

Company Information:

Company Name: Contact Person: Contact Title: E-mail Address: Phone #: Address: City/State/Zip Code: Date:

Batch Oven for Drying Information

<u>Please provide as much of the following information as possible to allow us to provide an accurate proposal for your application.</u>

1. Chamber size for the interior workspace (as viewed from the door opening):

Width:	
Height:	
Depth:	

2. Method of heating:

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Electric:	
Natural Gas:	
Other:	
No Preference:	

3. Operating Voltage (example – 480 volts / 3 phase / 60 hertz)

Voltage:	
Phase:	
Hertz:	

4. Maximum Operating Temperature (specify degrees C or F)

Degrees	
Fahrenheit(F):	
Centigrade(C):	



5. Heat Load / Cycle Time:

a) What type of materials will be heated?

b) What is the maximum length, width, height, and weight of the material to be processed?

c) What is the time requirement for heating?(Please note if your product needs to ramp to temperature in a certain time)(If your product ramps to temperature how long will it be required to soak at temperature?)

d) If a rack is used in your application, what is the weight of the rack?

6. Are solvents present in your process? If so, provide type of solvent and volume per batch.



7. If your application requires drying a product, please provide the following information.

a) Based on the production rate information provided above, how much water, or other, needs to be removed from each part or per hour?

b) Is a "wet" weight known for the part? If so, what would the "dry" weight be for the part? (From this we can determine how much moisture has to be removed over what period of time)

c) Is the moisture only external to the part or is the part saturated?

d) Can the part be dried as quickly as possible or does it need to be gradual to prevent damage or fracture?



8. Arrangement

If nothing is specified, the oven will include a single set of doors on one end. The heater and fan will be located in the rear of the chamber. Airflow will be horizontal cross flow across the width of the chamber.

Notes:

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9. Do you prefer a PLC/HMI operating system with the ability to store multiple recipes, or simple push button operation?

10. If you have any special construction requirements, list them here.

(Example: allow 304 stainless steel interior)

11. Do you require any special options for the floor of your oven? (Example: floor tracks, no floor, heavy duty floor)



12. Please list any special instructions or requirements for your oven.

13. Is your project a future consideration in need of a budget estimate or an immediate need that is in your budget and plan to purchase in the near future?

14. If your project is budgeted for purchase, please provide any timing information in regards to when you would expect to place an order and when you would need the project completed for production operation?