



Supplier Partnerships for Customer Solutions



Compact

and

efficient



VWR® Collection ovens and incubators

VWR COLLECTION PRODUCTS: DELIVERING HIGH QUALITY & SUPERIOR PERFORMANCE

VWR® Collection ovens and incubators

- 6 different models with chamber volumes of 53 or 115 litres
- Compact design requires a minimum of space
- Excellent value for money
- User-friendly and equipped with all the essentials needed for standard operations



For all standard drying and tempering tasks in the laboratory

The VWR Collection ovens and incubators are available in two different sizes with an interior volume of 53 or 115 litres and they can also operate when stacked.

The inner casing is made of corrosion-resistant stainless steel equipped with two removable chrome-plated trays. The temperature is controlled by a precise microprocessor-based controller located at eye level on the door and with a timer function to activate/deactivate the oven/incubator.

VWR Collection ovens/incubators are designed for continuous unattended operation and have an adjustable, independent temperature safety device class 3.1 (as per DIN 12880) with visible alarm.

The VWR Collection ovens and incubators have been tested according to the international Standard EN 61010 / EN 61326.

DRY-Line : DL 53 and DL 115, drying ovens with natural convection are used for thermal processes, heated storage, heat treatment, thermal testing and for convection drying processes with temperatures up to 220 °C.

VENTI-Line : VL 53 and VL 115, forced-air circulation drying ovens are designed for high-performance drying, which requires increased fresh air supply, short heating up times to 220 °C with precise heat control, short process and control and with an interior recovery times.

INCUB-Line : IL 53 and IL 115, incubators with natural convection for temperatures up to 70 °C, precise heat control and with an interior glass door.

DL series: Drying oven with natural convection Equipment:

- Microprocessor controller with large digital display of the temperature
- Temperature setting with degree accuracy
- Built-in timer can be set to 0-999 minutes or 0,0-99,9 hours or continuous operation
- Over temperature protection with visible alarm (safety thermostat class 3.1)
- Exhaust duct at rear of unit with manually adjustable slide
- Stainless steel interior equipped with 2 chrome-plated shelves

	DL 53	DL 115
Size (litre):	53	115
Voltage (nominal ± 10%) 50Hz (V):	230	230
Temperature °C:	RT +5 to 220	RT +5 to 220
Spatial temperature deviation °C:	± 3.3	± 3.0
Temperature accuracy °C:	± 0.4	± 0.3
Heating up time to 150 °C:	35 minutes (to 98 % of set temperature)	50 minutes (to 98 % of set temperature)
Recovery time 30 sec door open:	8 minutes (to 98 % of set temperature)	16 minutes (to 98 % of set temperature)
Exterior dimensions:		
W x H x D (mm)	620 x 680 x 600	820 x 760 x 710
Interior dimensions:		
W x H x D (mm)	401 x 401 x 330	600 x 480 x 400
Weight (kg)	41	62

*RT = room temperature

Description	Cat. No.
Drying oven DL 53 natural convection (EU plug)	466-3510
Drying oven DL 53 natural convection (UK plug)	466-3511
Drying oven DL 53 natural convection (CH plug)	466-3512
Drying oven DL 115 natural convection (EU plug)	466-3513
Drying oven DL 115 natural convection (UK plug)	466-3514
Drying oven DL 115 natural convection (CH plug)	466-3515
Extra shelf, chrome-plated, for 53 litre model	466-3522
Extra shelf, chrome-plated, for 115 litre model	466-3523

VL series: Drying oven with forced convection Equipment:

- Microprocessor controller
- Temperature setting with degree accuracy
- Built-in timer can be set to 0 - 999 minutes or 0,0 - 99,9 hours or continuous operation
- Over temperature protection with visible alarm (safety thermostat class 3.1)
- Exhaust duct at rear of unit with manually adjustable slide
- Stainless steel interior equipped with 2 chrome-plated shelves



