

# Innovative technology for outstanding versatility



Heratherm Features	General protocol ovens		Advanced protocol ovens		Advanced protocol security ovens
	Table top	Large capacity	Table top	Large capacity	Table top
Temperature range	50 °C <sup>1</sup> - 250 °C		50 °C <sup>1</sup> - 330 °C	50 °C <sup>1</sup> - 250 °C	
Interior material	stainless steel 1.4016		stainless steel 1.4301		stainless steel 1.4301
Rounded interior corners	✓		✓		✓
Microprocessor control	✓		✓		✓
Automatic overtemperature alarm	✓		✓		✓
Stackable with optional stacking kit	✓	•	✓	•	✓
Easy calibration routine	✓		✓		✓
Gravity convection	choice	✓	choice	•	choice
Mechanical convection	choice	•	choice	✓	choice
Timer functions	on / off		choice of weekly/ hourly/ real time <sup>2</sup>		choice of weekly/ hourly/ real time <sup>2</sup>
Fresh air damper	manually controlled		electronically controlled		electronically controlled
Access port for independent data monitoring	use exhaust vent		✓		✓
RS232 interface	✓		✓		✓
Adjustable fan speed	•		5 speeds <sup>3</sup>	2 speeds <sup>3</sup>	5 speeds <sup>3</sup>
Programmable (ramps / dwells)	•		✓		✓
Boost function for accelerated heat-up	•		✓	•	✓
Optional stainless steel exterior	•		•	✓	✓
Dry alarm contact for connection of alarm device	•		✓		✓
Automatic undertemperature alarm	•		•		✓
Door alarm	•		•	✓	✓
Lockable door	•		•		✓
Connection for optional sample temperature sensor	•		•		✓

<sup>1</sup>Temperatures as low as ambient +10 °C can be selected – requires open damper and no additional heat in unit. <sup>2</sup>for details on timer see page 8. <sup>3</sup>Fan only on mechanical convection models; fan cannot be switched off, will run at least at ~20%; fan speed depends on temperature - with high temperatures, the fan will run faster to prevent overheating of motor. The fan continues running when opening the door.

## Convection technologies – your choice

### 01

#### Mechanical convection

- Fast sample drying and heating
- Superior temperature uniformity
- Fast temperature recovery after door opening

### 02

#### Gravity convection

- Gentle drying and heating with low air turbulences
- Perfect for working with materials that are sensitive to airflow such as powders and foils



# Select the right model for your needs

Application	Material/sample*	Sample requirements	Recommended Heratherm Oven
Drying	Glassware	Fast drying	Gravity convection for gentle drying, mechanical convection for fast drying. Choose Advanced Protocol for highest temperature accuracy and selection of fan speed. Choose Advanced Protocol Security for additional sample safety. Check also our Thermo Scientific vacuum ovens for speedy drying at low temperatures <a href="http://www.thermoscientific.com/everylab">www.thermoscientific.com/everylab</a> .
	Powders	Gentle / fast drying	
	Paper, textile	Gentle / fast drying	
	Soil, sand	Gentle drying	
	Electronics	Gentle drying	
	Pharmaceutical preparations	Gentle drying	
Material testing	Cables	Highest temperature accuracy; safe processes	Advanced Protocol models with programming capabilities – mechanical convection models have highest temperature accuracy. Advanced Protocol Security models for additional sample safety.
	Plastics	Highest temperature accuracy; safe processes	
Curing	Paint	Gentle heating	Gravity convection for gentle heating. Choose Advanced Protocol for high temperature accuracy and Advanced Protocol Security for additional sample safety.
	Adhesives	Gentle heating	
	Plastics	Gentle heating	
	Metals	Gentle heating	Gravity convection for gentle heating, or Advanced Protocol mechanical convection at low fan speed. Choose Advanced Protocol Security for additional sample safety.
Heated storage	Pills, drugs	Gentle heating; safe processes	
Vulcanization	Rubber	Gentle heating	

For heat treatment and drying processes that involve flammable solvents or potentially explosive atmospheres, please talk to your Thermo Scientific representative.

## Footprint Comparison\*



Making the best use of valuable space in your lab, Heratherm ovens are designed with a very small footprint ratio compared to the interior volume. In addition they are stackable with an optional stacking kit.

manufacturer A  
manufacturer B

## Maximized space efficiency



The free standing models enhance flexibility by easily moving around on their casters, which can be locked to ensure stable set-up of the units.

\*examples \*\*based on competitors' published specifications

# Heratherm General Protocol Ovens

Table top ovens are equipped for routine daily work, providing the ideal heating and drying solution for your applications.

