

## Universal Oven - 'U' Series

UNIVERSAL OVEN 'U' the all-round genius among the heating ovens covers a multitude of applications, ideally at temperatures above +50°C. Without compromises! Thanks to two model variants and nine sizes, optionally with natural or forced convection, industry, science and research institutes will find a heating and drying oven which combines top precision and safety with optimal operating comfort.



### Standard Equipment

**Interior:** Stainless steel, material 1.4301 (ASTM 304), with all-round deep-drawn ribs to integrate the large-area heating with ceramic-metal sheath

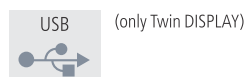
**Housing:** Textured stainless steel, rear zinc-plated steel, intuitively operated SingleDISPLAY or Twin DISPLAY (TFT colour display) with touchscreen, fully insulated stainless steel door (from size 450 two leaves)

**Fresh Air:** Admixture of pre-heated fresh air by electronically adjustable air flap

**Connection:** Mains cable with plug (German type) CEE plug for 400 V

**Installation:** 4 feet, sizes 450, 750 and 1060 mounted on lockable castors

### Interfaces:



### Salient Features

- Stainless steel interior and exterior
- All-round heating on all 4 sides
- Pre-heating of fresh air
- Natural and forced air convection
- Fan speed adjustable from 0 to 100 %
- Exhaust flap adjustable from 0 to 100 %
- Set point wait function
- Internal data logger with over 10 years storage
- AtmoCONTROL Software (TwinDISPLAY)
- Works calibration certificate at +160 °C as standard



## Universal Ovens UN and UF (32 to 1060 Litres)

Model sizes/Description			30	55	75	110	160	260	450	750	1060	
Stainless steel interior	Volume	approx. l	32	53	74	108	161	256	449	749	1060	
	Width (A)	mm	400	400	400	560	560	640	1040	1040	1040	
	Height (B)	mm	320	400	560	480	720	800	720	1200	1200	
	Depth (less 39 mm for fan) (C)	mm	250	330	330	400	400	500	600	600	850	
	Stainless steel grids (standard equipment)	number	1			2						1
	Max. number of grids/shelves	number	3	4	6	5	8	9	8	14	14	
	Max. loading per grid/shelf	kg	20						30		60	
	Max. loading of chamber	kg	60	80	120	175	210	300				
Textured stainless steel exterior	Width (D)	mm	585	585	585	745	745	824	1224	1224	1224	
	Height (size 450, 750, 1060 with castors) (E)	mm	704	784	944	864	1104	1183	1247	1726	1726	
	Depth (without door handle), door handle + 56 mm (F)	mm	434	514	514	584	584	684	784	784	1035	
Further data	Electrical load at 230 V, 50/60 Hz	approx. W	1600	2000	2500	2800	3200	3400	–			
	Electrical load at 115 V, 50/60 Hz	approx. W	1600	1700	2200						–	
	Electrical load at 400 V and 3 x 230 V w/o neutral, 50/60 Hz	approx. W	–						5800	7000		
	Working-temperature range	°C	at least 5 (UN/UNplus) at least 10 (UF/UFplus) above ambient temperature to +300									
	Setting temperature range	°C	+20 to +300									
	Setting accuracy	°C	up to 99.9: 0.1 / from 100: 0.5									
Packing data	Net weight	approx. kg	45	57	66	74	96	110	161	217	252	
	Gross weight (packed in carton)	approx. kg	61	76	85	99	122	161	227	288	416	
	Width	approx. cm	66	73	73	83	83	93	133	133	137	
	Height	approx. cm	89	95	113	105	130	138	144	191	197	
	Depth	approx. cm	65	67	67	80	80	93	105	105	130	
<b>Order No. Universal Ovens</b>			<b>UN30</b>	<b>UN55</b>	<b>UN75</b>	<b>UN110</b>	<b>UN160</b>	<b>UN260</b>	<b>UN450</b>	<b>UN750</b>	<b>–</b>	
U = Universal Oven			<b>UN30plus</b>	<b>UN55plus</b>	<b>UN75plus</b>	<b>UN110plus</b>	<b>UN160plus</b>	<b>UN260plus</b>	<b>UN450plus</b>	<b>UN750plus</b>	<b>–</b>	
N = Natural convection			<b>UF30</b>	<b>UF55</b>	<b>UF75</b>	<b>UF110</b>	<b>UF160</b>	<b>UF260</b>	<b>UF450</b>	<b>UF750</b>	<b>UF1060</b>	
F = Forced air circulation			<b>UF30plus</b>	<b>UF55plus</b>	<b>UF75plus</b>	<b>UF110plus</b>	<b>UF160plus</b>	<b>UF260plus</b>	<b>UF450plus</b>	<b>UF750plus</b>	<b>UF1060plus</b>	
plus = Model with TwinDISPLAY												

We reserve the right of technical modifications. Dimensions are subject to confirmation.



### Accessories

1. Stainless steel grid / shelf
2. Reinforced stainless steel grid / shelf
3. Stainless steel drip tray
4. Wall bracket for wall mounting
5. Guarantee extension by 1 year
6. Software confirming to FDA 'AtmoCONTROL'

### Options

- Door with locking facility
- Full sight glass door
- Interior lighting for observing the load
- Entry port hole Ø 14,23,38,57,100 mm
- Mobile alert notification by SMS
- Flexible PT100 sensor

product range

- Ovens
- Incubators
- Sterilisers
- Vaccum Ovens
- Peltier Cooled Incubators
- CO2 Incubators
- Constant Climate Chambers
- Humidity Chambers
- Stability Test Chambers
- Water Baths
- Clean Room Drying Ovens
- Pass Through Ovens

www.memmert.com

Jan 2022

### Head Office:

**Memmert GmbH + Co.KG**

P.O. Box 1720, D-91107 Schwabach, Germany

Tel : +49 9122 925-0 Fax : +49 9122 14585

E-Mail : sales@memmert.com

### Local Sales & Support Office:

**Memmert India Laboratory Equipment Private Limited**

Manas, 64 Lokmanya Colony, Near Utsav Hall, Paud Road

Kothrud, Pune 411038, Maharashtra, India

Mobile : +91 8390786810 / +91 7720044027 | E-mail : sales.india@memmert.com