

Thermo Scientific Precision Ovens

Performance, quality and value for sample heating and drying







Global Leadership in Quality and Reliability

For more than 50 years, Thermo Scientific products have been trusted by the world's leading biotechnology, pharmaceutical, academic, industrial and clinical laboratories. Our solutions deliver the performance, quality and reliability required by researchers and clinicians worldwide.



Thermo Scientific Precision Ovens

The new Thermo Scientific Precision oven series provides a complete range of sample heating and drying solutions that deliver exceptional performance, quality and value.

Our Precision® ovens are suited for all of your laboratory heating and drying processes — from basic drying to high-performance temperatures from ambient +5°C up to 325°C.

Our ovens include:

- Precision High-Performance Ovens:
 Ultra-precise temperature stability and recovery
- Precision Premium Ovens:
 Exceptional temperature control
- Precision Standard Ovens:
 Everyday sample drying and heating
- Precision Compact Ovens:
 Space-savings design, basic applications

	Precision High- Performance Ovens	Precision Premium Ovens	Precision Standard Ovens	Precision Compact Ovens	
Chemical resistance studies		•	•		
Drug metabolism studies	•	•			
Dry content analysis	•	•			
Tissue drying		•	•		
Drying and/or baking non-flammable crystalline chemicals			•	•	
Drying filter paper strips or rounds			•	•	
Fine chemical precipitation			•		
Glassware drying			•	•	
Moisture determinations	•	•			
Paper drying			•		
Pre-heating crucibles or other containers			•	•	
Proteins and starch digestion		•			
Textile drying			•	•	
Total solids drying		•			

Thermo Scientific Precision High-Performance Ovens



Our Precision high-performance ovens are built for drying applications requiring high temperatures, ultra-precise temperature stability and reproducibility with a very broad temperature range of ambient +15°C to 325°C.



Three Sizes

1.4 cu. ft. (39 L) holds seven adjustable shelves (two included*) 4.0 cu. ft. (113 L) holds 11 adjustable shelves (two included*) 9.5 cu. ft. (269 L) holds 12 adjustable shelves (two included*) (*Additional shelves are sold separately)

Excellent Temperature Stability and Uniformity

High-quality construction and high-efficiency insulation provide temperature uniformity as precise as $\pm\,0.5^{\circ}\text{C}$ with excellent stability in the face of frequent air exchange.

Mechanical Convection for Precise Heating

Mechanical convection provides uniform heating, precise temperature control and fast drying using a blower that circulates heated air in a horizontal airflow pattern.

Precise Temperature Sensitivity

Highly responsive RTD sensor provides temperature sensitivity of $\pm 0.1^{\circ}\text{C}$ or better.

High efficiency insulation ensures uniformity $\pm 0.5^{\circ}\text{C}$ at 100°C and $\pm 2.5^{\circ}\text{C}$ at 300°C .

Turbo blowers for efficient drying are side mounted within the stainless steel chamber.

Conforms to Industry Standards

Complies with ASTM E145 Type IIA, ASTM D-2436, and UL 746B performance/uniformity standards.

Advanced Microprocessor PID Controls

Intuitive microprocessor PID controls deliver detailed information on current temperature set-points.

Over-Temperature Protection

Built-in 12-hour mechanical timer along with user-adjustable safety thermostat allows for power cut-out in case of over-temperature.

Energy-Efficient Design

High-limit safety with built-in circuit breaker protects the oven from power surges. A fiberglass door gasket prevents heat loss and low-density heating elements ensure long life.

Easy Cleaning

Stainless steel interior with a solid chamber floor ensures easy cleaning.
All non-tip shelves can be quickly and easily dismounted for thorough cleaning.

Two Specialty Units

Model 605P: Extra baffle provides low air flow for precise drying and testing of materials with minimal disruption of volatile components.

Model 625S: Features a rear blowout panel with retaining cage and positive action front-door catches for volatile material testing.

