

# Incubator Oven

## Controller SMART-Lab™ Jog-Dial

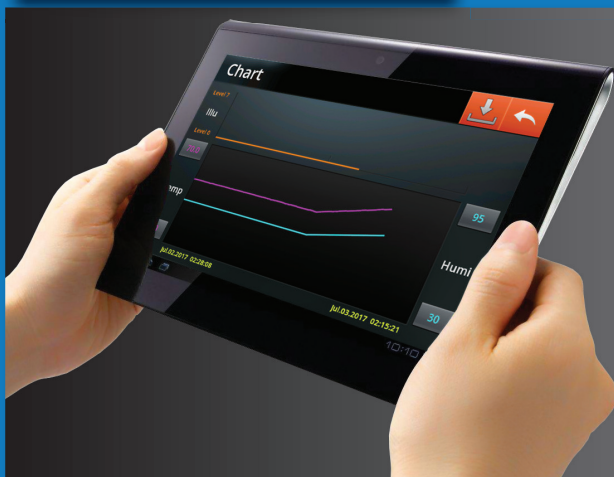
**FAVS**  
Scientific Equipment

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# Anytime - Anywhere connected laboratory



### SMART-Lab™ Controller



- full touch screen TFT LCD:
- WiRe™ app service, remote control system
- variable program settings
- self-diagnosis and interactive temperature graph
- automatic data recording and password protection
- data transfer to PC by USB memory
- digital calibration (offset function)
- min-/max-temperature memory & program function
- push-alarm service to smartphone or tablet PC

more information on 8 - 11

### SMART-Lab devices

Incubator	Oven
<b>SWIG</b> 70°C, 32 / 50 / 105 / 155 l - <b>page 59</b>	<b>SWON</b> 230°C, 32/50/105/155 l - <b>page 77</b>
<b>SWIF</b> 70°C, 50/105/155 l - <b>page 61</b>	<b>SWOF</b> 250°C, 50/105/155 l - <b>page 79</b>
<b>SWIR</b> 0-60°C, refrigerated - <b>page 65</b>	<b>SWOV</b> 200°C, 18.6/30/70 l, 750mmHg - <b>page 81</b>
<b>STH</b> -20/-40°C, 98% rel. hum. - <b>page 72</b>	
<b>STH-E</b> -20°C, 95% rel. hum. - <b>page 73</b>	
<b>SWGC</b> Illumination, 95% rel. hum. - <b>page 74</b>	

### Jog-Dial controller

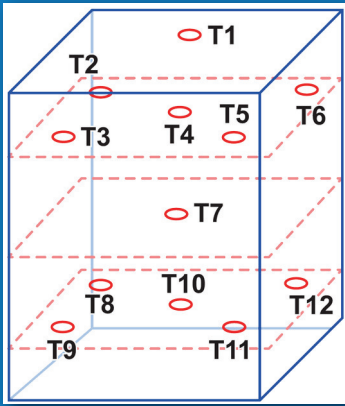
- ergonomic design for easy and convenient usage
- 2-way Jog-Dial knob provides simple setting of required temperature and time
- high quality illuminated LCD
- „MAIN“ and „SUB“ button to access all menus



Incubator	Oven
<b>WIG</b> 70°C, 32 / 50 / 105 / 155 l on <b>page 58</b>	<b>WON</b> 230°C, 32/50/105/155 l on <b>page 76</b>
<b>WIF</b> 70°C, 50/105/155 l on <b>page 60</b>	<b>WOF</b> 250°C, 50/105/155 l on <b>page 78</b>
<b>WIR</b> 0-60°C, refrigerated on <b>page 64</b>	<b>WOV</b> 200°C, 18.6/30/70 l, 750mmHg on <b>page 80</b>

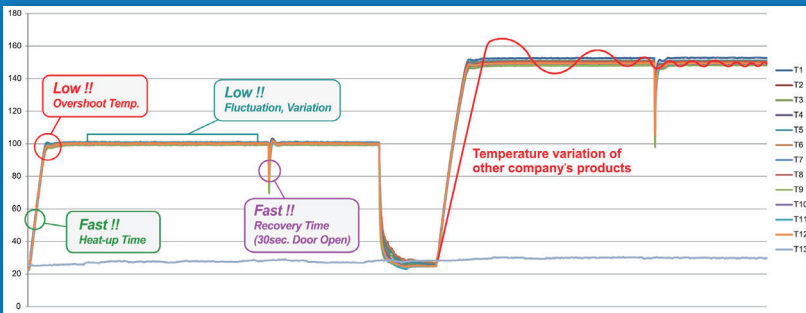
# Incubator Oven

## General information



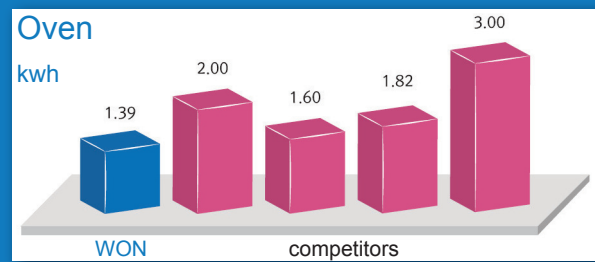
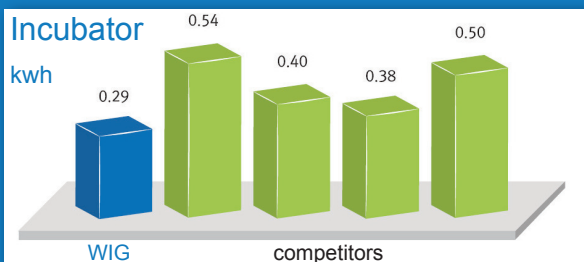
### Temperature uniformity successfully tested by ASTM standards

All incubators and ovens are thoroughly tested, using 12 temperature sensors and the latest instruments to obtain validation, which corresponds to international standards.



