



## HT – High Temperature Industrial Ovens

The HT high temperature ovens are manufactured in four standard chamber sizes with maximum operating temperatures of 400°C, 500°C and 600°C. Their robust construction incorporates heavy duty hinges, door catches and shelving systems.

This range also provides a foundation upon which a wide range of custom modifications can be added. Typical examples are the more sophisticated control systems and data recording that is required for applications such as AMS2750E heat treatment under Nadcap, or modifications to handle heavier loads or assist in loading and unloading the oven, or simply larger chamber sizes than are offered in the standard range.

### Standard features

- 400°C, 500°C or 600°C operating temperatures
- Carbolite Gero 301 controller providing single ramp to set point
- 28, 95, 220 or 350 litre capacity
- Stainless steel liner and perforated shelves



HT 6/220 with 3216P1 programmer and over-temperature options

### Options (specify these at time of order)

- A range of sophisticated digital controllers, multi-segment programmers and data loggers is available. These can be fitted with RS232, RS485 or Ethernet communications (see pages 106 – 111)
- Over-temperature protection (recommended to protect valuable contents & for unattended operation)
- Additional shelves
- Viewing window (not compatible with stoving and curing option)
- Stoving & curing options for extraction of small volumes of volatile solvents (not compatible with viewing window option or gas inlet option)
- Door interlock activated by temperature alarm relay (3216, CC-T1, 3508 or nanodac) or program segment output (CC-T1, 3508 or nanodac)

### NEW Heavy duty options

Model	Reinforced base	Heavy duty shelves	
	Max. weight [kg]	Max. quantity	Max. weight / shelf [kg]
HT 28	40	2	20
HT 95	100	3	25
HT 220	150	4	50
HT 350	250	4	60

Please note: Reinforced base, shelf runners and shelves supplied as a package

## Technical data

CGH Model	Max. temp. [°C]	Temp. stability [°C]	Temperature uniformity [°C]	Heat-up time [mins]	Recovery time [mins]	Dimensions: Internal H x W x D [mm]	Dimensions: External H x W x D [mm]	Shelves fitted / accepted	Shelf loading each / total [kg]	Volume [litres]	Max. power [W]
HT 4/28	400	±0.5	±5.0	60	10	305 x 305 x 305	880 x 685 x 885	2 / 2	10 / 20	28	1000
HT 4/95	400	±0.5	±5.0	60	10	455 x 455 x 455	1010 x 880 x 1120	3 / 4	15 / 30	94	3000
HT 4/220	400	±0.5	±5.0	60	10	610 x 610 x 610	1160 x 1030 x 1280	3 / 4	25 / 50	227	4000
HT 4/350	400	±0.5	±5.0	60	10	700 x 700 x 700	1775 x 1750 x 1200	3 / 3	25 / 50	343	6000
HT 5/28	500	±0.5	±5.0	60	16	305 x 305 x 305	880 x 685 x 885	2 / 2	10 / 20	28	2000
HT 5/95	500	±0.5	±5.0	60	16	455 x 455 x 455	1010 x 880 x 1120	3 / 4	15 / 30	94	4500
HT 5/220	500	±0.5	±5.0	60	16	610 x 610 x 610	1160 x 1030 x 1280	3 / 4	25 / 50	227	6000
HT 5/350	500	±0.5	±5.0	60	16	700 x 700 x 700	1775 x 1750 x 1200	3 / 3	25 / 50	343	7500
HT 6/28	600	±0.5	±5.0	75	20	305 x 305 x 305	880 x 685 x 885	2 / 2	10 / 20	28	2000
HT 6/95	600	±0.5	±5.0	70	20	455 x 455 x 455	1010 x 880 x 1120	3 / 4	15 / 30	94	4500
HT 6/220	600	±0.5	±5.0	90	20	610 x 610 x 610	1160 x 1030 x 1280	3 / 4	25 / 50	227	9000
HT 6/350	600	±0.5	±5.0	90	20	700 x 700 x 700	1775 x 1750 x 1200	3 / 3	25 / 50	343	12000
HT 7/28	700	±0.5	±5.0	90	24	305 x 305 x 305	905 x 735 x 885	2 / 2	8 / 16	28	3000
HT 7/95	700	±0.5	±5.0	95	24	455 x 455 x 455	1035 x 930 x 1120	3 / 4	10 / 30	94	6000
HT 7/220	700	±0.5	±5.0	120	24	610 x 610 x 610	1185 x 1080 x 1280	3 / 4	15 / 45	227	10000

**i** Please note:

- Minimum operating temperature approximately ambient plus 60°C
- Uniformity is measured in an empty chamber with vents closed, after a stabilisation period
- Maximum power and heat up time based on a 240 V supply

- Stoving and curing option increases the maximum power by 1500 W
- Shelf loadings are based on evenly distributed weight
- External dimensions with door closed
- The uniform volume is smaller than the total chamber volume



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The specifications listed in this brochure are subject to change by the manufacturer and therefore cannot be guaranteed to be correct. If there are aspects of the specification that must be guaranteed, please provide these to our sales team so that details can be confirmed.

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