## Technology for efficiency

- Low energy consumption
- Built in timer
- Excellent footprint/volume ratio
- Three sizes (60 L, 100 L, 180 L)
- Inner chambers made from corrosion-resistant stainless steel with rounded corners for easy cleaning



Heratherm General Protocol Ovens, 60 L, 100 L, 180 L models

## Convenience for ease of use

- Large, easy to view vacuum fluorescent display
- Simple, microprocessor-based touch button controls
- Doors can be opened over 180° making these units easy to access
- Automatic overtemperature alarm system to protect samples



Smooth inner chamber with easy to clean rounded corners

## Specifications table/order numbers General Protocol Ovens

Order numbers	51028139	51028140	51028141
Model	OGS60	OGS100	OGS180
Convection technology	Gravity convection	Gravity convection	Gravity convection
Temperature range (°C)	50 °C <sup>1</sup> - 250 °C	50 °C <sup>1</sup> - 250 °C	50 °C <sup>1</sup> - 250 °C
Spatial temperature deviation at 150 °C	± 4 °C	± 4.5 °C	± 5 °C
Temperature deviation over time at 150 °C	± 0.4 °C	± 0.4 °C	± 0.4 °C
Footprint (m <sup>2</sup> / sqft)	0.3 / 3.2	0.36 / 3.9	0.47 / 5.1
Chamber volume (L / cuft)	65 / 2.3	105 / 3.75	176 / 6.2
Interior Dimensions (mm / in (W x H x D))	328 x 480 x 415 / 12.9 x 18.9 x 16.3	438 x 580 x 414 / 17.2 x 22.8 x 16.3	438 x 680 x 589 / 17.2 x 26.8 x 23.2
Exterior <sup>2</sup> Dimensions (mm / in (W x H x D))	530 x 755 x 565 / 20.9 x 29.7 x 22.2	640 x 855 x 565 / 25.2 x 33.7 x 22.2	640 x 955 x 738 / 25.2 x 37.6 x 29.1
Number of shelves (standard / max)	2 / 13	2 / 16	2 / 19
Max. shelf load (kg / lb)	25 / 55	25 / 55	25 / 55
Rated voltage / frequency (V / Hz)	230 / 50/60	230 / 50/60	230 / 50/60
Rated power / max. current (W / A)	1800 / 7.9	3100 / 13.5	3100 / 13.5
Weight (kg / lb)	42 / 93	53 / 117	66 / 146
Energy consumption at 150° C (W)	194	261	320

<sup>1</sup> Temperatures as low as ambient +10 °C can be selected – requires open damper and no additional heat in unit. <sup>2</sup> Depth does not include handle/display (65mm / 2.6 in.) and distance spacer at rear (80mm / 3.1 in.); height includes the feet (35mm / 1.4 in.) NOTE: All figures in all tables are typical average values for series devices, based on factory standard following norm DIN12880. Please contact us for certification information or IQ/OQ documents.documents.

# Performance for proven results



180° door opening  
Allows convenient access to the interior for hassle free cleaning and easy loading of samples.

Fresh air damper provides control over air exchanges



Standard RS232 interface on all units

Operating up to 250 °C



## Features

- Operating from 50 °C up to 250 °C
- Gravity convection units are designed to protect delicate samples while offering temperature uniformity of +/- 3.5 °C with temperature stability of +/- 0.4 °C at 150 °C
- Mechanical convection models provide a temperature uniformity of +/-2.9 °C with temperature stability of +/-0.3 °C at 150 °C

## Data logging

- The exhaust vent can be used as an access port for an external temperature sensor
- All Heratherm ovens come standard with a RS232 data interface
- Optional factory installed access ports available

## Specifications table/order numbers General Protocol Ovens

Order numbers	51028148	51028149	51028150
Model	OMS60	OMS100	OMS180
Convection technology	Mechanical convection	Mechanical convection	Mechanical convection
Temperature range (°C)	50 °C <sup>1</sup> - 250 °C	50 °C <sup>1</sup> - 250 °C	50 °C <sup>1</sup> - 250 °C
Spatial temperature deviation at 150 °C	± 3.3 °C	± 3.5 °C	± 2.8 °C
Temperature deviation over time at 150 °C	± 0.3 °C	± 0.4 °C	± 0.3 °C
Footprint (m <sup>2</sup> / sqft)	0.3 / 3.2	0.36 / 3.9	0.47 / 5.1
Chamber volume (L / cuft)	66 / 2.3	104 / 3.65	179 / 6.3
Interior Dimensions (mm / in (W x H x D))	354 x 508 x 368 / 13.9 x 20 x 14.5	464 x 608 x 368 / 18.3 x 23.9 x 14.5	464 x 708 x 543 / 18.3 x 27.9 x 21.4
Exterior <sup>2</sup> Dimensions (mm / in (W x H x D))	530 x 755 x 565 / 20.9 x 29.7 x 22.2	640 x 855 x 565 / 25.2 x 33.7 x 22.2	640 x 955 x 738 / 25.2 x 37.6 x 29.1
Number of shelves (standard / max)	2 / 13	2 / 16	2 / 19
Max. shelf load (kg / lb)	25 / 55	25 / 55	25 / 55
Rated voltage / frequency (V / Hz)	230 / 50/60	230 / 50/60	230 / 50/60
Rated power / max. current (W / A)	1400 / 6.1	3060 / 13.3	3060 / 13.3
Weight (kg / lb)	42 / 93	53 / 117	66 / 146
Energy consumption at 150° C (W)	316	410	465

<sup>1</sup> Temperatures as low as ambient +10 °C can be selected – requires open damper and no additional heat in unit. <sup>2</sup>Depth does not include handle/display (65mm / 2.6 in.) and distance spacer at rear (80mm / 3.1 in.); height includes the feet (35mm / 1.4 in.) NOTE: All figures in all tables are typical average values for series devices, based on factory standard following norm DIN12880. Please contact us for certification information or IQ/OQ documents.

