

'EASY HEAT'

Ovens & Incubators



- Temperatures up to 250 °C.
- 11 sizes, many combinations.
- Great value for money.
- Easy operation.
- Choice of Chamber material.
- Mechanical or natural convection.
- Safety thermostat.
- C.E. marked

With 100's of oven and incubator variations available from Townson & Mercer it is **'EASY'** to choose the exact product to cover your requirements.

YOU CHOOSE:

Oven, incubator or incubator/steriliser in one package

Size - 11 to choose from

Chamber materials stainless steel or aluminium coated mild steel

Fan assisted or natural convection

Hydraulic, electronic or digital controllers

With such a wide range you might need some help choosing the best option for your application. The following information will explain the benefits of some of the options available, if required our engineers can help with the final decision.



The **'EASY HEAT'** oven is just part of the Townson + Mercer range of quality products.



PRODUCT TYPE & TEMPERATURE RANGE

Ovens from 40 °C to 250 °C

Incubators ambient +5 °C to 100 °C

Incubators/sterilisers ambient +5 °C to 225 °C

PRODUCT TYPE & SIZE

Ovens & Incubators from 6 to 190 litres

Incubators/sterilisers from 6 to 75 litres

CONTROL POSITION

Below door - on ovens, incubators & incubators/sterilisers.

From 6 to 75 litres (reduces bench space)

Side of door - On ovens & incubators From 60 to 90 litres

CHAMBER MATERIALS

Stainless steel - The ultimate choice for durability, long life and elevated temperatures up to 250 °C.

Aluminium coated mild steel - This combination reduces cost when compared to stainless steel, the mild steel gives the lamination its strength and higher heat resistance.

The exterior of the **'EASY HEAT'** ovens/incubators is constructed from mild steel finished in textured stoved powder paint, the linings are fitted with shelf runners and removable plated steel wire grid shelves are supplied with each product.

CONTROLS

Standard controls fitted to the **'EASY HEAT'** range consist of hydraulic thermostat fitted with circular calibrated scaled knob, overheat thermostat, supply switch, heat /overheat status lamps and tamper proof dial locks.

ELECTRONIC OR DIGITAL CONTROLLERS

There is a wide range of controllers, programmers and timers available which can be fitted to the **'EASY HEAT'** range. Discuss your requirement with our engineers to obtain the ideal solution.

FAN CIRCULATED OR NATURAL CONVECTION

Fan circulated ovens are utilised where faster drying and greater accuracies of temperature, fluctuation and variation are required. With natural convection cost savings can again be achieved.

Heated by sheathed tubular elements positioned in the fan duct of mechanically convected ovens, air is drawn in alongside the fan shaft and mixed with hot air before entering the work chamber.

The top vent and fan combination give a ventilation rate of approximately 1500 litres per hour.

For natural convection ovens, elements are positioned to give isothermal heating of the rising air.

If your needs extend beyond the range of the **'EASY HEAT'** for temperature or size please contact us with your precise requirements.