High Temperature Cabinet Ovens

These units, backed by years of experience, quality construction and precise engineering, provide exceptional temperature uniformity. Ruggedly built for long hard usage at elevated temperatures. A choice of two air flow patterns and eight sizes from 4.6 to 72 cubic feet.

STANDARD FEATURES

- **UL LISTED CONTROL PANEL**
- **Standard Cabinet 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**
    - Digital, microprocessor based, thermocouple actuated, indicating temperature controller
    - Modulating burner on gas ovens
    - Motor control push buttons and on-off heat switch
    - LED pilot lights
  - **Safety Equipment—Electric Oven**
    - Adjustable, thermocouple actuated, manual reset excess temperature controller
    - Separate heating element control contactors
    - Recirculating blower air flow safety switch
  - **Safety Equipment—Gas Oven**
    - Adjustable, thermocouple actuated, manual reset excess temperature controller
    - Solid state electronic flame safeguard protection
    - Stainless steel powered forced exhauster
    - Exhauster air flow safety switch
    - Recirculating blower air flow safety switch
    - Purge timer
    - High gas pressure switch
    - Low gas pressure switch
    - Two pilot safety shutoff valves with leak test stations
    - Two main safety shutoff valves with leak test stations*
    - Valve position indicator on main safety shutoff valves
    - Over 400,000 BTU/HR safety shutoff valve interlocked with purge timer
  - **Construction**
    - Choice of recirculating air flow patterns
    - Adjustable opposed louvers on full coverage supply and return duct work
    - 16 gauge 304 stainless steel interior
    - Aluminized steel exterior with enamel finish
    - Brushed stainless steel control panel face
    - Exceptionally heavy duty doors and door frame with explosion venting latches
    - High temperature inner and outer door gaskets with stainless steel spring insert
    - Insulated with 2” thick 1900°F insulating block, backed up with 10 lbs/cf density 1250°F industrial rockwool
    - Two (2) stainless steel shelves
    - Channel shelf supports prevent shelves tipping
    - Adjustable fresh air intake and exhaust dampers
    - High pressure stainless steel recirculating blower
    - All welded construction
    - 1 year limited warranty
  - **Every oven fully assembled and individually factory tested**

*Industrial Risks Insurers vent valve only provided at specific request
Specifications Subject to Change Without Notice
Copyright The Grieve Corporation All Rights Reserved
Printed in U.S.A. 6/07
**STANDARD EQUIPMENT**

- Electric Models
  - Each features completely wired, side access 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. The 1250°F models have a heat chamber high limit controller. Exhaust outlet 4” diameter.
  - Gas Models
    - Gas-fired ovens include 325 CFM exhauster, exhaust outlet 4” diameter.
    - 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. The 1250°F models have a heat chamber high limit controller. Electric ovens may require additional heat input.

**ADDITIONAL EQUIPMENT AVAILABLE**

- **Additional Shelves**: 200 lbs distributed load per shelf, 800 lbs maximum oven load, specify oven model when ordering.
- **Programmable Temperature Controller**, microprocessor based, digital display, thermocouple actuated, microcomputer controlled, in lieu of standard controller
- **Recording Thermometer**, thermocouple actuated, 24-hour, 10” diameter circular chart, in lieu of standard controller
- **Programmable Recording Temperature Controller**, microprocessor based, thermocouple actuated, digital display, 24-hour, 10” diameter circular chart, in lieu of standard controller
- **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
- **Automatic Door Switch**, turns off blower and heat when door is opened. Restores blower and heat on electric models, blower only on gas models, when door is closed
- **Shut Down Timer**, with continuous “hold” feature; 1, 5, 10 or 30 hour range
- **Batch Timer**, for uniformly timing batch operations. Continuous alarm with door interlock, alarm at end of time period, until door is opened or timer resets; 1, 5, 10 or 30 hour range
- **Roof Mounted Powered Forced Exhausters**
- **Control Panel**, overhang 9” right side
- **Filter**, 7” x 2” x 1”

**SPECIFICATIONS**

<table>
<thead>
<tr>
<th>Model</th>
<th>Work Space</th>
<th>Dimensions (WxHxD)</th>
<th>Volume Cu Ft</th>
<th>Outside* Dimensions (WxHxD)</th>
<th>Max Temp</th>
<th>Blower</th>
<th>CFM</th>
<th>HP</th>
<th>Insulation</th>
<th>Doors</th>
<th>Heat Input</th>
<th>kW</th>
<th>BTU/HR</th>
<th>Control</th>
<th>Accuracy</th>
<th>Oven Uniformity</th>
<th>Rise Time</th>
<th>Electric</th>
<th>Gas</th>
</tr>
</thead>
<tbody>
<tr>
<td>HA-1050</td>
<td>20” x 20” x 20”</td>
<td>4.6</td>
<td>48” x 45” x 60”</td>
<td>1050°F</td>
<td>700</td>
<td>1/2</td>
<td>“</td>
<td>Single</td>
<td>15</td>
<td>90,000</td>
<td>±0.3%</td>
<td>±8°F</td>
<td>58 min</td>
<td>35 min</td>
<td>1885 lbs</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>HA-1250</td>
<td>20” x 20” x 20”</td>
<td>4.6</td>
<td>52” x 49” x 64”</td>
<td>1250°F</td>
<td>1000</td>
<td>3/4</td>
<td>“</td>
<td>Single</td>
<td>20</td>
<td>125,000</td>
<td>±0.3%</td>
<td>±11°F</td>
<td>66 min</td>
<td>46 min</td>
<td>2195 lbs</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

---

**Circulation Diagrams**

- **V Series (Side View)**
  - Heated air is provided at the bottom and pulled upward through shelves and load.
- **V Series (Front View)**
  - Heated air is blown sideways between shelves and across parts.

---

**More information**

- Represented By: Ross & Pethel
- Phone: 225-273-2202
- Website: [link]

---

*Accuracy as percent of controller span. Uniformity at 100°F below maximum temperature. Rise Time in minutes to 100°F below maximum temperature. Tests run with empty oven and minimum exhaust. Performance will vary with load and application. See Bulletin TC-920 for additional details.

---

*All Models—Control panel overhang 9” right side.

---

*Gas-fired ovens include 325 CFM exhauster, except 650 CFM on HC-1250. Electric ovens may require additional heat input.