# Heratherm Advanced Protocol Ovens

As well as incorporating all the benefits of our General Protocol table top ovens, the Advanced Protocol range boasts additional features providing even more flexibility and accuracy

## Maximum efficiency

- Timer extends the automation options available to the user
  - Automate the oven to turn on or off at pre-set times
  - Weekly function allows to set on / off times for each day of the week individually
  - Real time function allows to set timer based on actual time in hours and minutes
  - Timer is perfect to save energy by running the oven just at needed time

## Ultimate performance

- Capable of operating at temperatures up to 330 °C
- Our highest level of temperature uniformity
- Exceptionally low energy consumption – 60 L models need just 170 W (gravity convection) and 275 W (mechanical convection) per hour to maintain 150 °C



100 L model shown

## Specifications table/order numbers Advanced Protocol Ovens

Order numbers (coated exterior/ stainless steel exterior)	51028142 / 51028709	51028143 / 51028711	51028144 / 51028712
Model (coated exterior/ stainless steel exterior)	OGH60 / OGH60 SS	OGH100 / OGH100 SS	OGH180 / OGH180 SS
Convection technology	Gravity convection	Gravity convection	Gravity convection
Temperature range (°C)	50 °C <sup>1</sup> - 330 °C	50 °C <sup>1</sup> - 330 °C	50 °C <sup>1</sup> - 330 °C
Spatial temperature deviation at 150 °C	± 2.5 °C	± 3.0 °C	± 2.5 °C
Temperature deviation over time at 150 °C	± 0.3 °C	± 0.3 °C	± 0.3 °C
Footprint (m <sup>2</sup> / sqft)	0.3 / 3.2	0.36 / 3.9	0.47 / 5.1
Chamber volume (L / cuft)	61 / 2.15	99 / 3.6	168 / 6.05
Interior Dimensions (mm / in (W x H x D))	328 x 480 x 389 / 12.9 x 18.9 x 15.3	438 x 580 x 389 / 17.2 x 22.8 x 15.3	438 x 680 x 564 / 17.2 x 26.8 x 22.2
Exterior <sup>2</sup> Dimensions (mm / in (W x H x D))	530 x 755 x 565 / 20.9 x 29.7 x 22.2	640 x 855 x 565 / 25.2 x 33.7 x 22.2	640 x 955 x 738 / 25.2 x 37.6 x 29.1
Number of shelves (standard / max)	2 / 13	2 / 16	2 / 19
Max. shelf load (kg / lb)	25 / 55	25 / 55	25 / 55
Rated voltage / frequency (V / Hz)	230 / 50/60	230 / 50/60	230 / 50/60
Rated power / max. current (W / A)	1810 / 7.9	3100 / 13.5	3100 / 13.5
Weight (kg / lb)	44 / 97	55 / 121	69 / 152
Energy consumption at 150°C (W)	170	210	290

<sup>1</sup> Temperatures as low as ambient +10 °C can be selected – requires open damper and no additional heat in unit. <sup>2</sup> Depth does not include handle/display (65mm / 2.6 in.) and distance spacer at rear (80mm / 3.1 in.); height includes the feet (35mm / 1.4 in.) NOTE: All figures in all tables are typical average values for series devices, based on factory standard following norm DIN12880. Please contact us for certification information or IQ/OQ documents.documents.

# Additional features



Operating temperatures as high as 330 °C



Dedicated access port (18 mm diameter) allows the introduction of independent sensors



Fan adjustable in five speed settings for matching the airflow to your application

- Adjustable fan speed for application related airflow
  - High speed for fastest drying/heating, quick recovery as well as best temperature stability/uniformity
  - Reduced speed for applications that require minimal airflow, like drying of paper, food or pharmaceutical samples
  - Fan speed is adjustable in 5 settings\*
- Programmable controller for temperature ramps and dwells
  - Store up to 10 programs with 10 discrete steps
  - Features electronically controlled fan speed and damper position
- Access port allows the introduction of sensors for independent data monitoring
- A simple calibration routine ensures temperature accuracy over time
- Boost function enables rapid heating up – no need to run the oven 24/7

\*Actual speed will vary by temperature, and fan cannot be switched off – to prevent overheating

