thermo scientific



Thermo Scientific Heratherm Heating and Drying Ovens

Efficient, safe and easy



Thermo Scientific Heratherm Heating and Drying Ovens

your samples

We are obsessed with sample integrity. Each of our laboratory heating and drying ovens is designed with sample protection as top priority.

Heratherm[®] ovens are available in three different models. Choose gravity or mechanical convection technology.

- General Protocol units are optimally suited to everyday heating and drying applications up to 250 °C.
- Advanced Protocol models provide the necessary technologies for users requiring ultimate accuracy and increased heating capability up to 330 °C.
- Advanced Protocol Security ovens offer additional safety features aimed at ultimate protection of your most precious samples and products up to 330 °C.

Sizes include three table top models of 60 L, 100 L and 180 L, and two free standing models of 400 L and 750 L.





Energy efficient

The new Heratherm ovens feature an environmentally friendly design with cost savings in mind, reducing energy consumption by as much as 25% compared to previous models.**

Discover why laboratories across the globe rely on Thermo Scientific products every day.

From simple drying of glassware to the most complex and carefully controlled heating applications, your oven is an invaluable part of your daily work. The Heratherm oven range includes an array of solutions to match your needs – and are backed by a two-year warranty on parts and labor, meaning confidence for your investment.*

*Subject to Thermo Fisher Scientific Standard Limited Warranty. See www.thermofisher.com or product literature for details.

efficient	 Improving energy efficiency, increasing cost effectiveness, reducing environmental impact compared to previous models** Unique door design reduces heat emission Timer for effective usage and additional energy savings Space saving footprint without compromising volume Flexible shelving system allows for optimal space utilization
safe	 Smart safety system surveys functionality of oven consistently Temperature uniformity as good as +/-1.3°C at 150°C Automatic audible and visual over-temperature alarm Access port for data logging with independent sensors Low external surface temperature for easy handling
easy	 Easy-to-read, large vacuum fluorescent display Easy setting with intuitive interface Easy cleaning with rounded corners

*See www.thermoscientific.com or product literature for details. Subject to Thermo Fisher Scientific Standard Limited Warranty. **Based on internal testing 10/2010

Innovative technology for outstanding versatility



HERATHERM FEATURES	GENERAL PI		ADVANCED OVE		ADVANCED PROTOCOL SECURITY OVENS
TLATORES					SECONITI OVENS
	table top	large capacity	table top	large capacity	table top
Temperature range	50 °C1 -	250 °C	50 °C1 - 330 °C	501 °C - 250 °C	50 °C1 - 330 °C
Interior material	stainless ste	el 1.4016	stainless steel	1.4301	stainless steel 1.4301
Rounded interior corners	~	,	v	1	V
Microprocessor control	~	,	v	1	V
Automatic overtemperature alarm	~	,	v	/	V
Stackable with optional stacking kit	V	٠	V	٠	V
Easy calibration routine	~	,	v	/	V
Gravity convection	choice	V	choice	٠	choice
Mechanical convection	choice	٠	choice	V	choice
Timer functions	on/	off	choice of weekly/ h	nourly/ real time ²	choice of weekly/ hourly/ real time ²
Fresh air damper	manually c	controlled	electronicall	y controlled	electronically controlled
Access port for independent data monitoring	use exha	ust vent	v	/	V
RS232 interface	~	,	v	/	V
Adjustable fan speed	•		5 speeds ³	2 speeds ³	5 speeds ³
Programmable (ramps / dwells)	•		v	/	V
Boost function for accelerated heat-up	•		V	۰	V
Optional stainless steel exterior	•		V	V	V
Dry alarm contact for connection of alarm dev	vice •		v	/	V
Automatic undertemperature alarm	•		•		V
Door alarm	٠		٠	V	V
Lockable door	•				V
Connection for optional sample temperature s	sensor •				V

¹ Temperatures as low as ambient +10 °C can be selected – requires open damper and no additional heat in unit. ² for details on timer see page 8. ³ Fan only on mechanical convection models; fan cannot be switched off, will run at least at ~20%; fan speed depends on temperature - with high temperatures, the fan will run faster to prevent overheating of motor. The fan continues running when opening the door.

Convection technologies – your choice



Mechanical convection

- Fast sample drying and heating
- Superior temperature uniformity
- Fast temperature recovery after door opening

Gravity convection

- Gentle drying and heating with low air turbulences
- Perfect for working with materials that are sensitive
 - to airflow such as powders and foils



Select the right model for your needs

Thermo Scientific Heratherm Ovens Selector Guide

convection for
est temperature
Ivanced Protocol our Thermo
temperatures
programming capabilities -
perature accuracy.
al sample safety.
dvanced Protocol
otocol Security for
ed Protocol
e Advanced

Footprint Comparison*

Making the best use of valuable space in your lab, Heratherm ovens are designed with a very small footprint ratio compared to the interior volume. In addition they are stackable with an optional stacking kit.

Maximized space efficiency

For heat treatment and drying processes that involve flammable solvents or potentially explosive atmospheres,

please talk to your Thermo Scientific representative.



