



# DRYING AND STERILIZATION OVENS



## Drying and sterilization ovens "Conterm"

NATURAL CONVECTION.  
TEMPERATURE THERMOSTAT CONTROL WITH ANALOGUE THERMOMETER.  
FOR ADJUSTABLE TEMPERATURES FROM 40 °C UP TO 250 °C.  
STABILITY:  $\pm 0.5$  °C UP TO 100 °C. HOMOGENEITY:  $\pm 1$  °C UP TO 100 °C.

### SAFETY:

STANDARD EN.61010. INCORPORATED FIXED OVER TEMPERATURE DEVICE .  
STANDARD DIN 12880.2. (CLASS 2 AND 3.1) SAFETY THERMOSTAT CONTROLLER FITTED.

FEATURES, CONTROL PANEL, SAFETY, STANDARD AND ACCESSORIES (see pages 134 and 135).



Models Conterm, Part No. 2000208, 2000209 and 2000210.



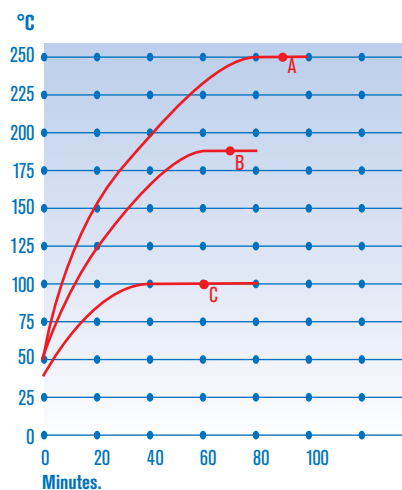
Model Conterm type Poupinel, Part No. 2000200 and 2000201.

### STANDARD EQUIPMENT

2 shelves and 4 shelf guides.

### MODELS

Part No.	Capacity litres	Height / Width / Depth (interior) cm			Height / Width / Depth (exterior) cm			Shelf Positions	Power W	Weight Kg
2000208	19	30	25	25	50	60	44	5	640	27
2000209	36	40	30	30	60	65	49	7	950	35
2000200	52	33	47	33	53	82	52	5	1075	44
2000210	80	50	40	40	70	74	59	8	1230	54
2000201	150	50	60	50	70	95	68	8	2150	76



### ACCESSORIES

Accessories must be installed in the factory.



Part No.  
2000002 Timer switch 0-120 minutes.  
2000003 Timer switch 0-12 hours.



2000009 24 hour programmer with continuous on/off cycling up to every 15 minutes.

### SPARES

Shelves and guides.

Oven Part No.	2000208	2000209	2000200	2000210	2000201
Guides set (2 units)	2000011	2000012	2000012	2000013	2000015
Shelves	2000021	2000022	2000024	2000023	2000025

Each shelves requires two guides (one set).