For all standard drying and tempering, when shorter drying times are required

	VL 53	VL 115
Size (litre):	53	115
Voltage (nominal $\pm 10\%$) 50Hz (V):	230	230
Temperature °C:	Ambient +12 to 220 *	RT +5 to 220
Spatial temperature deviation °C:	± 2.7	± 2.5
Temperature accuracy °C:	± 0.4	± 0.3
Heating up time to 150 °C:	23 minutes (to 98 % of set temperature)	30 minutes (to 98 % of set temperature)
Recovery time 30 sec door open:	7 minutes (to 98 % of set temperature)	5 minutes (to 98 % of set temperature)
Weight (kg)	40	59

Exterior dimensions:

W x H x D (mm)	620 x 680 x 640	820 x 760 x 710
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Interior dimensions:

W x H x D (mm)	401 x 401 x 330	600 x 480 x 400
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Description	Cat. No.
Drying oven VL 53 forced convection (EU plug)	466-3516
Drying oven VL 53 forced convection (UK plug)	466-3517
Drying oven VL 53 forced convection (CH plug)	466-3518
Drying oven VL115 forced convection (EU plug)	466-3519
Drying oven VL115 forced convection (UK plug)	466-3520
Drying oven VL115 forced convection (CH plug)	466-3521
Extra shelf, chrome-plated, for 53 litre model	466-3522
Extra shelf, chrome-plated, for 115 litre model	466-3523



IL series: Incubator Equipment:

- Microprocessor controller with large digital temperature display (temperature can be displayed to 1 decimal point)
- Built-in timer can be set to 0-999 minutes or 0,0-99,9 hours or continuous operation
- Interior glass door
- Over temperature protection with visible alarm (safety thermostat class 3.1)
- Exhaust duct at rear of unit with manually adjustable slide
- Stainless steel interior equipped with 2 chrome-plated shelves

	IL 53	IL 115
Size (litre):	53	115
Voltage (nominal $\pm 10\%$) 50Hz (V):	230	230
Temperature °C:	RT +5 to 70*	RT +5 to 70
Spatial temperature deviation °C:	± 0.6	± 0.7
Temperature accuracy °C:	± 0.2	± 0.2
Heating up time to 37 °C:	42 minutes (to 98 % of set temperature)	71 minutes (to 98 % of set temperature)
Recovery time 30 sec door open:	7 minutes (to 98 % of set temperature)	5 minutes (to 98 % of set temperature)
Weight (kg)	45	68

Exterior dimensions:

W x H x D (mm)	620 x 680 x 622	820 x 760 x 732
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Interior dimensions:

W x H x D (mm)	401 x 401 x 330	600 x 480 x 400
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Description	Cat. No.
Microbiological incubator IL 53 (EU plug)	390-0350
Microbiological incubator IL 53 (UK plug)	390-0351
Microbiological incubator IL 53 (CH plug)	390-0352
Microbiological incubator IL 115 (EU plug)	390-0353
Microbiological incubator IL 115 (UK plug)	390-0354
Microbiological incubator IL 115 (CH plug)	390-0355
Extra shelf, chrome-plated, for 53 litre model	466-3522
Extra shelf, chrome-plated, for 115 litre model	466-3523



Incubator with natural convection for gentle incubation.

DL series: Drying oven with natural convection

Equipment:

Cat. No	Description	List Price	Offer Price
466-3511	Drying oven DL 53 natural convection (UK plug)	£701.00	£525.00
466-3514	Drying oven DL 115 natural convection (UK plug)	£965.00	£725.00

VL series: Drying oven with forced convection

Equipment:

Cat. No	Description	List Price	Offer Price
466-3517	Drying oven VL 53 forced convection (UK plug)	£847.00	£640.00
466-3520	Drying oven VL 115 forced convection (UK plug)	£1,180.00	£895.00

IL series: Microbiological Incubator

Equipment:

Cat. No	Description	List Price	Offer Price
466-0351	Microbiological Incubator IL 53 (UK plug)	£771.00	£575.00
466-0354	Microbiological Incubator IL 115 (UK plug)	£1,070.00	£810.00

Shelf for all series:

Equipment:

Cat. No	Description	List Price
466-3522	Extra shelf, chrome plated for 53 Litre model	£64.10
466-3523	Extra shelf, chrome plated for 115 Litre model	£64.10

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