The free standing models enhance flexibility by easily moving around on their casters, which can be locked to ensure stable set-up of the units.

nanufacturer A

manufacturer E

Thermo Scientific Heratherm General Protocol Ovens

Heratherm General Protocol table top ovens are perfect for routine daily work, providing the ideal heating and drying solution for your applications.

Smooth inner casing with easy to clean rounded corners



for ease of use

- Simple, microprocessor-based touch button controls
- Doors can be opened over 180° making these units easy to access
- Automatic overtemperature alarm system to protect samples

Specifications table/order numbers General Protocol Ovens

51028139	51028140	51028141
OGS60	OGS100	OGS180
Gravity convection	Gravity convection	Gravity convection
50 °C1 - 250 °C	50 °C1 - 250 °C	50 °C1 - 250 °C
± 4 °C	± 4.5 °C	±5 °C
± 0.4 °C	± 0.4 °C	± 0.4 °C
0.3 / 3.2	0.36 / 3.9	0.47 / 5.1
65 / 2.3	105 / 3.75	176 / 6.2
328 x 480 x 415 / 12.9 x 18.9 x 16.3	438 x 580 x 414 / 17.2 x 22.8 x 16.3	438 x 680 x 589 / 17.2 x 26.8 x 23.2
530 x 755 x 565 / 20.9 x 29.7 x 22.2	640 x 855 x 565 / 25.2 x 33.7 x 22.2	640 x 955 x 738 / 25.2 x 37.6 x 29.1
2 / 13	2 / 16	2 / 19
25 / 55	25 / 55	25 / 55
230 / 50/60	230 / 50/60	230 / 50/60
1800 / 7.9	3100 / 13.5	3100 / 13.5
194	261	320
42 / 93	53 / 117	66 / 146
	OGS60 Gravity convection 50 °C' - 250 °C ± 4 °C ± 0.4 °C 0.3 / 3.2 65 / 2.3 328 x 480 x 415 / 12.9 x 18.9 x 16.3 530 x 755 x 565 / 20.9 x 29.7 x 22.2 2 / 13 25 / 55 230 / 50/60 1800 / 7.9 194	$\begin{array}{c c c c c c c c c c c c c c c c c c c $

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180° door opening

Allows convenient access to the interior for hassle free cleaning and easy loading of samples.



performance for proven results	 Operating from 50 °C up to 250 °C Gravity convection units are designed to protect delicate samples while offering temperature uniformity of +/- 3.5 °C with temperature stability of +/- 0.4 °C at 150 °C Mechanical convection models provide a temperature uniformity of +/-2.9 °C with temperature stability of +/-0.3 °C at 150 °C
data logging	• The exhaust vent can be used as an access port for an external temperature sensor

All Heratherm ovens come standard with a RS232 data interface

• Optional factory installed access ports available

Specifications table/order numbers General Protocol Ovens

51028148	51028149	51028150
OMS60	OMS100	OMS180
Mechanical convection	Mechanical convection	Mechanical convection
50 °C1 - 250 °C	50 °C1 - 250 °C	50 °C1 - 250 °C
± 3.3 °C	± 3.5 °C	± 2.8 °C
± 0.3 °C	± 0.4 °C	± 0.3 °C
0.3 / 3.2	0.36 / 3.9	0.47 / 5.1
66 / 2.3	104 / 3.65	179 / 6.3
354 x 508 x 368 / 13.9 x 20 x 14.5	464 x 608 x 368 / 18.3 x 23.9 x 14.5	464 x 708 x 543 / 18.3 x 27.9 x 21.4
530 x 755 x 565 / 20.9 x 29.7 x 22.2	640 x 855 x 565 / 25.2 x 33.7 x 22.2	640 x 955 x 738 / 25.2 x 37.6 x 29.1
2 / 13	2 / 16	2 / 19
25 / 55	25 / 55	25 / 55
230 / 50/60	230 / 50/60	230 / 50/60
1400 / 6.1	3060 / 13.3	3060 / 13.3
316	410	465
42 / 93	53 / 117	66 / 146
	$\begin{array}{c} \text{OMS60} \\ \text{Mechanical convection} \\ \text{50 } ^\circ \text{C}^1 - 250 \ ^\circ \text{C} \\ \pm 3.3 \ ^\circ \text{C} \\ \pm 0.3 \ ^\circ \text{C} \\ 0.3 \ / 3.2 \\ 66 \ / 2.3 \\ 354 \ x \ 508 \ x \ 368 \ / \ 13.9 \ x \ 20 \ x \ 14.5 \\ 530 \ x \ 755 \ x \ 565 \ / \ 20.9 \ x \ 29.7 \ x \ 22.2 \\ 2 \ / \ 13 \\ 25 \ / \ 55 \\ 230 \ / \ 50/60 \\ 1400 \ / \ 6.1 \\ 316 \end{array}$	OMS60 OMS100 Mechanical convection Mechanical convection $50 ^{\circ}C^{\circ} - 250 ^{\circ}C$ $50 ^{\circ}C^{\circ} - 250 ^{\circ}C$ $\pm 3.3 ^{\circ}C$ $\pm 3.5 ^{\circ}C$ $\pm 0.3 ^{\circ}C$ $\pm 0.4 ^{\circ}C$ $0.3 / 3.2$ $0.36 / 3.9$ $66 / 2.3$ $104 / 3.65$ $354 x 508 x 368 / 13.9 x 20 x 14.5$ $464 x 608 x 368 / 18.3 x 23.9 x 14.5$ $530 x 755 x 565 / 20.9 x 29.7 x 22.2$ $640 x 855 x 565 / 25.2 x 33.7 x 22.2$ $2 / 13$ $2 / 16$ $25 / 55$ $25 / 55$ $230 / 50/60$ $230 / 50/60$ $1400 / 6.1$ $3060 / 13.3$ 316 410

¹ Temperatures as low as ambient +10 °C can be selected – requires open damper and no additional heat in unit. ² Depth does not include handle/display (65mm / 2.6 in.) and distance spacer at rear (80mm / 3.1 in.); height includes the feet (35mm / 1.4 in.) NOTE: All figures in all tables are typical average values for series devices, based on factory standard following norm DIN12880. Please contact us for certification information or IQ/OQ documents.

Thermo Scientific Heratherm Advanced Protocol Ovens

As well as incorporating all the benefits of our General Protocol table top ovens, the Advanced Protocol range boasts additional features providing even more flexibility and accuracy.



100 L model shown

maximum efficiency	 Timer extends the automation options available to the user > Automate the oven to turn on or off at pre-set times > Weekly function allows to set on / off times for each day of the week individually > Real time function allows to set timer based on actual time in hours and minutes > Timer is perfect to save energy by running the oven just at needed time
ultimate performance	 Capable of operating at temperatures up to 330 °C Our highest level of temperature uniformity Exceptionally low energy consumption – 60 L models need just 170 W (gravity convection) and 275 W (mechanical convection) per hour to maintain 150 °C

Specifications table/order numbers Advanced Protocol Ovens

opeemeatione tabl				
Order number (coat	ed exterior)	51028142	51028143	51028144
Model		OGH60	OGH100	OGH180
Order number (stain	less steel exterior)	51028709	51028711	51028712
Model		OGH60 SS	OGH100 SS	OGH180 SS
Convection technolog	У	Gravity convection	Gravity convection	Gravity convection
Temperature range	°℃	50 °C1 - 330 °C	50 °C1 - 330 °C	50 °C1 - 330 °C
Spatial temperature de	eviation at 150 °C	± 2.5 °C	± 3.0 °C	± 2.5 °C
Temperature deviation	n over time at 150 °C	± 0.3 °C	± 0.3 °C	± 0.3 °C
Footprint	m² / sqft	0.3 / 3.2	0.36 / 3.9	0.47 / 5.1
Chamber volume	L / cuft	61 / 2.15	99 / 3.6	168 / 6.05
Dimensions	chamber, mm / in (W x H x D)	328 x 480 x 389 / 12.9 x 18.9 x 15.3	438 x 580 x 389 / 17.2 x 22.8 x 15.3	438 x 680 x 564 / 17.2 x 26.8 x 22.2
	exterior ² , mm / in (W x H x D)	530 x 755 x 565 / 20.9 x 29.7 x 22.2	640 x 855 x 565 / 25.2 x 33.7 x 22.2	640 x 955 x 738 / 25.2 x 37.6 x 29.1
Number of shelves	supplied / positions	2 / 13	2 / 16	2 / 19
Max. shelf load	kg / Ib	25 / 55	25 / 55	25 / 55
Rated voltage / freque	ency V / Hz	230 / 50/60	230 / 50/60	230 / 50/60
Rated power / max. c	urrent W / A	1810 / 7.9	3100 / 13.5	3100 / 13.5
Energy consumption a	at 150° C W	170	210	290
Weight	kg / Ib	44 / 97	55 / 121	69 / 152

¹ Temperatures as low as ambient +10 °C can be selected – requires open damper and no additional heat in unit. ² Depth does not include handle/display (65mm / 2.6 in.) and distance spacer at rear (80mm / 3.1 in.); height includes the feet (35mm / 1.4 in.) NOTE: All figures in all tables are typical average values for series devices, based on factory standard following norm DIN12880. Please contact us for certification information or IQ/OQ documents.documents.

8

Fan adjustable in five speed settings for matching the airflow to your application

Dedicated access port (18 mm in diameter) allows the introduction of independent sensors



Operating temperatures as high as 330 °C

- Adjustable fan speed for application related airflow
 - > High speed for fastest drying/heating, quick recovery as well as best temperature stability/uniformity

> Reduced speed for applications that require minimal airflow, like drying of paper, food or phamaceutical samples

unmatched sophisticatior

- > Fan speed is adjustable in 5 settings*
- Programmable controller for temperature ramps and dwells > Store up to 10 programs with 10 discrete steps
- > Features electronically controlled fan speed and damper position
- Access port allows the introduction of sensors for independent data monitoring
- A simple calibration routine ensures temperature accuracy over time
- Boost function enables rapid heating up no need to run the oven 24/7

*Actual speed will vary by temperature, and fan cannot be switched off - to prevent overheating

Specifications table/order numbers Advanced Protocol Ovens

Order number (coated exterio	r)	51028151	51028152	51028153
Model		OMH60	OMH100	OMH180
Order number (stainless steel	exterior)	51028713	51028715	51028716
Model		OMH60 SS	OMH100 SS	OMH180 SS
Convection technology		Mechanical convection	Mechanical convection	Mechanical convection
Temperature range	°C	50 °C1 - 330 °C	50 °C1 - 330 °C	50 °C1 - 330 °C
Spatial temperature deviation	at 150 °C	± 1.5 °C	± 1.3 °C	± 1.5 °C
Temperature deviation over time	at 150 °C	± 0.2 °C	± 0.2 °C	± 0.2 °C
Footprint	m² / sqft	0.3 / 3.2	0.36 / 3.9	0.47 / 5.1
Chamber volume	L / cuft	62 / 2.2	97 / 3.5	170 / 6.1
Dimensions chamber,	mm / in (W x H x D)	354 x 508 x 343 / 13.9 x 20 x 13.5	464 x 608 x 343 / 18.3 x 23.9 x 13.5	464 x 708 x 518 / 18.3 x 27.9 x 20.4
exterior ² ,	mm / in (W x H x D)	530 x 755 x 565 / 20.9 x 29.7 x 22.2	640 x 855 x 565 / 25.2 x 33.7 x 22.2	640 x 955 x 738 / 25.2 x 37.6 x 29.1
Number of shelves	supplied / positions	2 / 13	2 / 16	2 / 19
Max. shelf load	kg / lb	25 / 55	25 / 55	25 / 55
Rated voltage / frequency	V / Hz	230 / 50/60	230 / 50/60	230 / 50/60
Rated power / max. current	W / A	1400 / 6.1	3060 / 13.3	3060 / 13.3
Energy consumption at 150° C	W	275	389	448
Weight	kg / lb	44 / 97	55 / 121	69 / 152

¹ Temperatures as low as ambient +10 °C can be selected – requires open damper and no additional heat in unit. ² Depth does not include handle/display (65mm / 2.6 in.) and distance spacer at rear (80mm / 3.1 in.); height includes the feet (35mm / 1.4 in.) NOTE: All figures in all tables are typical average values for series devices, based on factory standard following norm DIN12880. Please contact us for certification information or IQ/OQ documents.

Thermo Scientific Heratherm Advanced Protocol Security Ovens

Our Advanced Protocol Security table top portfolio combines the benefits of our advanced protocol line with an extra layer of security for applications where process reliability and sample protection are paramount.





• Auto-dry function deactivates oven when the samples are dry, saving energy (Note: An optional sample temperature sensor is required to utilize this feature)

enhanced safety

- Standard overtemperature alarm and an additional undertemperature alarm ensure that your samples are kept at the correct temperature
- Door lock prevents disruption, tampering or accidental opening
- Door alarm notifies the operator when door is left open accidentally
- Socket for independent sample sensor (option): When connected, exact sample temperature is shown on display for additional peace-of-mind

Specifications table/order numbers Advanced Protocol Security Ovens

Order number (coated	exterior)	51028145	51028146	51028147
Model		OGH60-S	OGH100-S	OGH180-S
Order number (stainles	ss steel exterior)	51028544	51028545	51028546
Model		OGH60-S SS1	OGH100-S SS1	OGH180-S SS1
Convection technology		Gravity convection	Gravity convection	Gravity convection
Temperature range	°℃	50 °C ² - 330 °C	50 °C ² - 330 °C	50 °C ² - 330 °C
Spatial temperature devia	ation at 150 °C	± 2.5 °C	± 2.5 °C	± 2.9 °C
Temperature deviation ov	ver time at 150 °C	± 0.3 °C	± 0.3 °C	± 0.3 °C
Footprint	m² / sqft	0.3 / 3.2	0.36 / 3.9	0.47 / 5.1
Chamber volume	L / cuft	61 / 2.15	99 / 3.6	168 / 6.05
Dimensions	chamber, mm / in (W x H x D)	328 x 480 x 389 / 12.9 x 18.9 x 15.3	438 x 580 x 389 / 17.2 x 22.8 x 15.3	438 x 680 x 564 / 17.2 x 26.8 x 22.2
	exterior ³ , mm / in (W x H x D)	530 x 755 x 565 / 29.7 x 28.3 x 22.2	640 x 855 x 565 / 25.2 x 33.7 x 22.2	640 x 955 x 738 / 25.2 x 37.6 x 29.1
Number of shelves	supplied / positions	2 / 13	2 / 16	2 / 19
Max. shelf load	kg / Ib	25 / 55	25 / 55	25 / 55
Rated voltage / frequenc	y V / Hz	230 / 50/60	230 / 50/60	230 / 50/60
Rated power / max. curr	rent W/A	1810 / 7.9	3100 / 13.5	3100 / 13.5
Energy consumption at 1	150° C W	170	210	290
Weight	kg / Ib	44 / 97	55 / 121	69 / 152

¹ Stainless Steel. ² Temperatures as low as ambient +10 °C can be selected – requires open damper and no additional heat in unit. ³ Depth does not include handle/display (65mm / 2.6 in.) and distance spacer at rear (80mm / 3.1 in.); height includes the feet (35mm / 1.4 in.) NOTE: All figures in all tables are typical average values for series devices, based on factory standard following norm DIN12880. Please contact us for certification information or IQ/OQ documents.



An audible door alarm notifies the operator when the door is left open

Unique optional sample sensor

- Measure exact sample temperature: shown on display in addition to chamber temperature
- When used with "auto dry" program, the oven will switch off automatically as soon as sample is dry to save energy!



Optional stainless steel exterior

- Robust and corrosion-resistant surface
- Easy-to-clean
- Meets demanding needs in pharmaceutical and clinical laboratories



Stainless steel exterior meets demanding needs in pharmaceutical and clinical laboratories

Specifications table/order numbers Advanced Protocol Security Ovens

Order number (coated exterio	or)	51028154	51028155	51028156
Model		OMH60-S	OMH100-S	OMH180-S
Order number (stainless stee	l exterior)	51028547	51028548	51028549
Model		OMH60-S SS1	OMH100-S SS1	OMH180-S SS1
Convection technology		Mechanical convection	Mechanical convection	Mechanical convection
Temperature range	°C	50 °C₂ - 330 °C	50 °C² - 330 °C	50 °C² - 330 °C
Spatial temperature deviation	at 150 °C	± 1.5 °C	± 1.3 °C	± 1.5 °C
Temperature deviation over time	at 150 °C	± 0.2 °C	± 0.2 °C	± 0.2 °C
Footprint	m² / sqft	0.3 / 3.2	0.36 / 3.9	0.47 / 5.1
Chamber volume	L / cuft	62 / 2.2	97 / 3.5	170 / 6.1
Dimensions chamber	r, mm / in (W x H x D)	354 x 508 x 343 / 13.9 x 20 x 13.5	464 x 608 x 343 / 18.3 x 23.9 x 13.5	464 x 708 x 518 / 18.3 x 27.9 x 20.4
exterior ³	, mm / in (W x H x D)	530 x 755 x 565 / 20.9 x 29.7 x 22.2	640 x 855 x 565 / 25.2 x 33.7 x 22.2	640 x 955 x 738 / 25.2 x 37.6 x 29.1
Number of shelves	supplied / positions	2 / 13	2 / 16	2 / 19
Max. shelf load	kg / lb	25 / 55	25 / 55	25 / 55
Rated voltage / frequency	V / Hz	230 / 50/60	230 / 50/60	230 / 50/60
Rated power / max. current	W / A	1400 / 6.1	3060 / 13.3	3060 / 13.3
Energy consumption at 150° C	W	275	389	448
Weight	kg / lb	44 / 97	55 / 121	69 / 152
Weight	kg / lb	44 / 97	55 / 121	69 / 152

¹ Stainless Steel. ² Temperatures as low as ambient +10 °C can be selected – requires open damper and no additional heat in unit. ³ Depth does not include handle/display (65mm / 2.6 in.) and distance spacer at rear (80mm / 3.1 in.); height includes the feet (35mm / 1.4 in.) NOTE: All figures in all tables are typical average values for series devices, based on factory standard following norm DIN12880. Please contact us for certification information or IQ/OQ documents.

Thermo Scientific Heratherm Large Capacity General Protocol Ovens

Heratherm large capacity ovens have been designed with your need for larger samples or high sample volume in mind. The General Protocol ovens provide high capacity for day-to-day drying and heating applications.



400 L 750 L

efficiency	 Two sizes (400 L and 750 L) Gravity convection technology for gentle heating and drying Low overall energy consumption: 23% energy savings compared to conventional ovens* Great footprint/volume ratio and optimal use of chamber with flexible shelving system Corrosion-resistant stainless steel inner chambers(1.4016)
exceptional performance	 Operating from 10 °C above ambient temperature up to 250 °C Protect delicate samples while still offering a uniformity of +/- 3.0 °C and temperature stability of +/- 0.5 °C at 150 °C
ease of use	 "Plug and play" for 230V models with standard plug: no special high voltage connection needed Intuitive user interface and easy-to-read display Lockable casters for mobility and easy set-up in your lab



Easy-to-view, vacuum fluorescent display with simple-to-use touch button operation

Heratherm large capacity ovens offer up to 25% energy savings compared to conventional ovens*



Factory installed casters allow for increased mobility and make setting up your lab easy



- Large, easy-to-view, vacuum fluorescent display with simple-to-use touch button operation controlled by an onboard microprocessor
- Doors can be opened to 180° angle for ease-of-access
- Easy-to-remove shelves for cleaning
- Automatic overtemperature alarm system to protect samples no need for timely manual setting
- Timer function to program start or switch off times for additional energy savings
- Lockable casters for easy mobility and stability

Specifications table/order numbers Large Capacity General Protocol Ovens

Order number		51029328	51029340	51029342
Model		OGS400	OGS750	OGS750-3P
Convection technology		gravity convection	gravity convection	gravity convection
Temperature range °C		+50 °C1 - 250 °C	+50 °C1 - 250 °C	+50 °C1 - 250 °C
Spatial temperature deviation at 150 °C		±3.0 °C	±3.7 °C	±3.7 °C
Temperature deviation over time at 150 °C		±0.5 °C	±0.5 °C	±0.5 °C
Footprint m ² / sqft		0.56 / 6.0	0.91 / 9.8	0.91 / 9.8
Chamber volume L / cuft		419 / 14.8	774 / 27.3	774 / 27.3
Dimensions chamber mm / in (V	V x H x D)	544 x 1307 x 590 / 21.4 x 51.5 x 23.2	1060 x 1335 x 590 / 39.5 x 51.5 x 23.2	1004 x 1307 x 590 / 39.5 x 51.5 x 23.2
exterior ² mm / in (V	V x H x D)	778 x 1653 x 770 / 30.6 x 66 x 30.3	1261 x 1653 x 770 / 49.6 x 66 x 30.3	1261 x 1653 x 770 / 49.6 x 66 x 30.3
Number of shelves supplied / positions		2 / 39	2 / 39	2 / 39
Max. shelf load kg / lb		40 / 88	40 / 88	40 / 88
Rated voltage / frequency V / Hz		230 / 50/60	230 / 50/60	400V 3~/N
Rated power / max. current	W/A	2420 / 10.5	2990 / 13.0	6350 / 12
Energy consumption at 150° C W		520	800	800
Weight kg / lb		136 / 300	182 / 401	182 / 401
vveigi it	ry / ID	1007 000	102/401	102 / 401

 1 Temperatures as low as ambient +10 °C can be selected – requires open damper and no additional heat in unit 2 Depth does not include handle/display (65mm / 2.6 in.) and distance spacer at rear (106mm / 4.2 in.); height includes the casters (108mm / 4.3 in.)

NOTE: All figures in all tables are typical average values for series devices, based on factory standard following norm DIN12880. Please contact us for certification information or IQ/OQ documents.

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* based on internal testing 04/2012

Thermo Scientific Heratherm Large Capacity Advanced Protocol Ovens

The Heratherm Advanced Protocol ovens offer mechanical convection technology for faster drying and better temperature stability and uniformity. Greater flexibility, accuracy and dependability are provided through a wide range of additional features.



• Operating at temperatures as high as 250 °C

• Improved level of temperature uniformity: +/-2.1 to 3.1 °C

prime performance

- Mechanical convection technology ensures optimal temperature distribution, and fast heat-up and drying processes.
- 2-speed fan for application flexibility:
 - > Slow speed for applications that require minimal airflow (e.g. drying of powders),
 - > high speed for fastest drying and heating, and best temperature stability and uniformity





Fan adjustable in two speeds for matching the airflow to your application

Additional features

- Access port for introduction of external sensors for independent data monitoring, or other devices for specific test set-ups
- Simple calibration routine to ensure temperature compliance over time.



- Programmable controller for pre-defined temperature ramps
 - > Up to 10 temperature steps can be defined per program
- > Fan speed and damper position are controlled electronically, and can be changed for every program step individually for maximal process flexibility

efficiency

- > Up to 10 programs can be saved for simple and speedy process repetition
- Sophisticated timer extends the automation options available to the user
 - > Choose between a simple on/off timer, recurring weekly timer or set oven activity based on the 24 hour clock
- Inner chamber made from stainless steel (highly resistant quality 1.4301)

Specifications table/order numbers Large Capacity Advanced Protocol Ovens

		o ' '		
Order number (coated exterior)		51029331	51029345	51029345
Model		OMH400	OMH750	OMH750-3P
Order number (stainless steel ex	xterior)	51029332	51029346	
Model		OMH400-SS	OMH750-SS	n/a
Convection technology		mechanical convection	mechanical convection	mechanical convection
Temperature range	°C	+50 °C1 - 250 °C	+50 °C1 - 250 °C2	+50 °C1 - 300 °C2
Spatial temperature deviation	at 150 °C	±2.1 °C	±3.1 °C	±3.1 °C
Temperature deviation over time	at 150 °C	±0.3 °C	±0.4 °C	±0.4 °C
Footprint	m² / sqft	0.56 / 6.0	0.91 / 9.8	0.91 / 9.8
Chamber volume	L / cuft	396 / 14	731 / 25.8	731 / 25.8
Dimensions chamber mm / in	$(W \times H \times D)$	544 x 1335 x 545 / 21.4 x 52.6 x 21.5	1004 x 1335 x 545 / 39.5 x 52.5 x 21.5	1004 x 1335 x 545 / 39.5 x 52.5 x 21.5
exterior ³ mm / in	$(W \times H \times D)$	778 x 1653 x 770 / 30.6 x 66 x 30.3	1261 x 1653 x 770 / 49.6 x 66 x 30.3	1261 x 1545 x 770 / 49.6 x 60.8 x 30.3
Number of shelves supplied	d / positions	2 / 39	2 / 39	2 / 39
Max. shelf load	kg / Ib	40 / 88	40 / 88	40 / 88
Rated voltage / frequency	V / Hz	230 / 50/60	230 / 50/60	400V 3~/N
Rated power / max. current	W/A	2990 / 13.0	3220 / 14.0	6380 / 12.5
Energy consumption at 150° C W		630	990	990
Weight	kg / lb	135 / 298	185 / 408	185 / 408

 1 Temperatures as low as ambient +10 °C can be selected – requires open damper and no additional heat in unit 2 With low voltage and open damper max temperature is 235 °C 3 Depth does not include handle/display (65mm / 2.6 in.) and distance spacer at rear (106mm / 4.2 in.); height includes the casters (108mm / 4.3 in.)

NOTE: All figures in all tables are typical average values for series devices, based on factory standard following norm Din12880. Please contact us for certification information or IQ/OQ documents.

Factory installed options - for table top ovens

Specifications table/order numbers				
DESCRIPTION	ORDER NUMBER	DETAILS		
Options - factory installed: please	order in conjunction	with desired oven		
General Protocol kit for	50128887	Kit for underbench installation; for all General Protocol ovens; consists of exhaust tubing		
underbench installation		(1.5 m length) and details on wall distances.		
Advanced Protocol kit for	51901061	Kit for underbench installation; for all table top Advanced Protocol and Advanced Protocol Security ovens;		
underbench installation		consists of exhaust tubing (1.5 m length) and details on wall distances; maximum temperature of oven is set		
		at 250 °C for underbench installation. Please order in conjunction with desired oven.		
Access port left, small	51900996	Additional access port on center of left side of unit; Ø 24 mm for all mechanical convection ovens / Ø 19 mm		
		for all gravity convection ovens. Please order in conjunction with desired oven.		
Access port left, large	51900997	Additional access port on center of left side of unit; Ø 58 mm for all mechanical convection ovens / Ø 53 mm		
		for all gravity convection ovens. Please order in conjunction with desired oven.		
Access port right, small	51900998	Additional access port on center of right side of unit; Ø 24 mm for all mechanical convection ovens / Ø 19 mm		
		for all gravity convection ovens. Please order in conjunction with desired oven.		
Access port right, large	51900999	Additional access port on center of right side of unit; Ø 58 mm for all mechanical convection ovens / Ø 53 mm		
		for all gravity convection ovens. Please order in conjunction with desired oven.		
Access port top, small	51901000	Additional access port on center of top of unit; Ø 24 mm for all ovens. Please order in conjunction with		
		desired oven.		
Access port top, large	51901001	Additional access port on center of top of unit; Ø 58 mm for all ovens. Please order in conjunction with		
		desired oven.		
Door hinge left side	51900993	Door hinge on left side - available for all table top units. Coated exterior only.		
Ovens with view package* – coated exterior (stainless steel exterior not available for this option)				
OGH60 with view package	51028897	Advanced Protocol oven with gravity convection; 61 liters volume; 230VAC; 50/60Hz; 1 window; light		
OGH100 with view package	51028898	Advanced Protocol oven with gravity convection; 99 liters volume; 230VAC; 50/60Hz; 1 window, light		
OGH180 with view package	51028916	Advanced Protocol oven with gravity convection; 168 liters volume; 230VAC; 50/60Hz; 2 windows, light		
OMH60 with view package	51028923	Advanced Protocol oven with mechanical convection; 62 liters volume; 230VAC; 50/60Hz; 1 window; light		
OMH100 with view package	51028734	Advanced Protocol oven with mechanical convection; 97 liters volume; 230VAC; 50/60Hz; 1 window, light		
OMH180 with view package	51028910	Advanced Protocol oven with mechanical convection; 170 I volume; 230VAC; 50/60Hz; 2 windows, light		
OGH60-S with view package	51028736	Advanced Protocol Security oven with gravity convection; 61 I volume; 230VAC; 50/60Hz; 1 window; light		
OGH100-S with view package	51028924	Advanced Protocol Security oven with gravity convection; 99 I volume; 230VAC; 50/60Hz; 1 window, light		
OGH180-S with view package	51028925	Advanced Protocol Security oven with gravity convection; 168 I volume; 230VAC; 50/60Hz; 2 windows, light		
OMH60-S with view package	51028926	Advanced Protocol Security oven with mechanical convection; 62 I vol.; 230VAC; 50/60Hz; 1 window; light		
OMH100-S with view package	51028927	Advanced Protocol Security oven with mechanical convection; 97 I vol.; 230VAC; 50/60Hz; 1 window, light		
OMH180-S with view package	51028733	Advanced Protocol Security oven with mechanical convection; 170 I vol.; 230VAC; 50/60Hz; 2 windows, light		

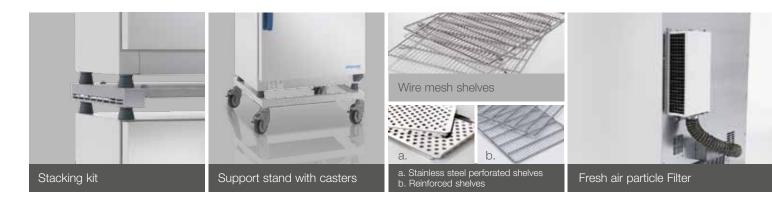
*maximum temperature for ovens with view package is 250 °C

Please ask for our custom solutions. We provide Heratherm table top ovens for cable testing applications, clean room applications, and inner casing with conditional gas-tightness for inert gas applications. Additionally, access ports can be provided for large capacity ovens at preferred positions.



