

Temperature Range: 50°C to 110°C

Pass Through Ovens



Standard Equipment

- Double walled with Rockwool insulation
- SS304 Interior & Exterior either SS304 or Mild Steel
- **Double door opening; each on opposite side double door with interlocking facility**
- Mesh type stainless steel trays
- Forced air circulation for uniform temperature
- SS tubular heater
- PU wheels for easy movement
- Auto tune PID controller with 2 line LED display as well as ramp & soak facility
- High quality PT-100 temperature sensor
- Complete with DQ, IQ, OQ, PQ & SOP & Operational Manual

Power Supply: 230 volts 50 Hz main supply. Also available with 60 Hz Cycle.

SPECIFICATIONS

- Temperature Range : 50°C to 110°C

◆ Selection Guide

Model	Capacity		Internal Size (H*W*D) mm	External Size (H*W*D) mm	Trays Qty.	Trays Size
	CuFt.	Liter				(W*D) mm
NLPT16SE	16	430	1200 X 600 X 600	1780 x 760 x 805	4	560 X 560
NLPT26SE	26	735	1500 x 700 x 700	2120 x 860 x 905	5	660 X 660
NLPT34SE	34	1000	1500 X 800 X 800	1785 X 1490 X 1040	5	760 X 760

*Capacities lesser or greater than those stated above are available upon request

* Newtronic reserve the rights to change the product specifications without prior notice.

Features

Alarms

Safety

Documents

Interlocking Door Facility