

Airflow Group Challenger Oven



Stock No	OF2704J
Manufacturer	Airflow Group
Model	Challenger
Year of Manufacture	2022
Condition	From a working environment, Excellent Condition, Current Model
Internal Size (WxDxH mm)	2000 x 2000 x 2000
Max Temp	225° C
Other Info	Ex Aerospace Composites Industry
Location	Arriving in our warehouse soon
Weight (kgs)	1400kgs
External Dimensions (WxDxH mm)	2600 x 2400 x 2700

Description

Airflow Challenger Box & Batch Oven

Airflow ovens have been carefully designed, utilising the very latest computer optimisation and drawing techniques, to represent the current 'State of the Art' in curing, heating and drying oven design.

Airflow Challenger Ovens are of the hot air recirculation type, with the interior being heated by 45kW heater elements. These heater elements are located in a maintenance friendly position on the side of the oven for efficient repair and

replacement as required. The air circulation is assisted by a 2.2kW fan. The heated air is constantly recycled around the Oven's interior to maintain superb temperature uniformity.

Air is circulated through ducting to either side of the oven chamber where it is distributed into the chamber through multiple ducting vents, complete with independent damper controls on each exit vent, to ensure a well balanced, uniformly heated environment

Access to the chamber is through two large doors, maximising accessibility and locked with an integrated two position locking system and activated by a release handle. The oven chamber can also be vented to atmosphere via a 150mm diameter vent pipe.

This Airflow Challenger oven system offers a sophisticated Eurotherm Programmer Controller for digital temperature control.

Oven Applications:

Airflow Premier Ovens are intended for all Industrial Drying, Stoving, Curing and Heating applications from 30° to 250° Centigrade.

These include:

- Paint Stoving
- Epoxy/Polyester Powder Curing
- Lacquer Drying
- Hydrosetting
- Moisture removal
- Metal annealing

Airflow Box and Batch Oven Features

- Unique high efficiency Thermal design
- Superior production results due to very even oven temperature profiles.
- Unique High Volume Low Pressure hot air circulation system
- Unique fully ducted Fan air circulation to maintain the air flow whatever the load.
- Mono frame meaning relocation is as simple as plug and play
- Rapid heat up and recovery times
- Designed for rapid turnaround of multi-batch products

Optional Extra: Edwards Vacuum Pump and Receiver Tank

Also included with this oven is a single phase Edwards Vacuum pump mounted on top and connected to, a vacuum receiver tank. This tank stores the vacuum-created gas volume, allowing the system to operate efficiently and



consistently. It acts as a buffer between the vacuum pump and the rest of the system, providing a reserve of evacuated gas that can be used to compensate for pressure fluctuations and leaks.

The receiver tank comes with high/low vacuum gauges, condensate drain and evacuation ports. Power is supplied through a on/off switch mounted on the tank chassis and is supplied on wheels for convenient positioning as required.

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