### Green product

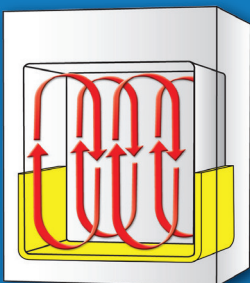
All incubators and ovens achieve minimum power consumption by using heating elements consuming minimum power adjusted for the capacity and temperature of the chamber.



### Incubator air-flow

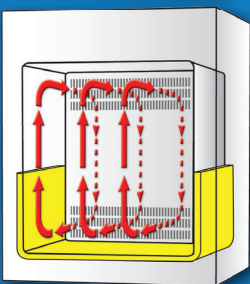
#### Gravity-air

The incubators gravity-air flow is established by creating radiant and conductive heat on three sides of the chamber (bottom, left and right side).



#### Forced-air

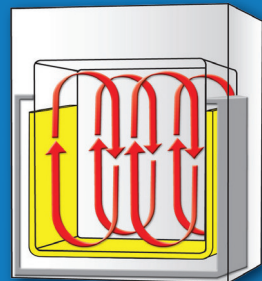
The incubators forced-air flow is established by a three sided heating element in combination with a very effective fan placed in an air-flow room for best temperature uniformity in the whole chamber.



### Oven air-flow

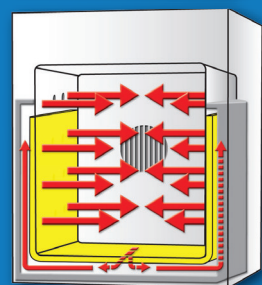
#### Gravity-air

The ovens gravity-air flow is established by heating up air in a pre-heating zone by heating elements on the bottom, left and right side. The pre-heated air will be restrictively provided into the chamber.



#### Forced-air

The ovens forced-air flow is established by a very effective fan installed in the rear of the chamber sucking air from the chamber into the pre-heating zone where heating elements on the bottom, left and right side heat up air. The pre-heated air is uniformly and quickly provided into the chamber by a special side and bottom structure.



# Oven | vacuum oven

Jog-Dial controller, 10 - 750 mm Hg (0.63 mbar), up to 200°C, 18.6 / 30 / 70 l



Optimized gas exchange



Wise remote



Jog-Dial controller

## WOV 200°C, 18.6/30/70 l, 750mmHg

### Ideal for:

- drying, baking, conditioning, curing, out-glassing solids and liquids, vacuum embedding, moisture testing, plating and aging test

### Features:

- very easy and convenient for vacuuming and venting, easy to read vacuum gauge
- high quality door sealing: high temperature grade silicone molded gasket
- superior uniformity and stability
- safety window: tempered safety glass 12T & polycarbonate 5T
- RS232C interface for monitoring and controlling (WireRemote)
- stainless steel interior, powder-coated steel body and glass wool insulation
- 2x aluminium shelves included
- storage function for set values of alarm and timer
- backlight LCD display
- CE & UL/CUL certified and unique serial number for tracing

### Safety mechanism:

- locking mode
- overheat and over-current protection
- sensor error detection and leakage breaker

### Controller:

- **Jog-Dial controller (PID)** with 2-way knob (turn and push), digital LCD with backlight, and two durable setting buttons



WOV-30 with 2x aluminium shelves (included)

Model	WOV-20	WOV-30	WOV-70
Capacity	18.6 l	30 l	70 l
Vacuum range, level & rate	10 - 750 mmHg, 0.63 mbar, 0.39 mbar/h		
Temperature range, fluctuation & sensor	room temperature +5°C - 200°C, fluctuation: ±0.5°C at 100°C & 150°C, PT 100 sensor		
Temperature variation	±2.0°C at 100°C, ±3.0°C at 150°C		±2.5°C at 100°C, ±3.5 at 150°C
Heating power	2 x 170 W, 2 x 130 W		2 x 350 W, 2 x 450 W
Heat-up time	60 min. to 100°C 90 min. to 150°C	70 min. to 100°C 100 min. to 150°C	80 min. to 100°C 100 min. to 150°C
Timer & alarm	99hr 59 min (delay & continuous run) and timer end		
Resolution	control: ±1.0°C, display: ±1.0°C		
Height between shelves	87 mm	98 mm	133 mm
Vacuum inlet valve size	outer Ø10 mm		
Internal dimensions (W x D x H)	265 x 290 x 265 mm	300 x 330 x 300 mm	400 x 435 x 400 mm
External dimensions (W x D x H), net weight	480 x 475 x 552 mm, 48 kg	515 x 515 x 587 mm, 55 kg	618 x 620 x 687 mm, 85 kg
Packing size & gross weight	585 x 580 x 795 mm, 59 kg	620 x 620 x 830 mm, 67 kg	725 x 720 x 930 mm, 100 kg
Power supply	1 Phase AC 120V, 60 Hz or AC 230V, 50/60 Hz		
Power consumption	600 W	600 W	1,6 kW
Order number 230V	DH.WOV03020	DH.WOV03030	DH.WOV03070
Order number 120V	DH.WOV04020	DH.WOV04030	DH.WOV04070