

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.

Features



Filtered Air

Filtered Air

- Filtered air intake
- Fan circulation
- Safety cut-out

Economy

- Choice of natural convection or fan extraction
- Choice of two sizes
- Fully adjustable shelving



Economy

Sliding Door

- Stainless steel or epoxy coated exterior.
- Choice of two sizes
- Bench or wall mounted



Sliding Door

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	322/0106/0	545	Natural convection	65	1480 x 625 x 590	1630 x 635 x 610	4/28	73	1500
Economy	322/0108/0	1000	Natural convection	65	1480 x 1150 x 590	1630 x 1160 x 610	4/28	124	2500
Sliding Door	322/0107/0	100	Natural convection	85	425 x 778 x 302	520 x 780 x 330	2/21	16	650
Epoxy Coated	322/0107/0	180	Natural convection	85	555 x 995 x 325	650 x 1000 x 350	2/35	27	1150
Sliding Door	322/0109/0	100	Natural convection	85	425 x 778 x 302	520 x 780 x 330	2/21	16	650
Stainless Steel	322/0109/0	180	Natural convection	85	555 x 995 x 325	650 x 1000 x 350	2/35	27	1150

322/0103/0

0

322/0104/0

0

322/0101/0

0

322/0102/0

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.

Technical and Ordering Information

Vacuum Oven : 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

Features

- Stainless steel rectangular chamber
- 63 and 125 litre capacity
- Glass door
- Heated on four surfaces



63 litre Vacuum Oven

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.

Features

- Touch-pad microprocessor control system
- Watchdog system with display
- Multi-profile as standard
- Class 2 Over-temperature protection
- Radiused stainless steel interiors
- Fan circulated
- Sizes from 480 to 1000 litres



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	Inc: Amb +5 to 100		1000 x 1120 x 670	1270 x 1270 x 865		Oven : 5.0 Inc : 2.0	19/3	Oven : 6.4 Inc : 2.0
SWALLOW 1000 Oven - LO/SWL/50/1 Inc - U/SWL/50/1	1000			1275 x 1120 x 700	655 x 1270 x 1025		Oven : 6.0 Inc : 2.6	23/3	Oven : 8.0 Inc : 3.0