




Large Capacity Bench Ovens

Low cost, large capacity bench ovens for shelf processing at temperatures to 400°F. Designed to handle a wide variety of applications such as baking, curing, drying and pre-heating.

**ECONOMICAL
LARGE WORK SPACE
BENCH OVENS**

STANDARD FEATURES

-  UL LISTED CONTROL PANEL
- Standard Large Capacity Bench Ovens from Grieve meet the requirements of National Fire Protection Association Standard 86, Industrial Risk Insurers, Factory Mutual and OSHA standards. For some applications, such as those involving flammable solvents or hazardous locations, the above organizations require additional safety devices.
- **Controls**
 - Analog, thermocouple actuated, temperature controller
 - Motor control push buttons
 - On-off heat switch
 - LED pilot lights
- **Safety Equipment**
 - Adjustable, thermocouple actuated, manual reset excess temperature controller
 - Separate heating element control contactor
 - Recirculating blower air flow safety switch
- **Construction**
 - 304 stainless steel interior
 - Explosion venting latches
 - 2" of 6 lb/cf density industrial rockwool insulation
 - Built-in baffle prevents radiant heat
 - Silicone rubber door gasket
 - Aluminized steel exterior with enamel finish
 - Brushed stainless steel control panel face
 - Incoloy sheathed tubular heating elements
 - Two (2) nickel plated wire shelves
 - Channel shelf supports prevent shelves tipping
 - Adjustable fresh air intake and exhaust dampers
 - High pressure recirculating blower
 - All welded construction
 - 1 year limited warranty
- **Every oven fully assembled and individually factory tested**



MODEL 323
DESIGNED TO FIT THROUGH A 30"
WIDE DOOR OPENING



MODEL 343
WITH OPTIONAL DIGITAL MICROPROCESSOR
BASED INDICATING TEMPERATURE CONTROLLER

SPECIFICATIONS

CAUTION: OVENS PROCESSING COMBUSTIBLE MATERIAL ARE REQUIRED BY NATIONAL FIRE PROTECTION ASSOCIATION STANDARD 86 TO HAVE A FIRE SUPPRESSION SYSTEM. IF FLAMMABLE SOLVENTS OR VAPORS ARE PRESENT IN AN OVEN, OSHA REQUIRES CONFORMANCE WITH NFPA 86 WHICH DEFINES OVENS FOR THESE APPLICATIONS AS CLASS A OVENS. A POWERED FORCED EXHAUSTER AND OTHER NON-STANDARD SAFETY EQUIPMENT MUST BE ADDED. SEE BULLETIN TC-940 AND CONSULT FACTORY.

Model	Work Space		Outside Dimensions* (WxDxH)	Max Temp	Blower		Insulation	Doors	KW	Operating Characteristics†			Approx Shipping Weight
	Dimensions (WxDxH)	Volume Cu Ft			CFM	HP				Control Accuracy	Oven Uniformity	Rise Time	
323	36" x 21" x 36"	15.8	40" x 28" x 47"	400°F	400	1/3	2"	Double	4.4‡	±0.5%	±8°F	18 min	600 lbs
333	36" x 36" x 36"	27	40" x 43" x 47"	400°F	400	1/3	2"	Double	6.6	±0.5%	±8°F	18 min	750 lbs
343	36" x 48" x 36"	36	40" x 55" x 47"	400°F	400	1/3	2"	Double	6.6	±0.5%	±8°F	22 min	850 lbs

*Blower motor extends 10" above. Control panel overhang 9" right side.

‡Model 323 has two (2) heating elements which result in an open delta heater connection on 3-phase electrical service.

†Accuracy as percent of controller span. Uniformity at 50°F below maximum temperature. Rise Time in minutes to 50°F below maximum temperature. Tests run with empty oven and minimum exhaust. Performance will vary with load, exhaust rate and application. See Bulletin TC-920 for additional details.

