Natural Convection Oven, 124L

Model **MSBO115NSWISS** | Brand **Master Science** | Unit **Pc**





The high-temperature natural convection oven is engineered to provide a consistent and stable high-temperature environment, ideal for drying and disinfecting applications in laboratories and industrial settings. This oven can effectively handle glassware, solid objects, materials, and various process equipment, making it a versatile solution for different heating needs.

KEY HIGHLIGHTS

- Precise Temperature Control
- Linear Temperature Rise Control
- Step Heating Control

AT A GLANCE

1 to 5999 minutes
TIMING RANGE

2 shelves (expandable up to 10 shelves)
STANDARD SHELF CAPACITY

Request a Quotation
Contact us for pricing, configuration options and delivery details.

support@themsci.com
www.themsci.com

Scan to view online

Overview

Utilizing natural convection, this oven circulates warm air naturally without the need for a fan, reducing air turbulence and ensuring gentle, even drying.

Equipped with either a colorful touch screen controller or a professional controller for intuitive and easy operation.

Allows for multi-stage temperature setting, adjustable circulation speed, time control, and heating rates, simplifying complex testing processes through automatic control and programmable operation.

Conforms to the DIN-12880-2007 international standard, ensuring high precision and reliability.

Offers exceptional temperature control with minimized error, enhancing consistency across tests.

Environmentally efficient design minimizes heat loss, reducing energy consumption by up to 20% compared to traditional designs.

Maintains temperature uniformity within the chamber to ≤±2.5°C, ensuring even heating across all samples.

The temperature fluctuation is maintained at ±0.3°C, guaranteeing high stability during operations.

Key Benefits

STACKABLE STRUCTURE MAXIMIZES LABORATORY SPACE UTILIZATION.

Precise Temperature Control

PROGRAM CONTROL MODE

Linear Temperature Rise Control
Provides smooth and controlled heating increments to reach target temperatures.

Step Heating Control
Allows for customized, step-by-step temperature programming, ideal for protocols that require varying temperatures over time.

This natural convection oven is an excellent solution for laboratories seeking an energy-efficient, space-saving, and highly stable drying and disinfection solution.

Technical Specifications

GENERAL	
General	Capacity124 liters
General	Temperature RangeRT+10°C to 200°C (Maximum 300°C)
General	Display Resolution0.1°C, Colorful intelligent touch screen (Advanced) controller
General	Temperature Uniformity at 100°C±2.5°C
General	Heating Time to 100°C25 minutes

SHELF CAPACITY	
Standard Shelf Capacity	**2 shelves (expandable up to 10 shelves)**
Maximum Load per Shelf	20 kg

PHYSICAL DIMENSIONS	
(Note	Exterior dimensions do not include hinges, handles, gauges, wires, etc., and the interior dimensions exclude duct sections.)

DIMENSIONS & WEIGHT	
Net Weight (NW)	74 kg
Interior Dimensions (W×D×H)	520 × 450 × 495 mm
Exterior Dimensions (W×D×H)	810 × 590 × 755 mm
Dimensions	The exterior dimensions do not include additional components such as hinges, handles, gauges, or wires. The interior dimensions exclude the duct section.

TIMING AND POWER	
Timing Range	**1 to 5999 minutes**

IMPORTANT NOTES	
Testing Conditions	All test data were obtained in a controlled 25°C environment.

Standard Accessories Included

- AC220V, 50Hz
- Power Consumption: 1950W
- If operation at the maximum temperature of 300°C is required, please specify this in advance when placing an order.