

Despatch Heavy Duty Industrial Indirect Gas Fired Oven



Stock No	OA2256J
Manufacturer	Despatch
Model	Special PWC 3-21
Serial	156888
Condition	Good Condition, Seen powered at RSW
Internal Size (WxDxH mm)	1820 x 1800 x 1760
Max Temp	260 °C
Other Info	Complete with Gas Safe Certificate @ RSW
Location	Our Central Warehouse, Aldridge, UK
Weight (kgs)	3000
External Dimensions (WxDxH mm)	2880 x 2160 x 3450

Description

The Despatch walk-in, trolley-in oven can accommodate a variety of specific product and process needs. Includes water cooled heat exchanger work chamber rapid cooling facility

- The Despatch Ovens feature a sturdy, welded, double-wall construction, five inches of glass fiber insulation, and heavy-duty high temperature door gaskets. Aluminised steel interior minimises corrosion problems and provides long life.
- Despatch's design, manufacturing, quality, and innovation ensures industrial ruggedness, excellent process

control, and dependable operation. The ovens are ideal for applications involving tight tolerances, multiple profiles and close control.

- The Ovens are specifically designed to meet NFPA 86 requirements for applications that include solvents, volatiles or large amounts of moisture removal. These class A ovens are complete with fitted explosion pressure relief panels, purge timers, and matched exhaust fan.
- Horizontal airflow for ultimate temperature uniformity.
- The ovens use multi vent horizontal recirculating airflow to ensure uniform temperatures throughout the oven. A high-volume fan circulates air through the aluminised steel walls to create a constant airflow through all sections of the oven.
- Controls are easy to use yet have comprehensive features

Typical applications include:

- Indirect gas fired.
- Should the processes require rapid cooling.
- Aging
- Bonding
- Curing
- Drying
- Baking
- Heat treating
- Annealing
- Stress-relieving

Eurotherm 3504

- Programmable controls are easy to use for both simple and complex applications.
- Single and multiple-temperature applications begin with the push of a button.
- Multiple temperature operations are controlled by up to eight programs, with eight ramp and soak segments in each program.
- Eye level controls are easy to read and operate with a second policeman controller to monitor the process.

Special feature

- Reverse flow controlled cooling.
- Indirect gas fired.
- Built in above the oven is a radiator pack that accepts chilled water to offer a controlled rapid cooling facility to offer shorter process times and controlled temperature profiles.
- Each oven will be supplied fully assembled and wired to minimise installation time. Once the oven is in place, simply make the electrical power, flue and gas connections and away you go.

Physical Specifications

- Chamber size 1830mm x 1830mm x 1830mm (width x depth x height)



- Capacity in cubic feet (Liters) 216 (6116)
- Overall size 2950mm x 2150mm x 3450mm (width x depth x height)
- Approximate net weight 3000kg

Functional Specifications

- Minimum operating temp above ambient 20°C
- Maximum operating temperature 260°C

Standard Features

- Eurotherm 3504 Programmable control with large LCD display
- High-limit alarm
- Test access port
- Aluminised steel interior
- High volume recirculating fan provides fast, uniform heating - saving process time and improves product quality
- Insulated floor with trolley tracks
- Adjustable louvers
- Proportioning indirect radiant tube 300,000 BTU 100kW gas fired heater
- CE compliant

Supply specifications

- 300,000 btu burner (100kW).
- Including gas safe certificate.
- Natural gas supply @1-2psi pressure
- Electrical supply 415/3ph/50hz @ full load 16.8 Amps

Photographs taken prior refurbishment. Our refurbishment service is not available on all machines.