## Specifications table/order numbers Advanced Protocol Ovens

Order number (coated exterior/ stainless steel exterior)	51028151 / 51028713	51028152 / 51028715	51028153 / 51028716
Model (coated exterior/ stainless steel exterior)	OMH60 / OMH60 SS	OMH100 / OMH100 SS	OMH180 / OMH180 SS
Convection technology	Mechanical convection	Mechanical convection	Mechanical convection
Temperature range (°C)	50 °C <sup>1</sup> - 330 °C	50 °C <sup>1</sup> - 330 °C	50 °C <sup>1</sup> - 330 °C
Spatial temperature deviation at 150 °C	± 1.5 °C	± 1.3 °C	± 1.5 °C
Temperature deviation over time at 150 °C	± 0.2 °C	± 0.2 °C	± 0.2 °C
Footprint (m <sup>2</sup> / sqft)	0.3 / 3.2	0.91 / 9.8	0.47 / 5.1
Chamber volume (L / cuft)	62 / 2.2	97 / 3.5	170 / 6.1
Interior Dimensions (mm / in (W x H x D))	354 x 508 x 343 / 13.9 x 20 x 13.5	464 x 608 x 343 / 18.3 x 23.9 x 13.5	464 x 708 x 518 / 18.3 x 27.9 x 20.4
Exterior <sup>2</sup> Dimensions (mm / in (W x H x D))	530 x 755 x 565 / 20.9 x 29.7 x 22.2	640 x 855 x 565 / 25.2 x 33.7 x 22.2	640 x 955 x 738 / 25.2 x 37.6 x 29.1
Number of shelves (standard / max)	2 / 13	2 / 16	2 / 19
Max. shelf load (kg / lb)	25 / 55	25 / 55	25 / 55
Rated voltage / frequency (V / Hz)	230 / 50/60	230 / 50/60	230 / 50/60
Rated power / max. current (W / A)	1400 / 6.1	3060 / 13.3	3060 / 13.3
Weight (kg / lb)	44 / 97	55 / 121	69 / 152
Energy consumption at 150° C (W)	275	389	448

<sup>1</sup> Temperatures as low as ambient +10 °C can be selected – requires open damper and no additional heat in unit. <sup>2</sup> Depth does not include handle/display (65mm / 2.6 in.) and distance spacer at rear (80mm / 3.1 in.); height includes the feet (35mm / 1.4 in.) NOTE: All figures in all tables are typical average values for series devices, based on factory standard following norm DIN12880. Please contact us for certification information or IQ/OQ documents.

# Heratherm Advanced Protocol Security Ovens

The Heratherm Advanced Protocol Security table top portfolio combines the benefits of our advanced protocol line with an extra layer of security for applications where process reliability and sample protection are paramount.

## Additional security features provide peace-of-mind for precious samples

- Auto-dry function deactivates oven when the samples are dry, saving energy (Note: An optional sample temperature sensor is required to utilize this feature)
- Standard overtemperature alarm and an additional undertemperature alarm ensure that your samples are kept at the correct temperature
- Door lock prevents disruption, tampering or accidental opening
- Door alarm notifies the operator when door is left open accidentally
- Socket for independent sample sensor (option): When connected, exact sample temperature is shown on display for additional peace-of-mind



All Heratherm Advanced Protocol Security ovens are available in coated or stainless steel exterior. (model 100 L shown)

## Specifications table/order numbers Advanced Protocol Security Ovens

Order numbers (coated exterior / stainless steel exterior)	51028145 / 51028544	51028146 / 51028545	51028147 / 51028546
Model (coated exterior / stainless steel exterior)	OGH60-S / OGH60-S SS <sup>1</sup>	OGH100-S / OGH100-S SS <sup>1</sup>	OGH180-S / OGH180-S SS <sup>1</sup>
Convection technology	Gravity convection	Gravity convection	Gravity convection
Temperature range (°C)	50 °C <sup>2</sup> - 330 °C	50 °C <sup>2</sup> - 330 °C	50 °C <sup>2</sup> - 330 °C
Spatial temperature deviation at 150 °C	± 2.5 °C	± 2.5 °C	2.9 °C
Temperature deviation over time at 150 °C	± 0.3 °C	± 0.3 °C	± 0.3 °C
Footprint (m <sup>2</sup> / sqft)	0.3 / 3.2	0.36 / 3.9	0.47 / 5.1
Chamber volume (L / cuft)	61 / 2.15	99 / 3.6	168 / 6.05
Interior Dimensions (mm / in (W x H x D))	328 x 480 x 389 / 12.9 x 18.9 x 15.3	438 x 580 x 389 / 17.2 x 22.8 x 15.3	438 x 680 x 564 / 17.2 x 26.8 x 22.2
Exterior <sup>3</sup> Dimensions (mm / in (W x H x D))	530 x 755 x 565 / 29.7 x 28.3 x 22.2	640 x 855 x 565 / 25.2 x 33.7 x 22.2	640 x 955 x 738 / 25.2 x 37.6 x 29.1
Number of shelves (standard / max)	2 / 13	2 / 16	2 / 19
Max. shelf load (kg / lb)	25 / 55	25 / 55	25 / 55
Rated voltage / frequency (V / Hz)	230 / 50/60	230 / 50/60	230 / 50/60
Rated power / max. current (W / A)	1810 / 7.9	3100 / 13.5	3100 / 13.5
Weight (kg / lb)	44 / 97	55 / 121	69 / 152
Energy consumption at 150° C (W)	170	210	290

<sup>1</sup>Stainless Steel. <sup>2</sup>Temperatures as low as ambient +10 °C can be selected – requires open damper and no additional heat in unit. <sup>3</sup>Depth does not include handle/display (65mm / 2.6 in.) and distance spacer at rear (80mm / 3.1 in.); height includes the feet (35mm / 1.4 in.) NOTE: All figures in all tables are typical average values for series devices, based on factory standard following norm DIN12880. Please contact us for certification information or IQ/OQ documents.

