

VERTICAL OVEN

—Space Saving • Large Chamber—



Vertical standard type ····· T series (270~720ℓ)

Horizontal precise type ····· Y series (350~780 ℓ)

You can make the best use of your floor space

Space Saving • Large Chamber

Slim vertical stand type and large inner capacity. You can reasonably lay out your laboratory.

Microcomputer Control

The microcomputer controller guarantees always highly precise temperature control and distribution. By only pushing the start key, you can get full automatic operation of usually used 3 temperature-time patterns, which are memorized by the set keys.

99 hours 59 minutes Time-Set

 $0\sim$ 99 hours 59 minutes can be set, and the time-up program or the time-in program can be selected. In the time-up program, the timer starts after the set temperature is reached, electronic sound and lamp announces operation-completion, and electricity cuts off.

In the time-in program, operation starts after the set time has passed, and runs continuously. If the time-set is 0, operation is continuous from the first, and so you can also use RT or RY model as a precise air-circulating incubator.

High Precision of Temperature Distribution

All series have the structure shown in the right figures.

ORT, ST series ... vertical flow

Air flows upward in the inner chamber by a fan provided in the ceiling.

ORY, SY series ... horizontal flow

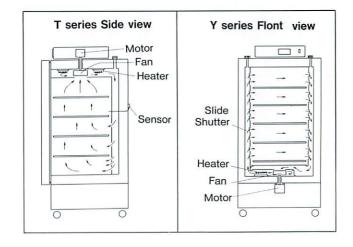
The excellent structure and the two fans in the bottom, blow air in horizontal direction from left to right in the chamber. Sliding shutters provided for each tier on the left and right insides, control air flow precisely and equally to each shelves. Thereby the temperature distribution accuracy has made great advancement in spite of the vertical space-saving ovens.

Especially, these models are best for loading objects fully on all the shelves, or loading a large quantity of grains put on trays.

Observation Window and Room Light ··· (IF & IFY series)

The employment of wide observation window on the door makes possible easy observation of the interior at any time. And the installation of a fluorescent lamp on the ceiling (option) is recommended for easier observation.



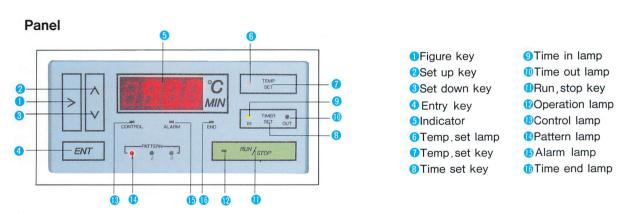


■ Vertical flow…T series

Model	RT-120HS	RT-120HM	RT-120HL	RT-120HG	ST-120HS	ST-120HM	ST-120HL	ST-120HG	
Inner W×D×H (cm)	45×50×120	60×50×120	80×50×120	100×60×120	45×50×120	60×50×120	80×50×120	100×60×120	
Inner volume	270 ℓ	360 ℓ	480 ℓ	720 ℓ	270 ℓ	360 ℓ	480 ℓ	720 ℓ	
Temperature range	Room temperature +5°C ~100°C				50°C ~200°C				
Microcomputer controller	Temperature: Digital PID system (Sensor: Pt100Ω), Key touch input Time: 0~99 hours 59 minutes (stop & start), 0 minute set: continuous 3 pattems memory							emory	
Distribution accuracy	±0.8°C (at 37°C), ±1.5°C (at 70°C)under no load ±1.5°C (at 70°C), ±2.5°C (at 150°C)under no loa						der no load		
Material	Inner: Stainless steel (SUS430), Outer: Steel with baked enamel finish, Door: Silicon packing								
Observation window	15×55cm,1pc.	20×55cm,1pc.	15 × 55cm,2pcs.	20×55 cm, 2 pcs.	Option				
Electricity	AC100~240V, 50/60Hz								
Electric consumption	0.6kW	0.8kW	1.2kW	1.8kW	1.0kW	1.4kW	1.8kW	3.0kW	
Fan motor	Sirocco fan direct connect-Long shaft motor								
Satety device	Overheat	preventor : auto	.set+5°C over	set temp.	Overheat preventor: auto.set+10°C over set temp.				
	Overcurrent breaker, Sensor break-down alarm								
Outer W×D×H (cm)	55×68×176	71×68×176	91×68×176	111×78×178	55×68×176	71×68×176	91×68×176	111×78×178	
Weight	90Kg	128Kg	160Kg	196Kg	94Kg	132Kg	164Kg	206Kg	
Shelves	Stainless steel 4 shelves, 8 rails (3cm pitch adjustable)								

Vertical, Space Saving, Large Chamber & Highly Precise Oven





● Horizontal flow…Y series

Model	RY-120HM	RY-120HL	RY-120HG	SY-120HM	SY-120HL	SY-120HG				
Inner $W \times D \times H$ (cm)	53×55×120	73×55×120	93×70×120	53×55×120	73×55×120	93×70×120				
Inner volume	350 ℓ	480 ℓ	780 ℓ	350 ℓ	480 ℓ	780 ℓ				
Temperature range	Room	temperature + 5°C \sim	100°C	50°C ~200°C						
Microcomputer controller	Temperature : Digial PID system (Sensor : Pt100 Ω) , Key touch input temp. \sim time : 0 \sim 99 hours 59 minutes (stop & start) , 0 minute set : continuous 3 patterns memory									
Distribution accuracy	±0.5°C (at 37°C), ±1.0°C (at 70°C)under no load ±1.0°C (at 70°C), ±1.5°C (at 150°C)under									
Material	Inner: Stainless steel (SUS430), Outer: Steel with baked enamel finish, Door: Silicon packing									
Observation window	20×55cm,1pc.	15×55cm,2pcs.	20×55cm,2pcs.	Option						
Electricity	AC100~240V, 50/60Hz									
Electric consumption	0.9 kW	1.3 kW	1.9 kW	1.5 kW	1.9 kW	3.2 kW				
Heater • Fan	Stainless sheathed heater, Sirocco fan direct connect - Long shaft motor									
Safety device	Overheat preve	ntor: auto.set+10°C	over set temp.							
	Overcurrent breaker, Sensor break-down alarm									
Outer W×D×H (cm)	71×68×176	91×68×176	111×83×176	71×68×176	91×68×176	111×86×176				
Weight	134kg	166kg	200kg	138kg	172kg	210kg				
Shelves	Stainless steel 4 shelves, 8 rails (3 cm pitch adjustable)									

Horizontal flow Y series Vertical Oven (Spec. is previous page)



This slim vertical (space saving) series, maintains the characteristics of large capacity, horizontal flow and precise control of the wide great-ovens.

Especially, this series is best for the constant temperature treatment of a lot of small materials or grains on many trays.

Horizontal flow Y series

53cm wide...HM type (350 ℓ)

73cm wide···HL type (480 ℓ)

93cm wide...**HG** type (780 ℓ)

This series requires 40% less space than the wide great-ovens in the past.

Optional specification

- Spec for heavy weight samples
- Light in chamber
- Spec with cooling system
- Spec.with micro filter
- Stainless steel outer wall
- Cable hole and receptacle in chamber
- ●1~6 points recorder

- Please specify the voltage when you order.
- Specifications subject to change without notice for improvement.



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