

Drying Cabinets

Description

LTE offers a wide selection of laboratory drying cabinets. From bench and wall-mounted versions to large floor-standing models. With capacities from 100 to 1000 litres, there will be a model to suit your particular requirements.

Filtered Air Drying Cabinet

- The fine filter on this model reduces the amount of contamination entering the cabinet, thereby ensuring a cleaner environment for freshly washed items.
- The temperature is thermostatically controlled and the system is protected by an over-temperature cut-out device.

Economy Drying Cabinets

- This range of large capacity cabinets provides efficient drying at an economical price.
- All models have heaters situated below a perforated base plate and are vented from the top. Fan extraction models draw the moist air upwards and direct it to the outside.
- Temperature control is by means of an energy regulator. Single or double toughened glass doors are provided, dependent on the model chosen.

Sliding Door Drying Cabinets

For straightforward natural convection drying, this bench or wall-mounted range represents excellent value for money. There is a choice of stainless steel or epoxy coated finish.



Technical and Ordering Information

Drying Cabinets

Drying Cabinet Type	Cat. No.	Cap. litres	Air Circulation	Max Temp. °C	Internal Dims. HxWxD (mm)	External Dims. HxWxD (mm)	Shelves/positions	Mass kg	Power Rating, (Watts)
Filtered Air	322/0105/0	534	Fan circulated	80	1115 x 785 x 610	1380 x 790 x 640	3/6	49	3000
Economy	0	545	Natural convection	65	1480 x 625 x 590	1630 x 635 x 610	4/28	73	1500
	322/0106/0		Fan circulated						
Economy	0	1000	Natural convection	65	1480 x 1150 x 590	1630 x 1160 x 610	4/28	124	2500
	322/0108/0		Fan circulated						
Sliding Door	0	100	Natural convection	85	425 x 778 x 302	520 x 780 x 330	2/21	16	650
	322/0107/0				555 x 995 x 325	550 x 1000 x 350			
Epoxy Coated	0	180	Natural convection	85	425 x 778 x 302	520 x 780 x 330	2/35	27	1150
	322/0107/0				555 x 995 x 325	550 x 1000 x 350			
Sliding Door	0	100	Natural convection	85	425 x 778 x 302	520 x 780 x 330	2/21	16	650
	322/0107/0				555 x 995 x 325	550 x 1000 x 350			
Stainless Steel	0	180	Natural convection	85	425 x 778 x 302	520 x 780 x 330	2/35	27	1150
	322/0103/0				555 x 995 x 325	550 x 1000 x 350			
0	322/0104/0	0							
	322/0101/0								
0	322/0102/0	0							
	322/0102/0								

Qualivac Vacuum Oven

The LTE Qualivac™ range is manufactured with rectangular vacuum chambers which allow considerably more working space than conventional vacuum ovens.

- The rectangular stainless steel working chambers have capacities of 63 and 125 litres and are constructed to withstand absolute vacuum.
- There is a toughened glass panel in the door giving good visibility into the chamber.
- The ovens are heated by means of electrical heaters clamped on both sides, top and bottom of the chamber, thus ensuring even heat distribution and the elimination of possible cold spots.
- The aluminium shelves conduct heat rapidly to the load. An over-temperature cut-out device is included as standard.



63 litre Vacuum Oven

Technical and Ordering Information

VacuumOven : 50°C to 250°C

Model	Cat. No.	Cap. litres	Vacuum gauge range, mm/Hg	Internal Dims HxWxD (mm)	External Dims HxWxD (mm)	Shelves/ Positions	Mass, Kg	Power Rating (Watts)
Qualivac 63	322/0532/00	63	0-760	400 x 350 x 450	575 x 710 x 538	3/5	91	2000
Qualivac 125	322/0533/00	125		500 x 500 x 500	700 x 875 x 650	3/3	140	3000

Options and Accessories

Cat. No.	Description	Cat. No.	Description	Cat. No.	Description
FP/PMP/02/0	2-stage vacuum pump	322/0533/10	Shelf for 322/0533/00	322/0532/10	Shelf for 322/0532/00

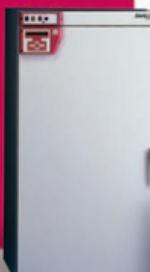
Swallow Large Capacity Ovens & Incubators

Swallow™ large capacity ovens and incubators offer precise control and are designed to meet the ever increasing demands of the modern laboratory and process facility.

- Using the latest in microprocessor technology these products are simple to operate and are controlled by means of a microprocessor system, offering precise temperature control, fast heat-up times and almost undetectable overshoot.
- The process timers and delayed start timers are each programmable from 1 minute to 99 hours 59 minutes.
- All models allow up to 3 time/temperature profiles to be programmed within one cycle.
- An RS232 communication port can be added to transfer information to an intelligent receiver.
- Swallow ovens and incubators meet fully the requirements of IEC 1010-2-010 Class 2.



Swallow 480



Technical and Ordering Information

Model/Cat. No.	Cap. litres	Temp range °C	Air circulation	Internal Dims. HxWxD (mm)	External Dims. HxWxD (mm)	Fluctuation ±°C	Variation ±°C	Shelves/ positions	Power, Kw
SWALLOW 480 Oven - LO/SWL/20/1 Inc - U/SWL/20/1	480	Ovens: 40 to 250	Fan Circulated	1000 x 720 x 670	1270 x 870 x 865	0.2	Oven: 4.0 Inc: 1.5	19/3	Oven: 4.0 Inc: 1.5
SWALLOW 750 Oven - LO/SWL/42/1 Inc - U/SWL/42/1	750			1000 x 1120 x 670	1270 x 1270 x 865		Oven: 5.0 Inc: 2.0	19/3	
SWALLOW 1000 Oven - LO/SWL/50/1 Inc - U/SWL/50/1	1000			1275 x 1120 x 700	1655 x 1270 x 1025		Oven: 6.0 Inc: 2.6	23/3	