

Precise Oven 420L / 300°C : 3100 W

BGD 822

Product Description

BGD 822 Precise Oven 420L / 300°C

BGD Series Precise Ovens with forced convection focused on addressing the requirements involved in drying or heating samples. With high quality and reliability, high cost performance, outstanding temperature accuracy, our ovens have become the first option for many laboratories.



Technical Specification

- Power Supply: 380V - 50Hz
- Temperature Range: RT+10-300°C
- Power: 3100W
- Volume: 420L
- Interior Dimensions (DxWxH): 640x585x1355 mm
- Overall Dimensions (DxWxH): 780x750x1880 mm
- Shelves: 2 pcs
- Temperature Stability: $\pm 1^{\circ}\text{C}$
- Temperature Control: 0.1°C
- Timing Range: 1-9,999 minutes

Interior of oven is made of special stainless steel by argon-arc-welding technology, and the exterior of oven is made of high quality steel sheet with a beautiful and novel appearance.

Microprocessor PID temperature controller with temperature control protection, digits display and timing function ensures a precise and reliable temperature control. Intelligent programmable LCD temperature controller is an option. Hot-air circulating system consists of a fan keeping running under a high temperature and proper air ducts to ensure a uniform distribution a high temperature in chamber

Optional: Independent alarm system for temperature-limiting ensures experiments run safely and no accident would happen. Recorder and printer are options which can print or record set parameters and trace variation curves of temperature.

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Main Technical Parameters

Technical Item Model	Voltage	Temperature Range °C	Power	Volume	Interior Dimension (mm) WxDxH	Overall Dimension (mm) WxDxH	Shelves
BGD 802	220V 50Hz	RT±10-250	850W	30L	340×320×320	620×530×490	2 pcs
BGD 804	220V 50Hz	RT±10-300	850W	30L	340×320×320	620×530×490	2 pcs
BGD 806	220V 50Hz	RT±10-300	1100W	50L	420×395×350	720×590×520	2 pcs
BGD 808	220V 50Hz	RT+10-250	1550W	80L	450×400×450	740×618×630	2 pcs
BGD 810	220V 50Hz	RT±10-300	1550W	80L	450×400×450	740×618×630	2 pcs
BGD 812	220V 50Hz	RT+10-250	2050W	136L	550×450×550	840×670×730	2 pcs
BGD 814	220V 50Hz	RT±10-300	2050W	136L	550×450×550	840×670×730	2 pcs
BGD 816	220V 50Hz	RT+10-250	2450W	220L	600×500×750	880×720×930	2 pcs

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BGD 818	220V 50Hz	RT±10-300	2450W	220L	600×500×750	880×720×930	2 pcs
BGD 820	380V 50Hz	RT+10-250	3100W	420L	640×585×1355	780×750×1880	2 pcs
BGD 822	380V 50Hz	RT+10-300	3100W	420L	640×585×1355	780×750×1880	2 pcs
BGD 824	380V 50Hz	RT+10-250	4000W	620L	840×600×1355	980×800×1880	3 pcs
BGD 826	380V 50Hz	RT±10-300	4000W	620L	840×600×1355	980×800×1880	3 pcs
BGD 827/1	220V 50Hz	RT±10-400	2500W	50L	350×350×400	950×660×615	2 pcs
BGD 827/2	380V 50Hz	RT±10-400	2500W	50L	350×350×400	540×660×615	2 pcs
BGD 828/1	380V 50Hz	RT±10-400	3000W	100L	450×450×450	620×745×645	2 pcs
BGD 828/2	380V 50Hz	RT±10-500	3000W	100L	450×450×450	620×745×645	2 pcs
BGD 829/1	380V 50Hz	RT±10-400	3500W	220L	600×600×600	620×750×750	2 pcs

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BGD 829/2	380V 50Hz	RT±10-500	3500W	220L	600x600x600	650x750x750	2 pcs
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Disclaimer

The information given in this sheet is not intended to be exhaustive and any person using the product for any purpose other than that specifically recommended in this sheet without first obtaining written confirmation from us as to the suitability of the product for the intended purpose does so at his own risk. Whilst we endeavour to ensure that all advice we give about the product (whether in this sheet or otherwise) is correct we have no control over either the quality or condition of the product or the many factors affecting the use and application of the product. Therefore, unless we specifically agree in writing to do so, we do not accept any liability whatsoever or howsoever arising for the performance of the product or for any loss or damage (other than death or personal injury resulting from our negligence) arising out of the use of the product. The information contained in this sheet is liable to modification from time to time in the light of experience and our policy of continuous product development