Precision High Performance Ovens • Specifications and Ordering Information

Models	605	605P	625	625S	645	
Chamber Volume	1.4 cu. ft. / 39 L	1.4 cu. ft. / 39 L	4.0 cu. ft. / 113 L	4.0 cu. ft. / 113 L	9.5 cu. ft. / 269 L	
Temperature Control	Microprocessor	Microprocessor	Microprocessor	Microprocessor	Microprocessor	
Temperature Display	Two lines, 4-digit LED	Two lines, 4-digit LED	Two lines, 4-digit LED	Two lines, 4-digit LED	Two lines, 4-digit LED	
Temperature Range	Amb. +15 °C to 325°C	Amb. +15 °C to 325°C	Amb. +15 °C to 325°C	Amb. +15 °C to 325°C	Amb. +15 °C to 325°C	
Uniformity at 100 °C	±0.5°C	±0.5°C	±0.5°C	±0.5°C	±0.5°C	
Uniformity at 200 °C	±1.0°C	±1.0°C	±0.9°C	±0.9°C	±1.0°C	
Uniformity at 300 °C	±2.5°C	±2.5°C	±2.2°C	±2.2°C	±2.1°C	
Sensitivity	±0.1°C	±0.1°C	±0.1°C	±0.1°C	±0.1°C	
Heat-up Time to 325 °C	60 minutes	60 minutes	50 minutes	50 minutes	45 minutes	
Recovery Time ¹	2.5 minutes	2.5 minutes	4 minutes	4 minutes	4 minutes	
Air Changes (Max)	128/hour	128/hour	195/hour	195/hour	155/hour	
Dimensions (W x H x D)						
Chamber Exterior	14 x 13 x 13 in. (35.6 x 33 x 33 cm) 38.5 x 25 x 24 in. (97.8 x 63.5 x 61 cm)	14 x 13 x 13 in. (35.6 x 33 x 33 cm) 38.5 x 25 x 24 in. (97.8 x 63.5 x 61 cm)	19 x 19 x 19 in. (48.3 x 48.3 x 48.3 cm) 45 x 29 x 28 in. (114.3 x 73.7 x 71.1 cm)	19 x 19 x 19 in. (48.3 x 48.3 x 48.3 cm) 45 x 29 x 32 in. (114.3 x 73.7 x 83.8 cm)	36 x 24 x 19 in. (91.4 x 61 x 48.3 cm) 65 x 36 x 31 in. (165.1 x 91.4 x 78.7 cm)	
Electrical Specs (50 / 60Hz)						
115V	2500 Watts / 20.8 Amps	2500 Watts / 20.8 Amps	_	_	_	
208 / 230V	2500 Watts / 10.9 Amps	2500 Watts / 10.9 Amps	3700 Watts / 16.1 Amps	3700 Watts / 16.1 Amps	4800 Watts / 20.9 Amps	
Max. BTU/Hr	8538	8538	12,636	12,636	16,393	
Shelves *	2 supplied, 7 max	2 supplied, 7 max	2 supplied, 11 max	2 supplied, 11 max	2 supplied, 12 max	
Net Weight	230 lbs. (104.3 kg)	230 lbs. (104.3 kg)	252 lbs. (114.3 kg)	292 lbs. (132.5 kg)	415 lbs. (188.2 kg)	
Catalog Number						
115V	6050	6050	-	_	-	
208 / 230V ³	6051	6053	6054	6055	6056	

¹At 200 °C with 30-second door opening.

12 months warranty (parts and labor)

All models are UL listed.

Models require hardwired installation by a qualified technician.

* Additional shelves, clips included Model 605/605P Model 625/625S Model 645 Catalog Number 3166188 3166179 3166180

² Spacing between shelves is 1.6 in. (40 mm).

³50/60Hz

Thermo Scientific Precision Premium Ovens

Exceptional Temperature Control

Featuring advanced microprocessor controls and temperature stability, our Precision premium ovens are ideal for your precise heating applications with a temperature range of 50°C to 275°C.

