

Universal Oven - 'U' Series

UNIVERSAL OVEN 'U' the all-round genius among the heating ovens covers a multitude of applications, ideally at temperatures above +50°C. Without compromises! Thanks to two model variants and nine sizes, optionally with natural or forced convection, industry, science and research institutes will find a heating and drying oven which combines top precision and safety with optimal operating comfort.

Standard Equipment

Interior: Stainless steel, material 1.4301 (ASTM 304), with all-round deep-drawn ribs to integrate the large-area heating with ceramic-metal sheath

Housing: Textured stainless steel, rear zinc-plated steel, intuitively operated SingleDISPLAY or Twin DISPLAY (TFT colour display) with touchscreen, fully insulated stainless steel door (from size 450 two leaves)

Fresh Air: Admixture of pre-heated fresh air by electronically adjustable air flap

Connection: Mains cable with plug (German type) CEE plug for 400 V

Installation: 4 feet, sizes 450, 750 and 1060 mounted on lockable castors

Interfaces:



(only Twin DISPLAY)

Salient Features

- Stainless steel interior and exterior
- All-round heating on all 4 sides
- Pre-heating of fresh air
- Natural and forced air convection
- Fan speed adjustable from 0 to 100 %
- Exhaust flap adjustable from 0 to 100 %
- Set point wait function
- Internal data logger with over 10 years storage
- AtmoCONTROL Software (TwinDISPLAY)
- Works calibration certificate at +160 °C as standard



Universal Ovens UN and UF (32 to 1060 Litres)

Model sizes/Description			30	55	75	110	160	260	450	750	1060
Stainless steel interior	Volume	approx. l	32	53	74	108	161	256	449	749	1060
	Width (A)	mm	400	400	400	560	560	640	1040	1040	1040
	Height (B)	mm	320	400	560	480	720	800	720	1200	1200
	Depth (less 39 mm for fan) (C)	mm	250	330	330	400	400	500	600	600	850
	Stainless steel grids (standard equipment)	number	1		2						1
	Max. number of grids/shelves	number	3	4	6	5	8	9	8	14	14
	Max. loading per grid/shelf	kg	20						30		60
	Max. loading of chamber	kg	60	80	120	175	210	300			
Textured stainless steel exterior	Width (D)	mm	585	585	585	745	745	824	1224	1224	1224
	Height (size 450, 750, 1060 with castors) (E)	mm	704	784	944	864	1104	1183	1247	1726	1726
	Depth (without door handle), door handle + 56 mm (F)	mm	434	514	514	584	584	684	784	784	1035
Further data	Electrical load at 230 V, 50/60 Hz	approx. W	1600	2000	2500	2800	3200	3400	–		
	Electrical load at 115 V, 50/60 Hz	approx. W	1600	1700	2200				–		
	Electrical load at 400 V and 3 x 230 V w/o neutral, 50/60 Hz	approx. W	–						5800	7000	
	Working-temperature range	°C	at least 5 (UN/UNplus) at least 10 (UF/UFplus) above ambient temperature to +300								
	Setting temperature range	°C	+20 to +300								
	Setting accuracy	°C	up to 99.9: 0.1 / from 100: 0.5								
Packing data	Net weight	approx. kg	45	57	66	74	96	110	161	217	252
	Gross weight (packed in carton)	approx. kg	61	76	85	99	122	161	227	288	416
	Width	approx. cm	66	73	73	83	83	93	133	133	137
	Height	approx. cm	89	95	113	105	130	138	144	191	197
	Depth	approx. cm	65	67	67	80	80	93	105	105	130
Order No. Universal Ovens U = Universal Oven N = Natural convection F = Forced air circulation plus = Model with TwinDISPLAY			UN30	UN55	UN75	UN110	UN160	UN260	UN450	UN750	–
			UN30plus	UN55plus	UN75plus	UN110plus	UN160plus	UN260plus	UN450plus	UN750plus	–
			UF30	UF55	UF75	UF110	UF160	UF260	UF450	UF750	UF1060
			UF30plus	UF55plus	UF75plus	UF110plus	UF160plus	UF260plus	UF450plus	UF750plus	UF1060plus

We reserve the right of technical modifications. Dimensions are subject to confirmation.



Accessories

1. Stainless steel grid / shelf
2. Reinforced stainless steel grid / shelf
3. Stainless steel drip tray
4. Wall bracket for wall mounting
5. Guarantee extension by 1 year
6. Software confirming to FDA 'AtmoCONTROL'

Options

- Door with locking facility
- Full sight glass door
- Interior lighting for observing the load
- Entry port hole Ø 14,23,38,57,100 mm
- Mobile alert notification by SMS
- Flexible PT100 sensor

product
range

Ovens

- Incubators
- Sterilisers

Vacuum Ovens

- Peltier Cooled Incubators
- CO2 Incubators

Constant Climate Chambers

- Humidity Chambers
- Stability Test Chambers

Water Baths

- Clean Room Drying Ovens
- Pass Through Ovens

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