

drying cabinets

STERIDIUM

Standard ovens just don't compare to **Steridium's** drying cabinets and dehydration ovens when it comes to high performance drying of moisture laden products. Simply increasing temperature is not enough – the moisture also needs to be removed from the chamber to maintain the highest levels of drying efficiency at all times. The 'd-series' of high performance drying cabinets and dehydration ovens incorporates a unique air-flow system which draws in fresh air and expels the moisture-laden wet air. **Steridium's** proven technology has resulted in a product which is suited to a wide range of industries, such as:



MEDICAL & DENTAL instruments

LABORATORY glassware and metalware

GEOTECHNICAL soil and mineral dehydration

ELECTRICAL & ELECTRONIC components

drying cabinets



Steridium engineers have developed the 'd-series' of drying cabinets and dehydration ovens from the proven 'o-series' range of laboratory ovens. The unique air-flow system ensures excellent spatial stability throughout the chamber and distributes air evenly over every shelf. Products on all levels are therefore processed equally at every point in the chamber to give consistent and repeatable results. The high performance circulation fan draws in fresh air, distributes it evenly over the product, and expels it through a discharge vent. Standard units operate from ambient up to 120°C, while an optional modulating valve enables the flow of air through the cabinet to be varied and the operating temperature to be adjusted up to 200°C.

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Steridium 'd-series' chambers are manufactured from the highest quality stainless steel, and the exteriors are epoxy powder-coated to give lasting performance year after year. 50mm thick high density mineral wool insulation keeps the exterior surfaces cool, minimizes heat losses, and reduces energy consumption.

The state of the art PID microdigital control system provides exceptional stability over time while an auto-tuning function ensures that optimum settings are used on every unit, independent of the chamber size. In the unlikely event of a control system failure, an independent mechanical thermostat will cut off the heating element to protect the product within the chamber.

The temperature control system can be enhanced by the addition of an optional countdown timer which will automatically switch off the heating elements after a set period of time, and a high temperature alarm system to alert users to excessive temperature levels within the cabinet.



SPECIFICATIONS & OPTIONS

Numerous designs above 1600 litre capacity are available upon request
Custom-made designs are a speciality of **Steridium's** engineering expertise

MODEL		d25	d75	d140	d170	d300	d500	d800	d1200	d1600
Chamber Dimensions	width	262	435	515	700	700	700	1490	1490	1005
	depth	300	375	520	600	600	600	610	610	1010
	height	295	440	520	400	750	1200	840	1260	1550
External Dimensions	width	370	540	620	866	866	866	1785	1785	1300
	depth	420	490	640	785	785	785	795	795	1195
	height	620	760	840	1085	1435	1885	1440	1860	2150
Capacity	litres	25	75	140	170	300	500	800	1200	1600
Temperature Range	ambient +5°C to 120°C (up to 200°C with modulating valve option)									
Accuracy	<0.2°C variation with time									
Heating Element (kW)		0.7	1.2	1.2	2.2	2.2	2.2	4.5	4.5	4.5
Shelf Spacing		80	80	80	90	90	90	90	90	100
Shelf Positions		3	4	5	4	8	13	8	13	14
Electrical	220-240V, 50-60Hz Single Phase (alternatives available)									
Castors		-	-	-	Optional	Optional	Optional	Optional	Optional	Optional
RS 485 Interface	<h1>OPTIONAL</h1>									
Modulating Valve										
Countdown Timer										
Temperature Alarm										

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