STANDARD EQUIPMENT

- 208 volts, 1 or 3-phase, 60 Hz
- 230 volts, 1 or 3-phase, 60 Hz
- 460 volts, 3-phase, 60 Hz
- Other electrical characteristics available

Each features completely wired, side access (UL) UL listed control panel enclosing terminals for incoming power, temperature controllers, push buttons and pilot lights. Motor starter and heating element contactors electrically interlocked to shut off heaters if power to blower is interrupted and to permit operation of blower without heat for cooling. Incoloy sheathed tubular heating elements.

Two (2) reinforced 50 lbs uniformly distributed load capacity nickel plated wire shelves; ten (10) pair shelf support channels on 3" centers; 200 lbs maximum oven load.

304 stainless steel interior with carbon steel blower and plated hardware. Trillite Green enamel painted aluminized steel exterior. Exhaust outlet 4" diameter.

MODEL 323

Designed specifically to fit through a standard 30" wide door opening, when fully assembled. This model provides a generous 16 cubic feet of work space.

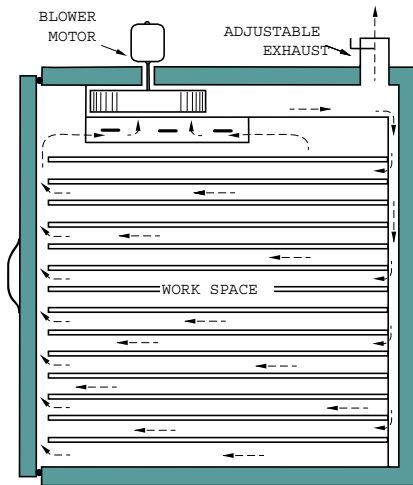
MODEL 333

Provides a roomy 27 cubic feet of work space—70% more capacity at only a little more cost than our Model 323.

MODEL 343

It's a full foot deeper than Model 333. Ideal for longer or larger items and bigger batches. A giant 36 cubic feet of work space.

Circulation Diagram (Side View)



Heated air is blown forward between shelves and across parts

ADDITIONAL EQUIPMENT AVAILABLE*

- **Additional Shelves**, 50 lbs distributed load per shelf, 200 lbs maximum oven load, specify oven model when ordering.
- **Digital Indicating Temperature Controller**, microprocessor based, thermocouple actuated, in lieu of standard controller **DIG2**
- **Programmable Temperature Controller**, microprocessor based, digital indicating, thermocouple actuated, in lieu of standard controller **PTC2**
- **Recording Thermometer**, thermocouple actuated, 24-hour, 10" diameter circular chart used in conjunction with standard controller **RT**
- **Programmable Recording Temperature Controller**, microprocessor based, thermocouple actuated, digital display, 24-hour, 10" diameter circular chart, in lieu of standard controller **PRTC2**

- **Digital Timing Temperature Controller**, microprocessor based, digital indicating, incorporates 99 hour 59 minute timer, starts timing when temperature reaches set point and shuts down oven at end of set time **DTS2**
- **Shut Down Timer**, with continuous "hold" feature; 1, 5, 10 or 30 hour range **SDT**
- **Batch Timer**, for uniformly timing batch operations. Continuous alarm with door interlock; alarms at end of preset time period until door is opened or timer reset; 1, 5, 10 or 30 hour range **BT**
- **Automatic Door Switch**, turns off blower and heat when door is opened. Restores blower and heat when door is closed **ADS**
- **Oven Stand**, to hold oven at convenient 24" working height. Specify model number of oven when ordering stand. Shipped separately, requires assembly **STND**

- **80 CFM Powered Forced Exhauster**, driven by a 1/8 HP motor, with 3" diameter outlet includes exhauster air flow safety switch **X80**
- **304 Stainless Steel Components**, including blower wheel, hardware and two stainless steel expanded metal shelves, specify oven model when ordering.
- **304 Stainless Steel Shelves**, reinforced expanded metal, specify oven model when ordering.

*See Bulletin TC-960 for modifications and other optional equipment.



Model 333 with optional programmable temperature controller and oven stand

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