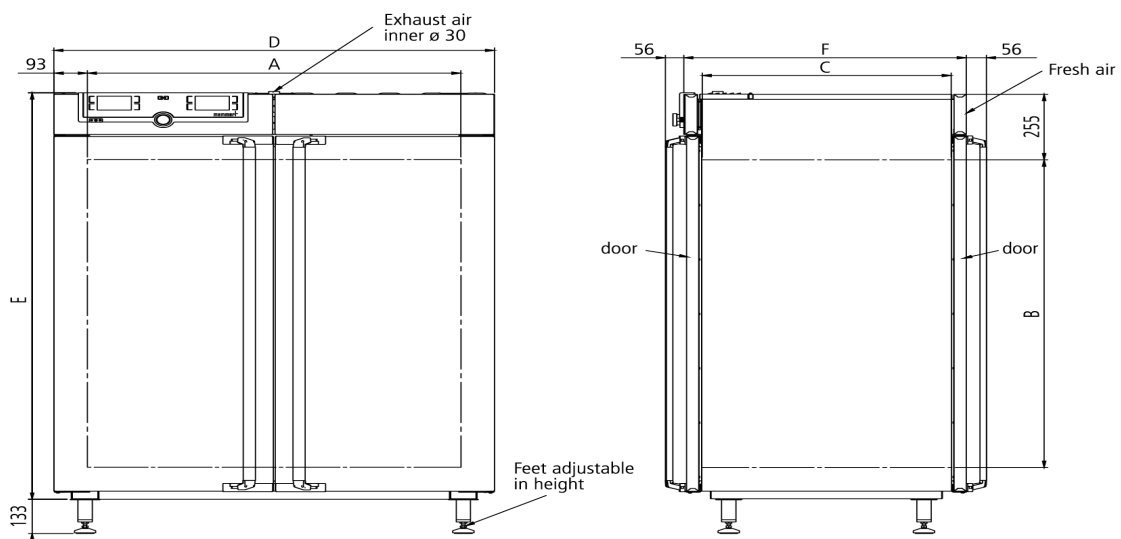


Pass-through oven UF750TS

The Memmert pass-through oven saves time when loading and reduces the danger of contamination, especially when directly transporting the chamber load between the grey room and the clean room.



The Memmert heating oven with fully insulated stainless steel door on both sides saves time during loading and reduces the risk of contamination, specially when handling sensitive load between grey and clean rooms. On this page, you can find all the essential technical data on our pass-through oven. Our customer relations team will be pleased to help if you want further information. If you should require a customised special solution, please contact our technical specialists at myAtmoSAFE@memmert.com.



Temperature

Setting temperature range in °C	min. 10°C above ambient up to +250°C
resolution of display for actual values	0.1°C
Temperature	2 Pt100 sensors DIN Class A in 4-wire-circuit for mutual monitoring, taking over functions in case of an error

Control technology

ControlCOCKPIT	TwinDISPLAY. Adaptive multifunctional digital PID-microprocessor controller with 2 high-definition TFT-colour displays.
Language setting	German, English, Spanish, French, Polish, Czech, Hungarian
Timer	Digital backwards counter with target time setting, adjustable from 1 minute to 99 days
Function HeatBALANCE	adapting the distribution of the heating performance of the upper and lower heating circuit from -50 % to +50 %
Function SetpointWAIT	the process time does not start until the set temperature is reached
Calibration	three freely selectable temperature values

Ventilation

Fan	forced air circulation by quite air turbine, adjustable in 10 % steps for each segment individually
Fresh air admixture	adjustment of pre-heated fresh air admixture by air flap control in 10 % steps for each segment individually
Vent	vent connection with restrictor flap

Communication

Documentation	programme stored in case of power failure
Programming	AtmoCONTROL software on a USB stick for programming, managing and transferring programmes via Ethernet interface or USB port

Safety

Temperature control	independently working, digitally adjustable electronic micro-processor overtemperature monitor TWW, protection class 3.1 (max-value for overtemperature, min-value for undertemperature)
Temperature control	mechanical temperature limiter TB, protection class 1 according to DIN 12880 to switch off the heating approx. 20°C above nominal temperature
AutoSAFETY	additionally integrated over- and undertemperature protection "ASF", automatically following the setpoint value at a preset tolerance range, alarm in case of over- or undertemperature, heating is switched off in case of overtemperature
Autodiagnostic system	for fault analysis
Alarm	visual and acoustic

Standard equipment

Internals	2 stainless steel grid(s), electropolished
Door	fully insulated stainless steel doors on two sides
Installation	with feet

Stainless steel interior

Interior	easy-to-clean interior, made of stainless steel, reinforced by deep drawn ribbing with integrated and protected large-area heating on four sides
Volume	749 l
Dimensions	$w_{(A)} \times h_{(B)} \times d_{(C)}$: 1040 x 1200 x 600 mm
Max. number of internals	14
Max. loading of chamber	300 kg
Max. loading per internal	30 kg

Textured stainless steel casing

pass-through version

Dimensions	$w_{(D)} \times h_{(E)} \times d_{(F)}$: 1224 x 1714 x 782 mm
-------------------	--

Ambient conditions

Altitude of installation	max. 2,000 m above sea level
Ambient temperature	+5 °C to +40 °C
Humidity rh	max. 80 %, non-condensing
Overvoltage category	II
Pollution degree	2

Packing/shipping data

Transport information	The appliances must be transported upright
Customs tariff number	8419 8998
Country of origin	Federal Republic of Germany
WEEE-Reg.-No.	DE 66812464
Dimensions approx incl. carton	w x h x d: 1330 x 1920 x 1050 mm
Net weight	approx. 260 kg
Gross weight carton	approx. 331 kg

Standard units are safety-approved and bear the test marks





WolfLabs

Pricing on any accessories shown can be found by keying the part number into the search box on our website.

The specifications listed in this brochure are subject to change by the manufacturer and therefore cannot be guaranteed to be correct. If there are aspects of the specification that must be guaranteed, please provide these to our sales team so that details can be confirmed.

www.wolflabs.co.uk

Tel : 01759 301142

Fax : 01759 301143

sales@wolflabs.co.uk

Please contact us if this literature doesn't answer all your questions.