

Technical specifications Venturi 1400 / 2600

Temperature range:	80 - 250°C	
Temperature conformity:	approx. +/- 5 K in steady-state condition, without load and with the integrated fan running at 250 °C	
Control of the oven:	PLC-Control system, Type „RCC“, with touchpanel 5,7“	
Volume approx.:	1.400 litres / 2.600 litres	
Inside dimensions:	width:	1.000 mm / 1.250 mm
	height:	1.500 mm / 1.850 mm
	depth:	950 mm / 1.150 mm
Outside dimensions approx.:	casing width:	1.700 mm / 1.900 mm
	total width:	2.080 mm / 2.280 mm
	casing height:	2.130 mm / 2.480 mm
	total height:	2.520 mm / 2.870 mm
	total depth:	1.290 mm / 1.490 mm
Track dimensions:	track gauge:	750 mm / 990 mm
	track width:	60 mm / 60 mm
Insulation:	Walls, ceiling and doors are insulated with 150 mm, the floor is insulated with 50 mm of mineral-insulation	
Total connection capacity:	28 kW resp. 37 kW	
Thereof for:		
- the heating:	24,6 kW resp. 33 kW	
- the exhaust air fan:	3 kW	
Power supply and voltage:	three-phase current	50 Hz, N/PE
	operating voltage	400 V AC
	control voltage	24 V DC
Outer lacquer:	light grey	RAL 7035
	corner profile, door:	deep black RAL 9005
Equipment protection:	Protection from overheating, safety temperature limiter according to DIN EN 14597 (permanent deactivation)	

Description:

The oven casing is double walled in solid, self-supporting sheet-metal and insulated with high quality mineral plate insulation.

The oven-door is insulated as well. It is a one-winged door hinged to the right hand side. The bar locking for opening and closing is located in the inside of the oven door. The door is sealed with a door seal.

The inside casing is made of sheet metal and is tightly welded to avoid the penetration of condensate into the insulating material.

The air circulation is ensured by a fan, which is mounted in the ceiling of the oven. The result is a uniform heat transfer.

The **fresh air vent** is above the door. The fresh air gets sucked in by the fan and is pressed over the heating before being released into the oven. This ensures a very precise temperature distribution. The exhaust air gets sucked out of the oven constantly by a fan (0,12 kW).

The **air guides** consist of air channels in the walls of the oven. These channels can be changed easily. The special air guides for a slow or high flow velocity are included in the package. If you wish, the air guides can be adapted to your specific needs.

The **heating unit** is made of durable, self-contained pipe heater elements. They are mounted in a circle around the fan.

The temperature is governed by the „RCC“ Reinhardt Control Center. The governor is made out of a durable semi-conductor.

The inside of the oven consists of insulation in the floor as well as a track with a track gauge of 990 mm (750 mm) and a track width of 60mm. By that it is possible to move a charging trolley inside the oven without the use of a ramp. (Optional: track-cover)

The electrical cabinet is mounted on the right side of the oven. It encloses:

- A main switch for an electrical cut out
- The „RCC“ Reinhardt Control Center with a touchpanel 5,7“
- As well as the electrical contactors
- A horn (volume: 85 dB(A) / 1 m)

CE-Mark: together with the documentary you will get the declaration of conformity.

Included are 1 x printed wiring scheme and 1x complete documentation on disk.

The minimum dimension for the transport to the installation site should be considered.

Width: 1.600 mm

Height: 3.000 mm

Every oven leaving the factory has to pass a quality check.

Delivery: The oven will be delivered ready to connect. The customer is responsible for the power cables and fuses.

The following options are available:

Conformity to EN 1539 (Dryers and ovens, in which flammable substances are released), increased heating power, charging trolley, heat treatment clock, time switch, scheduled controller, temperature plot, hour meter, error log, mesh wire grid, cover for trolley track, electrical door monitoring, accessible with pallet truck, bump guards for rough environments, inspection contract, and many more.



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