Advanced Microprocessor Controls

Intuitive microprocessor controls deliver detailed information on current temperature and set-points.

Setting the oven temperature is simple with no tuning required. Settings are stored in memory when oven is off.

Choice of Mechanical or Gravity Convection Models

Mechanical convection provides uniform heating, precise temperature control and fast drying using a blower that circulates heated air in a horizontal airflow pattern.

Gravity convection models offer gentle drying with low turbulence convection that moves the air vertically through the oven chamber to heat samples.

Excellent Temperature Uniformity

Temperature uniformity at 200°C proficient to ±3°C

Over-Temperature Protection

Visual over-temperature alarms and built-in safety backup maintains temperature control at 5°C above setpoint should the primary control fail. Thick wall and door insulation maintain safe exterior temperature to prevent burns.

Energy-Efficient Design

A circuit breaker protects the oven from power surges. A silicone gasket on the oven door prevents heat loss and low-density heating elements ensure long life.

Easy Cleaning

Enamel-painted steel exterior and a stainless-steel interior are easy to clean. Doors open 180° for unhindered access



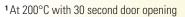


Three Sizes

2.5 cu. ft. (71 L) holds five adjustable shelves (one included*)
3.75 cu. ft. (106 L) holds eight adjustable shelves (one included*)
5.0 cu. ft. (142 L) holds 11 adjustable shelves (two included*)
(*Additional shelves are sold separately)

Precision Premium Ovens • Specifications and Ordering Information

	Gravity Convection Models		Mechanical Convection Models			
Chamber Volume	2.5 cu.ft. / 71 L	3.75 cu.ft. / 106 L	5 cu.ft. / 142 L	2.5 cu.ft. / 71 L	3.75 cu.ft./ 106 L	5 cu.ft./ 142 L
Convection	Gravity	Gravity	Gravity	Mechanical	Mechanical	Mechanical
Temperature Control	Microprocessor	Microprocessor	Microprocessor	Microprocessor	Microprocessor	Microprocessor
Temperature Display	LED	LED	LED	LED	LED	LED
Temperature Range Uniformity at 200°C Sensitivity	50°C to 275°C ±4°C ±0.5°C	50°C to 275°C ±4°C ±0.5°C	50°C to 275°C ±4°C ±0.5°C	50°C to 275°C ±3°C ±0.5°C	50°C to 275°C ±3°C ±0.5°C	50°C to 275°C ±3°C ±0.5°C
Recovery Time ¹	2 minutes	3 minutes	4 minutes	2 minutes	2 minutes	2.5 minutes
Dimensions: (W x H x D) Chamber	18 x 13.5 x 18 in. (46 x 34 x 46 cm)	18 x 20 x 18 in. (46 x 51 x 46 cm)	18 x 26.5 x 18 in. (46 x 67 x 46 cm)	18 x 13.5 x 18 in. (46 x 34 x 46 cm)	18 x 20 x 18 in. (46 x 51 x 46 cm)	18 x 26.5 x 18 in. (46 x 67 x 46 cm)
Exterior	25.8 x 26 x 23.5 in. (65 x 66 x 60 cm)	25.8 x 33 x 23.5 in. (65 x 84 x 60 cm)	25.8 x 39.3 x 23.5 in. (65 x 100 x 60 cm)	25.8 x 26 x 23.5 in. (65 x 66 x 60 cm)	25.8 x 33 x 23.5 in. (65 x 84 x 60 cm)	25.8 x 39.3 x 23.5 in. (65 x 100 x 60 cm)
Electrical Specs						
120 Volts 240 Volts	1300 Watts/11 Amps 1300 Watts/5.5 Amps	1800 Watts/15 Amps 1800 Watts/7.5 Amps	1800 Watts/15 Amps 1800 Watts/7.5 Amps	1300 Watts/11 Amps 1300 Watts/5.5 Amps	1800 Watts/15 Amps 1800 Watts/7.5 Amps	1800 Watts/15 Amps 1800 Watts/7.5 Amps
BTU Output	1325	2025	2140	2750	2925	3095
Shelves*	1 supplied, 5 max	1 supplied, 8 max	2 supplied, 11 max	1 supplied, 5 max	1 supplied, 8 max	2 supplied, 11 max
Shipping Weight	115 lbs. / 52 kg	130 lbs. / 59 kg	145 lbs. / 66 kg	120 lbs. / 54 kg	127 lbs. / 58 kg	135 lbs. / 61 kg
Catalog Number						
120V	PR305045G	PR305055G	PR305065G	PR305045M	PR305055M	PR305065M
+240V	PR305040G	PR305050G	PR305060G	PR305040M	PR305050M	PR305060M



⁺Standard plug is European/International version.

12 month warranty (parts and labor) All 120 V models are UL/cUL listed.

* Additional shelves, with clips for all Precision Premium Ovens Catalog Number 13247S



Thermo Scientific Precision Standard Ovens

Uniform, Gentle Drying for Everyday Needs

Featuring electronic controls and gravity convection, our Precision standard ovens are ideal for your everyday laboratory heating and drying needs with a temperature range of 50°C to 225°C.



Uniform, Gentle Heating

Gravity-convection features a vertical air circulation pattern with low air turbulence to ensure even heating and accurate temperature — perfect for drying samples, such as fine powders, requiring low turbulence air flow.

Easy-to-Use Electronic Controls

Electronic control allows quick and easy temperature setting. Indicator lights clearly display power on-off settings. A port on top of the oven allows you to insert monitoring sensors.

Quick Temperature Recovery

Fast temperature recovery in minutes, after oven door is opened.

Over-Temperature Protection

Thick fiberglass insulation maintains interior heat while keeping exterior and door handle at a safe temperature. Built-in safety backup maintains temperature control at 5°C above setpoint should the primary control fail.

Energy-Efficient Design

A circuit breaker protects the oven from power surges in order to maximize energy efficiency.

Simple-to-Use and Clean

Durable, powder-coated steel exterior and stainless-steel interior are easy to clean and corrosion resistant.

Doors open 180° for easy access and feature two grabber-type latches.

Precision Standard Ovens • Specifications and Ordering Information

Chamber Volume	2.5 cu.ft. / 71 L	3.75 cu.ft. / 106 L	5 cu.ft. / 142 L
Convection	Gravity	Gravity	Gravity
Temperature Control	Electronic	Electronic	Electronic
Temperature Display	LED	LED	LED
Temperature Range Uniformity at 200°C Sensitivity	50°C to 225°C ±5°C ±0.5°C	50°C to 225°C ±5°C ±0.5°C	50°C to 225°C ±5°C ±0.5°C
Recovery Time ¹	2 minutes	4 minutes	4 minutes
Dimensions: (W x H x D) Chamber Exterior	18 x 13.5 x 18 in. (46 x 34 x 46 cm) 25.8 x 26 x 23.5 in.	18 x 20 x 18 in. (46 x 51 x 46 cm) 25.8 x 33 x 23.5 in.	18 x 26.5 x 18 in. (46 x 67 x 46 cm) 25.8 x 39.3 x 23.5 in.
	(65 x 66 x 60 cm)	(65 x 84 x 60 cm)	(65 x 100 x 60 cm)
Electrical Specs			
120 Volts 240 Volts	1300 Watts / 11 Amps 1300 Watts / 5.5 Amps	1300 Watts / 11 Amps 1300 Watts / 5.5 Amps	1300 Watts / 11 Amps 1300 Watts / 5.5 Amps
BTU Output	1325	2025	2140
Shipping Weight	115 lbs./52 kg	125 lbs. / 57 kg	140 lbs. / 64 kg
Catalog Number			
120 Volts	PR305145G	PR305155G	PR305165G
+240 Volts	PR305140G	PR305150G	PR305160G

¹At 200°C with 30 second door opening

12 month warranty (parts and labor) All 120V models are UL/cUL listed.





Three Sizes

2.5 cu. ft. (70.8 L) holds five adjustable shelves (one included*)
3.75 cu. ft. (106.2 L) holds eight adjustable shelves (one included*)
5.0 cu. ft. (141.6 L) holds 11 adjustable shelves (two included*)
(*Additional shelves are sold separately)

⁺ Standard plug is European/International version.

Thermo Scientific Precision Compact Ovens

Compact Design, Economical Operation

Featuring a compact design, our Precision compact ovens are ideal for your drying and baking applications with a temperature range of ambient +5°C to 210°C.



Efficient, Space-Savings Design

Compact footprint conserves valuable bench top space.

Over-Temperature Protection

Pre-set high temperature safety thermostat ensures over-temperature protection. Pilot light visually indicates oven operation status.

Choice of Mechanical or Gravity-Convection Models

Mechanical-convection models provide uniform heating, precise temperature control and fast drying. Models also feature a hydraulic thermostat, LED display and a stainless steel chamber.

Gravity-convection models offer gentle drying with low turbulence convection that moves the air vertically through the oven chamber to heat samples. Gravity models feature bimetallic thermostat and aluminum chamber.

Durable Construction

Features a double wall interior with 1" silica-based insulation and powder-coated, cold-rolled steel exterior.

Precision Compact Ovens • Specifications and Ordering Information

	Gravity Convection Models		Mechanical Convection Models
Chamber Volume	0.7 cu.ft. / 20 L	1.7 cu.ft. / 48 L	1.7 cu.ft. / 48 L
Convection	Gravity	Gravity	Mechanical
Temperature Control	Bimetallic thermostat	Bimetallic thermostat	Hydraulic thermostat
Temperature Range Uniformity at 100°C	Ambient +5°C to 210°C ±5°C	Ambient +5°C to 210°C +5°C	Ambient +5°C to 210°C ±7°C
Time to Reach 200°C	52 minutes	52 minutes	30 minutes
Dimensions: (W x H x D) Chamber	10 x 11.3 x 11.5 in. (25 x 29 x 29 cm)	16 x 16.2 x 11.5 in. (41 x 41 x 29 cm)	16 x 16 x 11.5 in. (41 x 41 x 29 cm)
Exterior	12.5 x 18 x 13.5 in. (32 x 46 x 34 cm)	18.5 x 22.5 x 13.5 in. (47 x 57 x 34 cm)	18.4 x 25 x 15.6 in. (47 x 64 x 40 cm)
Electrical Specs			
120V	500 Watts / 4.2 Amps	800 Watts / 6.7 Amps	1200 Watts / 10.0 Amps
240V	500 Watts / 2.1 Amps	800 Watts / 3.3 Amps	1200 Watts / 5.0 Amps
Shipping Weight	35 lbs. / 16 kg	57 lbs. / 26 kg	80 lbs. / 36 kg
Catalog Number			
120V	PR305215G	PR305225G	PR305225M
+240V	PR305210G	PR305220G	PR305220M

⁺ Standard plug is European/International version.

12 month warranty (parts and labor) All models are UL/cUL listed.



* Additional shelf kit for 0.7 cu.ft units (PR305215G, 10G)

Catalog Number 3510-8Q

Additional shelf kit for 1.7 cu.ft gravity convection units (PR305225G, 20G)

Catalog Number 3511-80

Additional shelf kit for 1.7 cu.ft mech. convection units (PR305225M, 20M)

Catalog Number 3515M-8Q

Two Sizes

0.7 cu. Ft. (20 L) includes one fixed and two adjustable shelves*
1.7 cu. Ft. (48 L) includes one fixed and two adjustable shelves*
(*Additional shelves are sold separately)





Available only in North America

www.thermo.com/hot

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