# Additional features

## Unique optional sample sensor

- Measure exact sample temperature: shown on display in addition to chamber temperature
- When used with “auto dry” program, the oven will switch off automatically as soon as sample is dry to save energy!



## Lockable door

Lockable door restricts access



## Optional stainless steel exterior

- Robust and corrosion-resistant surface
- Easy-to-clean
- Meets demanding needs in pharmaceutical and clinical laboratories



## Specifications table/order numbers Advanced Protocol Security Ovens

Order numbers (coated exterior / stainless steel exterior)	51028154 / 51028547	51028155 / 51028548	51028156 / 51028549
Model (coated exterior / stainless steel exterior)	OGH60-S / OGH60-S SS <sup>1</sup>	OGH100-S / OGH100-S SS <sup>1</sup>	OGH180-S / OGH180-S SS <sup>1</sup>
Convection technology	Mechanical convection	Mechanical convection	Mechanical convection
Temperature range (°C)	50 °C <sup>2</sup> - 330 °C	50 °C <sup>2</sup> - 330 °C	50 °C <sup>2</sup> - 330 °C
Spatial temperature deviation at 150 °C	± 1.5 °C	± 1.3 °C	± 1.5 °C
Temperature deviation over time at 150 °C	± 0.2 °C	± 0.2 °C	± 0.2 °C
Footprint (m <sup>2</sup> / sqft)	0.3 / 3.2	0.36 / 3.9	0.47 / 5.1
Chamber volume (L / cuft)	62 / 2.2	97 / 3.5	170 / 6.1
Interior Dimensions (mm / in (W x H x D))	354 x 508 x 343 / 13.9 x 20 x 13.5	464 x 608 x 343 / 18.3 x 23.9 x 13.5	464 x 708 x 518 / 18.3 x 27.9 x 20.4
Exterior <sup>3</sup> Dimensions (mm / in (W x H x D))	530 x 755 x 565 / 20.9 x 29.7 x 22.2	640 x 855 x 565 / 25.2 x 33.7 x 22.2	640 x 955 x 738 / 25.2 x 37.6 x 29.1
Number of shelves (standard / max)	2 / 13	2 / 16	2 / 19
Max. shelf load (kg / lb)	25 / 55	25 / 55	25 / 55
Rated voltage / frequency (V / Hz)	230 / 50/60	230 / 50/60	230 / 50/60
Rated power / max. current (W / A)	1400 / 6.1	3060 / 13.3	3060 / 13.3
Weight (kg / lb)	44 / 97	55 / 121	69 / 152
Energy consumption at 150° C (W)	275	389	448

<sup>1</sup> Stainless Steel. <sup>2</sup> Temperatures as low as ambient +10 °C can be selected – requires open damper and no additional heat in unit. <sup>3</sup> Depth does not include handle/display (65mm / 2.6 in.) and distance spacer at rear (80mm / 3.1 in.); height includes the feet (35mm / 1.4 in.) NOTE: All figures in all tables are typical average values for series devices, based on factory standard following norm DIN12880. Please contact us for certification information or IQ/OQ documents.



# Additional features



Easy-to-view, vacuum fluorescent display with simple-to-use touch button operation



Factory installed casters allow for increased mobility and make setting up your lab easy

Heratherm large capacity ovens offer up to 25% energy savings compared to conventional ovens\*



\*based on internal testing 04/2012

## Maximum convenience for maximum safety

- Large, easy-to-view, vacuum fluorescent display with simple-to-use touch button operation controlled by an onboard microprocessor
- Doors can be opened to 180° angle for ease-of-access
- Easy-to-remove shelves for cleaning
- Automatic overtemperature alarm system to protect samples – no need for timely manual setting
- Timer function to program start or switch off times for additional energy savings
- Lockable casters for easy mobility and stability

## Specifications table/order numbers Large Capacity General Protocol Ovens

Order numbers	51029328	51029340	51029342
Model	OGS400	OGS750	OGS750-3P
Convection technology	Gravity convection	Gravity convection	gravity convection
Temperature range (°C)	+50 °C <sup>1</sup> - 250 °C	+50 °C <sup>1</sup> - 250 °C	+50 °C <sup>1</sup> - 300 °C
Spatial temperature deviation at 150 °C	±3.0 °C	±3.7 °C	±3.7 °C
Temperature deviation over time at 150 °C	±0.5 °C	±0.5 °C	±0.5 °C
Footprint (m <sup>2</sup> / sqft)	0.56 / 6.0	0.91 / 9.8	0.91 / 9.8
Chamber volume (L / cuft)	419 / 14.8	774 / 27.3	774 / 27.3
Interior Dimensions (mm / in (W x H x D))	544 x 1307 x 590 / 21.4 x 51.5 x 23.2	1060 x 1335 x 590 / 39.5 x 51.5 x 23.2	1004 x 1307 x 590 / 39.5 x 51.5 x 23.2
Exterior <sup>2</sup> Dimensions (mm / in (W x H x D))	778 x 1653 x 770 / 30.6 x 66 x 30.3	1261 x 1653 x 770 / 49.6 x 66 x 30.3	1261 x 1653 x 770 / 49.6 x 66 x 30.3
Number of shelves (standard / max)	2 / 39	2 / 39	2 / 39
Max. shelf load (kg / lb)	40 / 88	40 / 88	40 / 88
Rated voltage / frequency (V / Hz)	208-240 / 60	208-240 / 60	400V 3~/N
Rated power / max. current (W / A)	2640 / 11	3240 / 13.5	6350 / 12
Weight (kg / lb)	136 / 300	182 / 401	800
Energy consumption at 150° C (W)	520	800	182 / 401

<sup>1</sup> Temperatures as low as ambient +10 °C can be selected – requires open damper and no additional heat in unit <sup>2</sup> Depth does not include handle/display (65mm / 2.6 in.) and distance spacer at rear (106mm / 4.2 in.); height includes the casters (108mm / 4.3 in.) NOTE: All figures in all tables are typical average values for series devices, based on factory standard following norm DIN12880. Please contact us for certification information or IQ/OQ documents.

# Additional features

Fan adjustable in two speeds for matching the airflow to your application



Access port



Advanced protocol units available in stainless steel exterior



## Additional features

- Access port for introduction of external sensors for independent data monitoring, or other devices for specific test set-ups
- Simple calibration routine to ensure temperature compliance over time

## Greater efficiency

- Programmable controller for pre-defined temperature ramps
  - Up to 10 temperature steps can be defined per program
  - Fan speed and damper position are controlled

electronically, and can be changed for every program step individually for maximal process flexibility

- Up to 10 programs can be saved for simple and speedy process repetition
- Sophisticated timer extends the automation options available to the user
  - Choose between a simple on/off timer, recurring weekly timer or set oven activity based on the 24 hour clock
- Inner chamber made from stainless steel (highly resistant quality 1.4301)

## Specifications table/order numbers Large Capacity Advanced Protocol Ovens

Order numbers (coated exterior / stainless steel exterior)	51029331 / 51029332	51029345 / 51029346	51029348 / n/a
Model (coated exterior / stainless steel exterior)	OMH400 / OMH400-SS	OMH750 / OMH750-SS	OMH750-3P / n/a
Convection technology	Mechanical convection	Mechanical convection	Mechanical convection
Temperature range (°C)	+50 °C <sup>1</sup> - 250 °C	+50 °C <sup>1</sup> - 300 °C <sup>2</sup>	+50 °C <sup>1</sup> - 300 °C <sup>2</sup>
Spatial temperature deviation at 150 °C	±2.1 °C	±3.1 °C	±3.1 °C
Temperature deviation over time at 150 °C	±0.3 °C	±0.4 °C	±0.4 °C
Footprint (m <sup>2</sup> / sqft)	0.56 / 6.0	0.91 / 9.8	0.91 / 9.8
Chamber volume (L / cuft)	396 / 14	731 / 25.8	731 / 25.8
Interior Dimensions (mm / in (W x H x D))	544 x 1335 x 545 / 21.4 x 52.6 x 21.5	1004 x 1335 x 545 / 39.5 x 52.5 x 21.5	1004 x 1335 x 545 / 39.5 x 52.5 x 21.5
Exterior <sup>3</sup> Dimensions (mm / in (W x H x D))	778 x 1653 x 770 / 30.6 x 66 x 30.3	1261 x 1653 x 770 / 49.6 x 66 x 30.3	1261 x 1545 x 770 / 49.6 x 60.8 x 30.3
Number of shelves (standard / max)	2 / 39	2 / 39	2 / 39
Max. shelf load (kg / lb)	40 / 88	40 / 88	40 / 88
Rated voltage / frequency (V / Hz)	230 / 50/60	230 / 50/60	400V 3~/N
Rated power / max. current (W / A)	2990 / 13.0	3220 / 14.0	6380 / 12.5
Weight (kg / lb)	135 / 298	185 / 408	185 / 408
Energy consumption at 150° C (W)	630	990	990

<sup>1</sup> Temperatures as low as ambient +10 °C can be selected – requires open damper and no additional heat in unit <sup>2</sup> With low voltage and open damper max temperature is 235 °C <sup>3</sup> Depth does not include handle/display (65mm / 2.6 in.) and distance spacer at rear (106mm / 4.2 in.); height includes the casters (108mm / 4.3 in.) NOTE: All figures in all tables are typical average values for series devices, based on factory standard following norm Din12880. Please contact us for certification information or IQ/OQ documents.

