



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



thomassci.com

833.544.SHIP (7447)





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
				Chamber	Overall	VAC	Hz	Watts	Item number
Gravity convection ovens									
0.95 (27)	±3% at 100°C	2	6	12.6" x 14" x 11.8" (32 x 35.5 x 30 cm)	18" x 26" x 20.5" (46 x 66 x 52 cm)	120	60	850	22A00F783
						220	50/60		22A00F784
1.97 (56)	±3% at 100°C	2	8	15.75" x 16.3" x 13" (40 x 41.5 x 33 cm)	21.2" x 28.3" x 21.6" (54 x 72 x 55 cm)	120	60	1000	22A00F785
						220	50/60		22A00F786
3.4 (96)	±3.5% at 100°C	2	10	17.7" x 20" x 17" (45 x 50.5 x 43 cm)	23.2" x 32" x 25.5" (59 x 81 x 65 cm)	120	60	1400	22A00F787
						220	50/60		22A00F788
5 (140)	±3.5% at 100°C	2	11	20.5" x 22.6" x 19.7" (52 x 57.5 x 50 cm)	26" x 34.6" x 28.3" (66 x 88 x 72 cm)	120	60	2000	22A00F789
						220	50/60		22A00F790
7 (200)	±4% at 100°C	2	13	22.4" x 25" x 22" (57 x 64 x 56 cm)	28" x 37.2" x 30.7" (71 x 94.5 x 78 cm)	220	50/60	2200	22A00F791
Mechanical convection ovens									
0.56 (16)	±1.5% at 100°C	2	4	9.8" x 9.8" x 10" (25 x 25 x 26 cm)	20.8" x 16.3" x 14.8" (53 x 41.5 x 37.6 cm)	120	60	600	22A00F792
						220	50/60		22A00F793
1 (30)	±2% at 100°C	2	5	13" x 12.5" x 12.5" (34 x 32 x 32 cm)	24.5" x 20" x 17.75" (62.2 x 50.5 x 45.1 cm)	120	60	850	22A00F794
						220	50/60		22A00F795
1.7 (50)	±2.5% at 100°C	2	6	16.5" x 13.8" x 15.5" (42 x 35 x 39.5 cm)	27.5" x 21" x 20.8" (70 x 53.5 x 53 cm)	120	60	1100	22A00F796
						220	50/60		22A00F797
2.8 (80)	±3% at 100°C	2	7	17.7" x 17.7" x 15.75" (45 x 45 x 40 cm)	29" x 24.2" x 20.5" (73.6 x 61.5 x 52.2 cm)	120	60	1550	22A00F798
						220	50/60		22A00F799
4.8 (136)	±3% at 100°C	2	10	21.6" x 21.6" x 17.7" (55 x 55 x 45 cm)	32.75" x 28" x 22.8" (83.2 x 71.5 x 58.1 cm)	120	60	2050	22A00F800
						220	50/60		22A00F801
7.8 (220)	±3% at 100°C	2	14	23.6" x 29.5" x 19.6" (60 x 75 x 50 cm)	34.6" x 36" x 24.8" (88 x 91.5 x 63 cm)	220	50/60	2450	22A00F802
14 (400)	±3.5% at 100°C	3	12	39.4" x 31.5" x 20" (100 x 80 x 51 cm)	50.5" x 41.7" x 29.5" (128.5 x 106 x 75 cm)	220	50/60	3100	22A00F803
22 (620)	±4% at 100°C	4	12	33" x 53.3" x 23.6" (84 x 135.5 x 60 cm)	38.5" x 74" x 31.5" (98 x 188 x 80 cm)	220	50/60	4000	22A00F804



ThomasSci.com 833.544.SHIP (7447)
 CustomerService@ThomasSci.com

Connect With Us:

