

Tunnel Sterilization Oven



This tunnel sterilization oven is specially designed for drying and sterilizing penicillin bottles, infusion bottles and many other glass bottles.

Net belts are used for conveying bottles, and their stepless speed is adjustable. Its far infrared quartz tubes are easily heated and the temperature controller can automatically set control records as well as show temperature. The cooling sector has been designed a 100-level laminar flow cleaning device. This oven conforms to relevant GMP standards.

Features:

1. Able to be easily heated and high efficiency.
2. Its temperature and control can be set manually, and it has alarm function when temperature or time exceeds.
3. Easy to install and maintain.
4. Many detachable components and one year of warranty period.

Main Parameters:

Production Capacity	7200~21600 bottle/hour
Web Sling Width	500mm-800mm
Calefaction Mode	far infrared quartz tube eradiate
Cooling Mode	100 grade plump laminar flow refrigeration
Temperature Range	50°C~350°C
Exhaust Quantity	9000~13000m3/h
Electric Supply	380V/50hz, 3phase
Power	20 ~65kw
Size	According to the custom output