# Factory installed options

## Specifications table/order numbers

Product	Description	Cat. No.
<b>Options – factory installed: please order in conjunction with desired oven</b>		
General Protocol kit for underbench installation	Kit for underbench installation; for all General Protocol ovens; consists of exhaust tubing (1.5 m length) and details on wall distances. Note: This kit can be ordered separate from oven	50128887
Advanced Protocol kit for underbench installation	Kit for underbench installation; for all table top Advanced Protocol and Advanced Protocol Security ovens; consists of exhaust tubing (1.5 m length) and details on wall distances; maximum temperature of oven is set at 250 °C for underbench installation. Please order in conjunction with desired oven.	51901061
Access port left, small	Additional access port on center of left side of unit; Ø 24 mm for all mechanical convection ovens / Ø 19 mm for all gravity convection ovens. Please order in conjunction with desired oven.	51900996
Access port left, large	Additional access port on center of left side of unit; Ø 58 mm for all mechanical convection ovens / Ø 53 mm for all gravity convection ovens. Please order in conjunction with desired oven.	51900997
Access port right, small	Additional access port on center of right side of unit; Ø 24 mm for all mechanical convection ovens / Ø 53 mm for all gravity convection ovens. Please order in conjunction with desired oven.	51900998
Access port right, large	Additional access port on center of right side of unit; Ø 58 mm for all mechanical convection ovens / Ø 2.0 in for all gravity convection ovens. Please order in conjunction with desired oven.	51900999
Access port top, small	Additional access port on center of top of unit; Ø 58 mm for all ovens. Please order in conjunction with desired oven.	51901000
Access port top, large	Additional access port on center of top of unit; Ø 58 mm for all ovens. Please order in conjunction with desired oven.	51901001
Door hinge left side	Door hinge on left side – available for all table top units. Coated exterior only.	51900993
Door hinge left side	Door hinge on left side – available for all 400L units. Coated exterior only.	51901213



**Additional access ports top and right**



**Underbench installation kit**

Custom solutions available for table top ovens cable testing applications, clean room applications, and inner casing with conditional gas-tightness for inert gas applications. Access ports can be provided for large capacity ovens at preferred positions

# Factory installed options cont.

## Specifications table/order numbers

Product	Description	Cat. No.
<b>Ovens with view package* – coated exterior (stainless steel exterior not available for this option)</b>		
OGH60 with view package	Advanced Protocol oven with gravity convection; 61 liters volume; 230VAC; 50/60Hz; 1 window; light	51028897
OGH100 with view package	Advanced Protocol oven with gravity convection; 99 liters volume; 230VAC; 50/60Hz; 1 window, light	51028898
OGH180 with view package	Advanced Protocol oven with gravity convection; 168 liters volume; 230VAC; 50/60Hz; 2 windows, light	51028916
OMH60 with view package	Advanced Protocol oven with mechanical convection; 62 liters volume; 230VAC; 50/60Hz; 1 window; light	51028923
OMH100 with view package	Advanced Protocol oven with mechanical convection; 97 liters volume; 230VAC; 50/60Hz; 1 window, light	51028734
OMH180 with view package	Advanced Protocol oven with mechanical convection; 170 l volume; 230VAC; 50/60Hz; 2 windows, light	51028910
OGH60-S with view package	Advanced Protocol Security oven with gravity convection; 61 l volume; 230VAC; 50/60Hz; 1 window; light	51028736
OGH100-S with view package	Advanced Protocol Security oven with gravity convection; 99 l volume; 230VAC; 50/60Hz; 1 window, light	51028924
OGH180-S with view package	Advanced Protocol Security oven with gravity convection; 168 l volume; 230VAC; 50/60Hz; 2 windows, light	51028925
OMH60-S with view package	Advanced Protocol Security oven with mechanical convection; 62 l vol.; 230VAC; 50/60Hz; 1 window; light	51028926
OMH100-S with view package	Advanced Protocol Security oven with mechanical convection; 97 l vol.; 230VAC; 50/60Hz; 1 window, light	51028927
OMH180-S with view package	Advanced Protocol Security oven with mechanical convection; 170 l vol.; 230VAC; 50/60Hz; 2 windows, light	51028733

