## **OP Series Ovens**

Choice of PID temperature control systems

Temperature range 40 to 250°C

Digital display of set and actual temperatures (and programmed features on "M" Models)

Communication port options

Class 2 Over-temperature protection

Stainless steel radiused interiors

Anti-bacterial epoxy powder coating

Adjustable vent

Choice of natural convection or fan circulated

Sizes from 60 to 250 litres

The OP Series of ovens offers maximum flexibility and unparalleled performance for the ever-increasing demands of today's laboratory and process facility. Traditional quality and modern manufacturing techniques linked with LTE's built-in reliability mean that the OP Series represents excellent value.

**Flexibility** - The OP Series is available in 4 sizes from 60 to 250 litres. Customers can choose between fan circulated or natural convection options, plus there is a choice of PID control systems to suit most applications as detailed below:

**"U" Models:** This Uni-program system offers single temperature selection and control at the push of a button. Following a mains power failure, the controller will automatically re-instate.

**"M" Models:** Our multi-program controller will allow upto 8 multiple-step cycles to be stored in the memory at any one time. It also incorporates a selectable temperature ramping function, which allows controlled temperature rise and fall rates to be programmed into a cycle. At the end of a program sequence, the controller can be programmed to stop or repeat the sequence again. The repeat function can be programmed for a specified number of repeats or it can repeat continuously until interrupted. Following a mains power failure, "M" models have 3 recovery options (cycle hold, start cycle from the beginning or re-start cycle from point of interruption).

RS232 or RS485 communication ports can be added to all "M" models.

**Performance** - Fast heat-up times, almost undetectable overshoot and superb accuracy (see table on page 4) make the OP Series a class-leading product.

All OP Series ovens incorporate a manual reset over-temperature cut-out, in line with IEC1010-2-010



## **TECHNICAL AND ORDERING INFORMATION:**

OP Series : 40 to 250°C\*

Model and Cat. No		Cap,	A: C: L:	Internal Dims,	External Dims,	Fluctuation	Spatial	Shelves/	Power
"U" Models	"M" Models	litres	Air Circulation	HxWxD, mm	HxWxD, mm	± %	Variation (empty) ± %*	positions/ mass, kg	Rating, Watts
OP60-U	OP60-M	60	Natural convection	400 x 400 x 400	590 x 735 x 575	Fan Circ 0.25 Nat. Conv. 0.5	3.5	2/6/50	850
OP60-UF	OP60-MF		Fan circulation				1.0		1000
OP100-U	OP100-M	100	Natural convection	500 x 500 x 400	690 x 835 x 575		3.5	2/8/60	1000
OP100-UF	OP100-MF		Fan circulation				1.5		1300
OP150-U	OP150-M	150	Natural convection	600 x 500 x 500	790 x 835 x 675		3.5	2/10/80	1500
OP150-UF	OP150-MF		Fan circulation				1.5		1600
OP250-U	OP250-M	250	Natural convection	1000 x 500 x 500	1190 x 835 x 675		4.0	3/18/120	1950
OP250-UF	OP250-MF		Fan circulation				2.0		2500

<sup>\*</sup> Performance tests carried out in ambient temperatures of 20 to 22°C

## **OPTIONS AND ACCESSORIES:**

Cat. No.	Description	Cat. No	Description
OA001	0-24hr timer ("U" models only)	SC002	12-point test certificate
OA002	Independent printer	SH002	Shelf for 60-litre models
OA005	Access port, 18mm	SH003	Shelf for 100-litre models
OA006	Stacking kit (except 250 litre size)	SH004	Shelf for 150-litre models
SC001	Calibration certificate	SH005	Shelf for 250-litre models





Pricing on any accessories shown can be found by keying the part number into the search box on our website.

The specifications listed in this brochure are subject to change by the manufacturer and therefore cannot be guaranteed to be correct. If there are aspects of the specification that must be guaranteed, please provide these to our sales team so that details can be confirmed.

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