XPP up to 450/650/850°C



XPP High-temperature ovens are used for steel tempering and other heat treatment of materials up to a maximum temperature of 450°C, 650°C (option) ou 850°C (option).

Robust construction.

Exterior in steel sheet coated with red and black paints. Stainless steel or refractory sheet metal inside (option 850°C). Long life.

Control panel located on the left side. Electric box on the backside of the oven. Perfect insulation from compressed mineral fibers: reduced energy consumption, low surface temperatures.

Reliable temperature control.

Electronic PID controller, easy to use. Functions: display of setpoint and measured temperature, delayed start, 1 program with 2 ramps and timers. With 650°C or 850°C option: controller 30 programs with 15 steps each.

Measurement of temperature by a thermocouple probe type K.

Safe use.

Ventilation and heating stop at door opening. The electronic safety thermostat allows the heating to be switched off in the event of overheating. The fan is protected by a circuit breaker. Any overcurrent, overheating or bad connection of the oven are indicated by the lighting of LEDs.

High performance ventilation.

Excellent homogeneity of temperature. The fan is located on the backside of the oven. Horizontal ventilation: air is blown from the lateral sides. The air outlet is located on the top of the oven. Manually adjustable flap.

A rapid rise in temperature.

The heating elements are protected and placed on the lateral sides.



Fixed feet.

Easy opening on the left side.

Models up to 140L: door equipped with an easy-to-open handle.

Upper models : two adjustable clamps.

Loading trays.

2 trays provided (except XPP020). Made of stainless steel or refractory steel (option 850°C). Loading on the floor. Up to the XPP140, trays are fixed on the lateral sides. For bigger models, trays lay on a mobile inner frame.

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XPP RANGE
HIGH-TEMPERATURE OVENS

TECHNICAL DATA

	XPP020	XPP040	XPP070	XPP140	XPP270	XPP540			
Working volume (L)	20	35	70	135	270	540			
	SIZES								
Internal width (mm)	300	300	350	450	600	750			
Internal depth (mm)	350	400	500	600	750	900			
Internal height (mm)	200	300	400	500	600	800			
External width* (mm)	700	800	850	950	1150	1300			
External depth* (mm)	1050	1050	1150	1250	1650	1800			
External height (with subframe except XPP020)* (mm)	650	1450	1550	1650	1750	1950			
Weight, empty (kg)	115	160	190	300	580	750			
Number of door(s)	1	1	1	1	1	1			
	PERFORMANCES								
Temperature range (°C)	Ambient temperature + 20°C up to 450°C (650°C and 850°C as option)								
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Controller temperature fluctuation (+/- °C) 0.5

Homogeneity at 450°C** (+/- °C)

	ELECTRICAL DATA								
Heating power (kW)	3	6	8	12	20	24			
Power	230V ~1P 50Hz 400V ~3P + N, 50Hz								
Amperage connection (A)	16	16	20	20	40	50			
	LOADING TRAYS								
Number of provided trays / Max. load (kg)	-	2 / 15	2 / 20	2 / 30	2 / 35	2 / 40			
Max. load on the floor of the oven (kg)	30	50	80	150	200	250			

^{*} Some options may change the sizes of the oven

OPTIONS / ACCESSORIES



Inert gaz entry





Subframe with feet



Data logger with 2 channels



Portable paperless graphic recorder Thermocouple K probe



- 1 Max. temperature extension up to 650°C
- 2 Max. temperature extension up to 850°C
- 3 Inert gaz entry
- 1 Tray

Stainless steel or refractory steel (option 850°C).

2 Subframe with feet

Elevates the oven for easier loading of your products. Height of the floor: 900 mm.

3 Data logger with 2 channels

Saves the temperatures measured by 2 mobile

Software for data logger with 2 channels Can set data logger and retrieve stored data.

4 Portable paperless graphic recorder

Full color sreen display. Real monitoring of temperature changes. With USB and RJ45 plugs, and 4 or 6 connectors for mobile sensors

5 Thermocouple K probe. With plug.

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^{**} According to FD X 15-140