

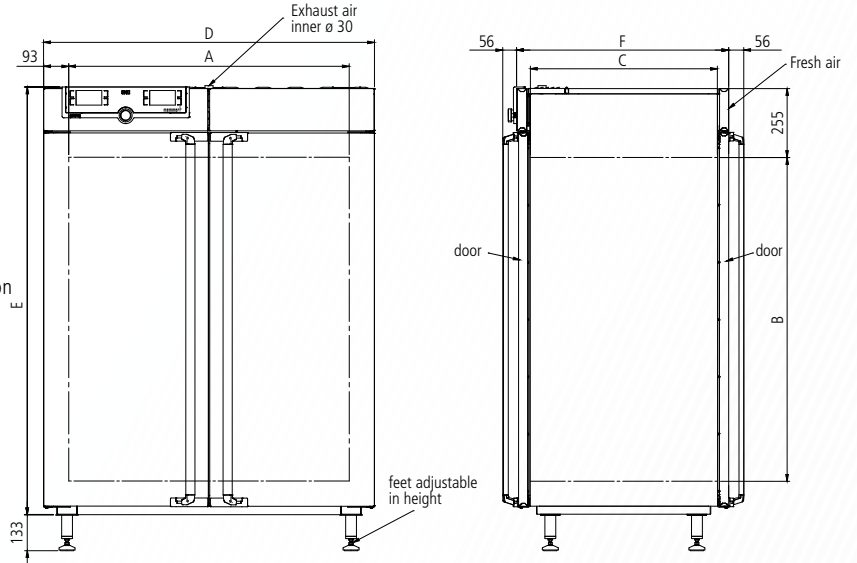
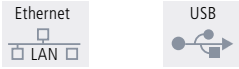
**PASS-THROUGH OVENS UF TS**

according to DIN 12880:2007-05



Standard equipment

- Interior: Stainless steel, mat. 1.4301 (ASTM 304), with all-round deep-drawn ribs to integrate the large-area heating with ceramic-metal sheath
- Internals: 2 stainless steel grids, electropolished
- Housing: Textured stainless steel, intuitively operated TwinDISPLAY (TFT colour displays) with touchscreen, fully insulated stainless steel door on both sides (from model size 450 two leaves), pass-through version
- 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
- Interfaces:



Model sizes/Description			160	260	450	750
Stainless steel interior	Volume	approx. l	161	256	449	749
	Width	(A) mm	560	640	1040	1040
	Height	(B) mm	720	800	720	1200
	Depth	(C) mm	400	500	600	600
	Stainless steel grids, electropolished (standard equipment)	number	2			
	Max. number of grids/shelves	number	8	9	8	14
	Max. loading per grid/shelf	kg	20		30	
	Max. loading of chamber	kg	210	300		
Textured stainless steel exterior	Width	(D) mm	745	825	1224	1224
	Height	(E) mm	1233	1314	1233	1714
	Depth (without door handle, depth of handle 2 x 56 mm)	(F) mm	582	682	782	782
Further data	Electrical load at 230 V, 50/60 Hz	approx. W	3200	3400	-	
	Electrical load at 115 V, 50/60 Hz	approx. W	1800		-	
	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 10 above ambient temperature to +250			
	Setting temperature range	°C	+20 to +250			
	Setting accuracy	°C	up to 99.9: 0.1 / from 100: 0.5			
Packing data	Net weight	approx. kg	120	138	213	260
	Gross weight (packed in carton)	approx. kg	146	189	279	331
	Width	approx. cm	83	93	133	133
	Height	approx. cm	130	138	145	192
	Depth	approx. cm	80	93	105	105

**Order No. Pass-Through Ovens**

**UF160TS UF260TS UF450TS UF750TS**

Optionen	160	260	450	750
Voltage 115 V, 50/60 Hz	X2			–
Full-sight glass door (4-layer insulating glass) – per side – temperature-range up to max. 250 °C		B0		
Chamber modification for the application of reinforced perforated stainless steel shelves or stainless steel grids (bearing rails mounted in the working chamber) – includes replacement of 2 standard grids by 2 reinforced grids		K1		
Entry port, 23 mm clear diameter, for introducing connections at the side, can be closed by flap, standard positions	left centre/centre left centre top right centre/centre right centre top		F0 F1 F2 F3	
Entry port, 23 mm clear diameter for introducing connections at the side, can be closed by flap, in special positions (please, state location)	left right		F4 F5	
Process-dependent electromagnetic door lock (both sides)			D4	
Locking mechanism to prevent simultaneous opening of doors for contamination protection in case of wall installation			D5	
4 – 20 mA current loop interface (0 to +260 °C $\pm$ 4 – 20 mA)			V3 V6	
	Temperature controller actual value Temperature of a Pt100 sensor positioned flexibly in chamber for external temperature monitoring (max. 1 SingleDISPLAY, max. 3 TwinDISPLAY) – price per sensor			
Fan speed monitoring with switching off the heating and with alarm in case of failure			V4	
Works calibration certificate for 3 temperatures: +100 °C, +160 °C, +220 °C Standard works calibration certificate (measuring point chamber centre) at +160 °C				D00128

Accessories	160	260	450	750
Stainless steel grid, electropolished (standard equipment)	E20165	E28891		E20182
Additional reinforced stainless steel grid, electropolished, max. loading 60 kg; with guide bars and fixing screws (only in connection with option K1). Please consider max. loading of chamber		–		B32190
Perforated stainless steel shelf	B00325	B29725		B00328
Additional reinforced perforated stainless steel shelf, max. loading 60 kg; with guide bars and fixing screws (only in connection with option K1). Please consider max. loading of chamber		–		B32191
Stainless steel slide-in drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1	E02073	E29726		E02075
Max. loading per slide-in drip tray (kg)	3	4		8
Stainless steel slide-in drip tray, 15 mm rim, with guide bars and fixing screws (can be used only in connection with option K1)		–		B32763
Stainless steel bottom drip tray, 15 mm rim (may affect the temperature distribution) – cannot be used in connection with option K1	B04359	B29722		B04362
Max. loading per bottom drip tray (kg)	3	4		8
Stainless steel bottom drip tray, 15 mm rim (can be used only in connection with option K1)		–		B34055
Flush-fit unit set (stainless steel frame covering gap between oven and wall opening), without air slots – technical clarification required	B33204	B33205	B33206	B33207
Guarantee extension by 1 year	GA1Q5		GA2Q5	