

Cole-Parmer® Gravity and Mechanical Convection Drying Ovens

- Low energy consumption provides operating cost savings
- PID controller gives you accurate and reliable temperature control
- Requires minimal heating time
- Easy-to-view LCD shows time, current and set temperatures, running status, and fan status
- Stainless steel inner chamber and powder-coated steel plate exterior resist corrosion for longer lifetime
- Rounded inner chamber corners offer easy cleaning
- Long-lasting silicone rubber gasket offers a tight seal, ensuring good heat retention and low energy consumption



Gravity convection oven

Mechanical convection oven



Cole-Parmer® Gravity and Mechanical Convection Drying Ovens

Our gravity and mechanical convection drying ovens offer multiple safety features such as temperature deviation alarm, overtemperature set point alarm, overcurrent protection, and auto-start after power loss/return.

Gravity convection ensures gentle, natural, air circulation within the chamber—suitable for sterilization, powder drying, high-temperature storage, and other applications requiring subtle airflow. Able to heat samples up to 200°C (392°F).

Mechanical convection offers fast heat-up and uniform temperature throughout the chamber for greater drying efficiency. The mechanical oven has an air vent on the back that can be adjusted by the knob located in front of the oven to control inner air and vapor circulation—ideal for your drying and sterilization needs. Able to heat samples up to 250°C (482°F).

Each oven includes stainless steel shelves with mounting brackets. Additional shelves can be ordered separately (see table).

Gravity convection oven



Mechanical convection oven

Cole-Parmer® Gravity and Mechanical Convection Drying Ovens

Specifications

Temperature range:

Gravity: 10°C above ambient to 200°C (50 to 392°F)

Mechanical: 10°C above ambient to 250°C (50 to 482°F)

Display resolution: 0.1°C

Temperature control accuracy: ±0.5°C

Timer range: 0 to 99 hrs, 59 min

Rise time:

Gravity: 15 to 30 min to 100°C

Mechanical: 20 to 50 min to 100°C



Capacity cu ft (L)	Temperature uniformity	No. of shelves included	No. of shelf positions	Dimensions (W x H x D)		Power			Oven	Additional shelf
				Chamber	Overall	VAC	Hz	Watts	Item number	Item number
Gravity convection ovens										
0.95 (27)	±3% at 100°C	2	6	12.6" x 14" x 11.8"	18" x 26" x 20.5"	120	60	850	ML-52411-00	ML-52411-36
				(32 x 35.5 x 30 cm)	(46 x 66 x 52 cm)	220	50/60		ML-52411-01	
1.97 (56)	±3% at 100°C	2	8	15.75" x 16.3" x 13"	21.2" x 28.3" x 21.6"	120	60	1000	ML-52411-02	ML-52411-37
				(40 x 41.5 x 33 cm)	(54 x 72 x 55 cm)	220	50/60		ML-52411-03	
3.4 (96)	±3.5% at 100°C	2	10	17.7" x 20" x 17"	23.2" x 32" x 25.5"	120	60	1400	ML-52411-04	ML-52411-38
				(45 x 50.5 x 43 cm)	(59 x 81 x 65 cm)	220	50/60		ML-52411-05	
5 (140)	±3.5% at 100°C	2	11	20.5" x 22.6" x 19.7"	26" x 34.6" x 28.3"	120	60	2000	ML-52411-06	ML-52411-39
				(52 x 57.5 x 50 cm)	(66 x 88 x 72 cm)	220	50/60		ML-52411-07	
7 (200)	±4% at 100°C	2	13	22.4" x 25" x 22"	28" x 37.2" x 30.7"	220	50/60	2200	ML-52411-08	ML-52411-40
				(57 x 64 x 56 cm)	(71 x 94.5 x 78 cm)					
Mechanical convection ovens										
0.56 (16)	±1.5% at 100°C	2	4	9.8" x 9.8" x 10"	20.8" x 16.3" x 14.8"	120	60	600	ML-52411-09	ML-52411-41
				(25 x 25 x 26 cm)	(53 x 41.5 x 37.6 cm)	220	50/60		ML-52411-10	
1 (30)	±2% at 100°C	2	5	13" x 12.5" x 12.5"	24.5" x 20" x 17.75"	120	60	850	ML-52411-11	ML-52411-42
				(34 x 32 x 32 cm)	(62.2 x 50.5 x 45.1 cm)	220	50/60		ML-52411-12	
1.7 (50)	±2.5% at 100°C	2	6	16.5" x 13.8" x 15.5"	27.5" x 21" x 20.8"	120	60	1100	ML-52411-13	ML-52411-43
				(42 x 35 x 39.5 cm)	(70 x 53.5 x 53 cm)	220	50/60		ML-52411-14	
2.8 (80)	±3% at 100°C	2	7	17.7" x 17.7" x 15.75"	29" x 24.2" x 20.5"	120	60	1550	ML-52411-15	ML-52411-44
				(45 x 45 x 40 cm)	(73.6 x 61.5 x 52.2 cm)	220	50/60		ML-52411-16	
4.8 (136)	±3% at 100°C	2	10	21.6" x 21.6" x 17.7"	32.75" x 28" x 22.8"	120	60	2050	ML-52411-17	ML-52411-45
				(55 x 55 x 45 cm)	(83.2 x 71.5 x 58.1 cm)	220	50/60		ML-52411-18	
7.8 (220)	±3% at 100°C	2	14	23.6" x 29.5" x 19.6"	34.6" x 36" x 24.8"	220	50/60	2450	ML-52411-19	ML-52411-46
				(60 x 75 x 50 cm)	(88 x 91.5 x 63 cm)					
14 (400)	±3.5% at 100°C	3	12	39.4" x 31.5" x 20"	50.5" x 41.7" x 29.5"	220	50/60	3100	ML-52411-20	ML-52411-47
				(100 x 80 x 51 cm)	(128.5 x 106 x 75 cm)					
22 (620)	±4% at 100°C	4	12	33" x 53.3" x 23.6"	38.5" x 74" x 31.5"	220	50/60	4000	ML-52411-21	ML-52411-48
				(84 x 135.5 x 60 cm)	(98 x 188 x 80 cm)					



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Pricing on any accessories shown can be found by keying the part number into the search box on our website.

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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