

Circulating air ovens UT and sterilizers ST

Drying, tempering, sterilizing

Some products are not suitable for vacuum drying or do not require the use of this method. For such cases PiNK has a complete range of various circulating air ovens.

These ovens can be used for heating, tempering and sterilizing under atmosphere. Loading may be effected with a charging cart for efficient production cycle applications. The horizontal air flow ensures an optimal chamber utilization. All models are available in zone 1 explosion-proof versions.

Technical data and features

Net operating chamber volumes: 0.8 to 12 m³

Drying temperatures: 40 to 250 °C

Tempering: electric, hot water, thermal oil or steam

Heat transfer: air or various inert gases

Air circulation: horizontal

Materials: high-grade stainless steels

Surfaces: plate rolled, ground or polished

Available options

- Loading with charging and support cart
- Standard and pharmaceutical charging trays
- Gas-tight version
- Operating chamber to GMP standards
- Recessed floor rails for ground-level entrance
- Reinforced chamber floor for heavier loads
- Moisture measurement and control
- Oxygen concentration monitoring

Standard circulating air ovens UT

Inner dimensions (mm)

Type	Width	Depth	Height
UT 800-800-1200	800	800	1,200
UT 1000-1000-1600	1,000	1,000	1,600
UT 1200-1200-1600	1,200	1,200	1,600

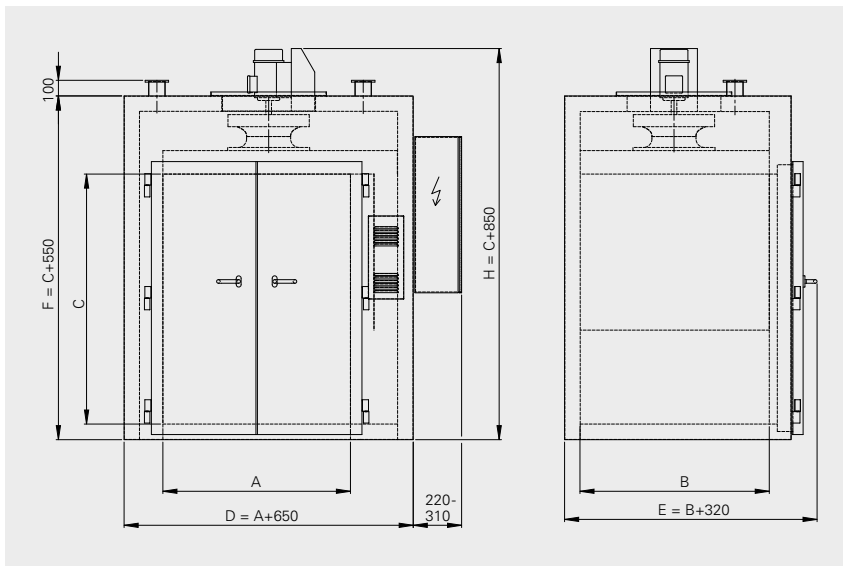
Standard sterilizers ST

Inner dimensions (mm)

Type	Width	Depth	Height
ST 800-800-1200	800	800	1,200
ST 1000-1000-1600	1,000	1,000	1,600
ST 1200-1200-1600	1,200	1,200	1,600



Dimensions of circulating air ovens UT and sterilizers ST



Circulating air oven type UT 3400-1800-1900 with double doors and recessed rails for ground-level entrance.

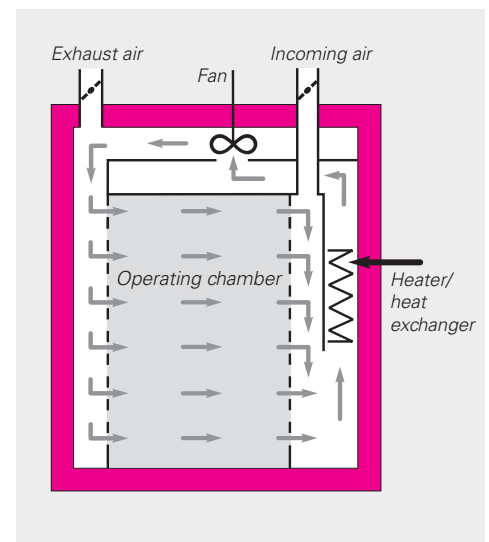
Inner dimensions (mm)

Width A	Depth B	Height C
800	800	1,200
1,000	1,000	1,400
1,200	1,200	1,600
1,400	1,400	1,800
1,600	1,600	2,000
1,800	1,800	
2,000	2,000	

Any combination of inner dimensions possible.

Further sizes on request.

The air flow



Options

The specifications and illustrations on this page are merely intended as a guide to possible configurations of your individual circulating air oven. Enquire for other versions with features extending beyond the standard, e.g. reach-through version.

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