NANNETTI

GRADIENT LABORATORY KILN

GR-20/12

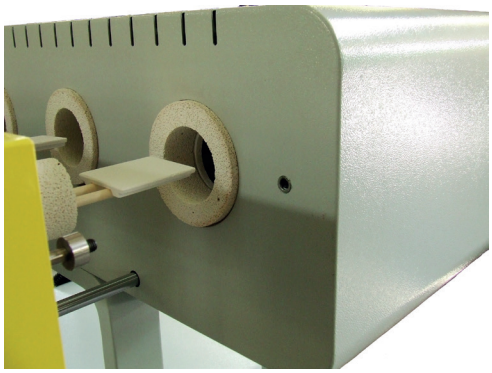
DESCRIPTION

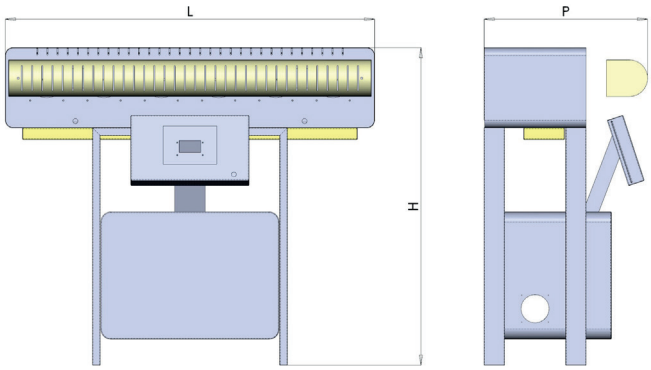
Laboratory oven built with steel structure painted with scratch-resistant epoxy paints fired at 180 C°
The thermal insulation consists of ceramic fiber and low-density refractory bricks.
The heating part is made up of spiral-wound KANTHAL-type electric resistors.

The characteristic of a gradient kiln is having different firing zones with different temperatures (thermal gradient), which follow the same firing cycle, on samples of the same type.
The advantage of this model compared to previous models is first of all to take advantage of modern electronics, to be able to perform faster cycles, and to be able to fire larger samples, less wear of the resistors and consequently less maintenance as well as being more compact and with a new design.

The most important features of this model are:

- possibility of firing samples with a maximum size of 50x70x20 (h) mm
- uniformity of temperature within each of the 6 cells of approximately +/- 2 / 2.5 ° C
- possibility of setting and managing minimum gradients of 10 ° C and maximum of 60 °C between the cells
- management of the cooking cycle entrusted to a PC (with Windows operating system) equipped with a touch screen
- possibility of saving and printing the results obtained in the various cells during the thermal cycles
- simplicity of manipulation and programming of the PC
- **predisposition with USB port and ETHERNET port (4.0)**
- possibility of carrying out rapid cycles with times of reaching the maximum temperature from a minimum of 20 minutes to a maximum of 5 hours
- cooling with indirect ventilation
  (the indicative time to cool down to 200/300 °C is about 1.5/2 hours)





TECHNICAL CHARACTERISTICS

Mod.	Temp. max	External dimensions [mm]			Power	V + N	Weight
		Width [L]	Depth [P]	Height [H]	kW		[kG]
GR-20/12	1320 °C	1450	600	1250	13	400	180

(all data are not binding, the manufacturer reserves the right to modify them)

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