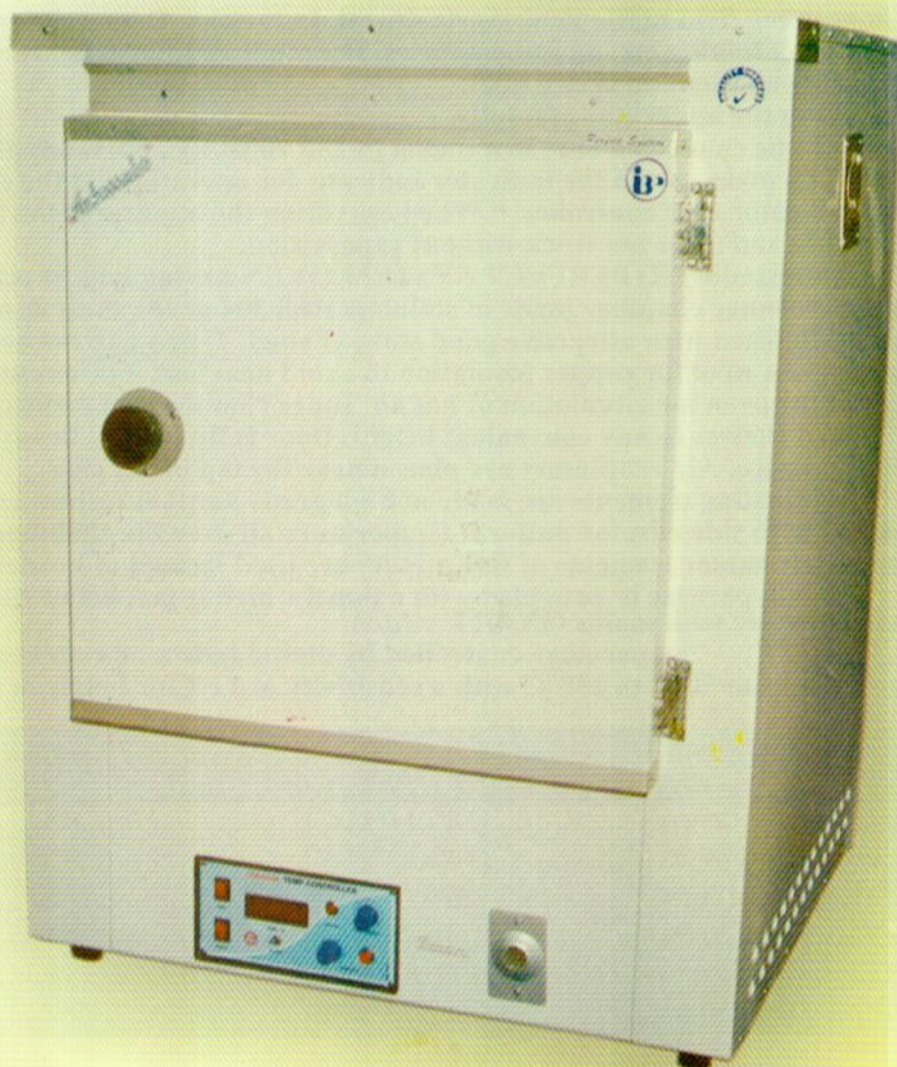


Ambassador[®]



BPI-11-12-13 LABORATORY ELECTRIC OVEN PERFECT SYSTEM

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BPI-11-12-13 LABORATORY ELECTRIC OVEN PERFECT SYSTEM

In this system there is one path of circulating hot air in between the inner chamber and insulation. Forced air moved by the motorised blower is called PERFECT SYSTEM. It results minimum temperature variation at any point in working space. The PERFECT SYSTEM OVEN to suit various application in growing field of Medical, Agricultural, Industrial Research for day to day heating, drying, sterilizing & baking etc. in Laboratories, Hospitals & Industries. It also destroys bacteria, virus & fungus by application of dry heat.

UNPACKING :- Unpacking the apparatus carefully.

ELECTRIC SUPPLY :- To be connected only to a socket of 230 volts A.C. 50Hz supply.

OPERATION :- Switch ON main switch the indicator indicate for operation set the desired temperature in digital indicator cum controller. * When operating the apparatus for the first time it has to be watched carefully and must not work without supervision.

CONSTRUCTION :- Ambassador (R) PERFECT SYSTEM OVEN having tripple walled construction with complete inner chamber made of stainless steel 304 grade sheet & outer body is made of mild steel sheet, finished with attractive good stove enamel. 75mm gap between the walls is filled with special grade glass wool for proper insulation to avoid heat loss. The circulating fan is fitted near the bottom of the oven for circulation of hot air. Inner chamber is fabricated with various ribs to adjust nichol plated shelves to any convenient height. Door is fitted with heavy casted hinges with a good door closing device. Air ventilators are placed near the top of the sides.

HEATING ELEMENT :- Heating elements are made of high grade kanthal resistance wire and placed at the bottom and both side ribs for uniform temperature all over the chamber. In case of 350°C and 450°C ovens only tublar elements of fine quality are used instead of beaded elements.

CONTROL PANEL :- The apparatus is provided with a panel which is just below the door having digital indicator cum controller with mains ON/OFF switch.

TEMPERATURE CONTROL :- Temperature controlled by digital indicator cum controller PID BASED with safety alarm from 50°C to 250°C with a sensitivity of $\pm 1^\circ\text{C}$ or better in bare oven.

AVAILABLE IN VARIOUS SIZES :-

NO.	SIZE OF INSIDE CHAMBER WxHxD	APPROX LITRES	TRAYS
A	350x350x350mm	(14"x14"x14").....	43.....2
B	450x450x450mm	(18"x18"x18").....	91.....2
C	450x600x450mm	(18"x24"x18").....	122.....2
D	600x600x600mm	(24"x24"x24").....	216.....2
E	600x900x450mm	(24"x36"x18").....	243.....3
F	600x900x600mm	(24"x36"x24").....	324.....3

OPTIONAL ACCESSORIES :-

1. Digital timer of 99.59 hours can also be provided with built in Alarm system after set time at an extra cost.
2. In above said Digital Controller Dual display is also provided at an extra cost.

NOTE :- 1. Items should always be placed on shelf & not directly on floor.
2. NPL tracibility calibration certificate of controller is also provided.
3. In case of 350°C the controlling sensitivity of temperature is $\pm 1^\circ\text{C}$.
4. In case of 450°C the controlling sensitivity of temperature is $\pm 2^\circ\text{C}$.

Following company's constant endeavour to improve design, apparatus may differ in detail from that illustrated or described in this leaflet.