Accessories

Specifications table/order numbers				
DES	CRIPTION ORDER	NUMBER	DETAILS	
Add	itional shelving - gravity convection			
Addi	tional wire mesh shelf, 60 L models	50127761	For General Protocol; Advanced Protocol; Advanced Protocol Security ovens; incl. 2 shelf supports; 312 x 386 mm	
Addi	tional wire mesh shelf, 100 L models	50127762	For General Protocol; Advanced Protocol; Advanced Protocol Security ovens; incl. 2 shelf supports; 422 x 386 mm	
Addi	tional wire mesh shelf, 180 L models	50127763	For General Protocol; Advanced Protocol; Advanced Protocol Security ovens; incl. 2 shelf supports; 422 x 561 mm	
Addi	tional wire mesh shelf, 400 L models	50135245	For General Protocol ovens; incl. 2 shelf supports; 528 x 535 mm	
Addi	tional wire mesh shelf, 750 L models	50135246	For General Protocol ovens; incl. 2 shelf supports; 984 x 535 mm	
Rein	forced shelf, 180 L models	50128880	Shelf with maximum capacity of 70 kg for Advanced Protocol and Advanced Protocol Security ovens; max total	
			capacity is 250 kg	
Stair	nless steel perforated shelf, 400 L models	50135241	For General Protocol oven; incl. 2 shelf supports; 528 x 498 mm	
Stair	nless steel perforated shelf, 750 L models	50135242	For General Protocol oven; incl. 2 shelf supports; 984 x 498 mm	
Add	itional shelving – mechanical convect	tion		
Addi	tional wire mesh shelf, 60 L models	50127764	For General Protocol; Advanced Protocol; Advanced Protocol Security ovens; incl. 2 shelf supports; 338 x 336 mm	
Addi	tional wire mesh shelf, 100 L models	50127765	For General Protocol; Advanced Protocol; Advanced Protocol Security ovens; incl.2 shelf supports; 448 x 336 mm	
Addi	tional wire mesh shelf, 180 L models	50127766	For General Protocol; Advanced Protocol; Advanced Protocol Security ovens; incl. 2 shelf supports; 448 x 511 mm	
Addi	tional wire mesh shelf, 400 L models	50135245	For Advanced Protocol ovens; incl. 2 shelf supports; 528 x 535 mm	
Addi	tional wire mesh shelf, 750 L models	50135246	For Advanced Protocol ovens; incl. 2 shelf supports; 984 x 535 mm	
Stair	nless steel perforated shelf, 60 L models	50127773	For General Protocol, Advanced Protocol, Advanced Protocol Security ovens; incl. 2 shelf supports; 329 x 376 mm	
Stair	nless steel perforated shelf, 100 L models	s 50127774	For General Protocol, Advanced Protocol, Advanced Protocol Security ovens; incl. 2 shelf supports; 439 x 376 mm	
Stair	nless steel perforated shelf, 180 L models	s 50127777	For General Protocol, Advanced Protocol, Advanced Protocol Security ovens; incl. 2 shelf supports; 439 x 551 mm	
Rein	forced shelf, 180 L models	50128881	Shelf with maximum capacity of 70 kg for Advanced Protocol and Advanced Protocol Security ovens; max total	
			capacity is 250 kg	
Stair	nless steel perforated shelf, 400L models	50135241	For Advanced Protocol oven; incl. 2 shelf supports; 528 x 498 mm	
Stair	nless steel perforated shelf, 750L models	50135242	For Advanced Protocol oven; incl. 2 shelf supports; 984 x 498 mm	
Sam	ple Sensor			
Sam	ple sensor, for select models	50127767	Sample sensor for connection to Advanced Protocol Security table top ovens (60 L, 100 L, 180 L); large capacity Advanced Protocol large capacity ovens (400 L, 750 L): measures exact sample temperature; sample temperature is shown on display as plugged in; cable length: 2200 mm	
Silic	one free viton door sealing			
Silico	one free viton door sealing, 60 L models	50130657	Silicone free viton door sealing for all 60 L ovens	
Silico	one free viton door sealing, 100 L models	50130658	Silicone free viton door sealing for all 100 L ovens	
Silico	one free viton door sealing, 180 L models	50130659	Silicone free viton door sealing for all 180 L ovens	
Silico	one free viton door sealing, 400 L models	50135869	Silicone free viton door sealing for all 400 L ovens	
Note: there is no silicone-free solution available for the 750L units.				
Fres	h air filter			
Fres	h air particle filter, all ovens models	50127566	Fresh air particle filter for connection to the fresh air vent (intake); for all ovens models	
Stac	king kits			
Stac	king kit, all 60 L models	50126665	Stacking kit to stack two 60 L models	
Stac	king kit, all 100 L models	50126666	Stacking kit to stack two 100 L models, or 60 L on 100 L	
Stac	king kit, all 180 L models	50126667	Stacking kit to stack two 100 L models, or 60 L /100 L on 180 L	
Sup	port Stands			
Supp	oort stand, all 60 L models	50127741	Support stand with casters for 60 L models; height including casters: 187 mm	
Supp	oort stand, all 100 L models	50127742	Support stand with casters for 100 L models; height including casters: 187 mm	
Supp	oort stand, all 180 L models	50127743	Support stand with casters for 180 L models; height including casters: 187 mm	



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Rear view of the 100 L Advanced Protocol oven with Smart-Vue



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