\*maximum temperature for ovens with view package is 250 °C



viewing windows in 180L Unit



Viewing window in 100L unit

# Accessories

## Specifications table/order numbers

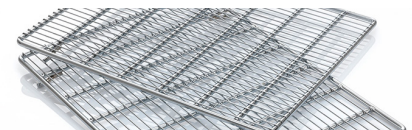
Product	Description	Cat. No.
<b>Additional shelving – gravity convection</b>		
Additional wire mesh shelf, 60 L models	For General Protocol; Advanced Protocol; Advanced Protocol Security ovens; incl. 2 shelf supports; 312 x 386 mm	50127761
Additional wire mesh shelf, 100 L models	For General Protocol; Advanced Protocol; Advanced Protocol Security ovens; incl. 2 shelf supports; 422 x 386 mm	50127762
Additional wire mesh shelf, 180 L models	For General Protocol; Advanced Protocol; Advanced Protocol Security ovens; incl. 2 shelf supports; 422 x 561 mm	50127763
Additional wire mesh shelf, 400 L models	For General Protocol ovens; incl. 2 shelf supports; 528 x 535 mm	50135245
Additional wire mesh shelf, 750 L models	For General Protocol ovens; incl. 2 shelf supports; 984 x 535 mm	50135246
Reinforced shelf, 180 L models	Shelf with maximum capacity of 70 kg for Advanced Protocol and Advanced Protocol Security ovens; max total capacity is 250 kg	50128880
Stainless steel perforated shelf, 400 L models	For General Protocol oven; incl. 2 shelf supports; 528 x 498 mm	50135241
Stainless steel perforated shelf, 750 L models	For General Protocol oven; incl. 2 shelf supports; 984 x 498 mm	50135242
<b>Additional shelving – mechanical convection</b>		
Additional wire mesh shelf, 60 L models	For General Protocol; Advanced Protocol; Advanced Protocol Security ovens; incl. 2 shelf supports; 338 x 336 mm	50127764
Additional wire mesh shelf, 100 L models	For General Protocol; Advanced Protocol; Advanced Protocol Security ovens; incl. 2 shelf supports; 448 x 336 mm	50127765
Additional wire mesh shelf, 180 L models	For General Protocol; Advanced Protocol; Advanced Protocol Security ovens; incl. 2 shelf supports; 448 x 511 mm	50127766
Additional wire mesh shelf, 400 L models	For Advanced Protocol ovens; incl. 2 shelf supports; 528 x 535 mm	50135245
Additional wire mesh shelf, 750 L models	For Advanced Protocol ovens; incl. 2 shelf supports; 984 x 535 mm	50135246
Stainless steel perforated shelf, 60 L models	For General Protocol, Advanced Protocol, Advanced Protocol Security ovens; incl. 2 shelf supports; 329 x 376 mm	50127773
Stainless steel perforated shelf, 100 L models	For General Protocol, Advanced Protocol, Advanced Protocol Security ovens; incl. 2 shelf supports; 439 x 376 mm	50127774
Stainless steel perforated shelf, 180 L models	For General Protocol, Advanced Protocol, Advanced Protocol Security ovens; incl. 2 shelf supports; 439 x 551 mm	50127777
Reinforced shelf, 180 L models	Shelf with maximum capacity of 70 kg for Advanced Protocol and Advanced Protocol Security ovens; max total capacity is 250 kg	50128881
Stainless steel perforated shelf, 400L models	For Advanced Protocol oven; incl. 2 shelf supports; 528 x 498 mm	50135241
Stainless steel perforated shelf, 750L models	For Advanced Protocol oven; incl. 2 shelf supports; 984 x 498 mm	50135242



Wire mesh shelves



Stainless steel perforated shelves



Reinforced shelves

# Accessories cont.

## Specifications table/order numbers

Product	Description	Cat. No.
<b>Sample Sensor</b>		
Sample sensor, for select models	Sample sensor for connection to Advanced Protocol Security table top ovens (60 L, 100 L, 180 L); large capacity Advanced Protocol large capacity ovens (400 L, 750 L): measures exact sample temperature; sample temperature is shown on display as plugged in; cable length: 2200 mm	50127767
<b>Silicone free viton door sealing</b>		
Silicone free viton door sealing, 60 L models	Silicone free viton door sealing for all 60 L ovens	50130657
Silicone free viton door sealing, 100 L models	Silicone free viton door sealing for all 100 L ovens	50130658
Silicone free viton door sealing, 180 L models	Silicone free viton door sealing for all 180 L ovens	50130659
Silicone free viton door sealing, 400L & 750L models	Factory installed silicone free viton door sealing. Please order with 400L or 750L oven. Note: The sealing cannot be installed in the field on these free standing 400L and 750 L units.	51901344
<b>Fresh air filter</b>		
Fresh air particle filter, all ovens models	Fresh air particle filter for connection to the fresh air vent (intake); for all ovens models	50127566
<b>Stacking kits</b>		
Stacking kit, all 60 L models	Stacking kit to stack two 60 L models	50126665
Stacking kit, all 100 L models	Stacking kit to stack two 100 L models, or 60 L on 100 L	50126666
Stacking kit, all 180 L models	Stacking kit to stack two 100 L models, or 60 L /100 L on 180 L	50126667
<b>Support Stands</b>		
Support stand, all 60 L models	Support stand with casters for 60 L models; height including casters: 187 mm	50127741
Support stand, all 100 L models	Support stand with casters for 100 L models; height including casters: 187 mm	50127742
Support stand, all 180 L models	Support stand with casters for 180 L models; height including casters: 187 mm	50127743



Stacking kit



Support stand with casters



Fresh air particle filter