



Junior Compact Temperature Test Chambers

The Tenney Junior temperature test chambers have been in the market for over 50 years. They are well suited for use in electronic, military, and pharmaceutical quality assurance and reliability testing, as well as research testing and production processes. In keeping with the needs of today's lab, we specifically designed these benchtop and floor chambers to have a compact exterior yet an ample interior workspace to maximize valuable floor space.

► Features

- All models feature vapor-tight, continuously welded stainless steel interiors.
- Structural reinforcement is used at all critical points.
- Temperature conditions are controlled with the Watlow F4T profiling type dual channel 1/4 DIN controller
- Data logging and Graphical trend chart for Watlow F4T controller
- Fiberglass insulation surrounds the temperature chamber to maximize insulating characteristics, thus ensuring minimal thermal transfer.
- 120V power supply cord with male NEMA 5-15P plug

► Options:

- GN2 Purge System
- Dry Air Purge System
- Tempguard IV Over-temperature Protection
- Viewing windows up to 6" x 8" and thermally insulated
- Interior lighting
- Shelving, adjustable and removable
- Automatic CO2 or LN2 cooling boost system
- Recording instruments
- Alternative power supply options for many global current schemes
- Cart system to allow chamber to be moved within a facility
- Stacking option for bench model
- 50 Hz -CE mark available
- Intrinsically safe interior
- NIST Calibration
- Tenney Environmental offers calibration services accredited to the ISO 17025 standard
- Additional engineered to order custom configurations available



Model	TJR	TUJR	
Cubic Feet	1.12		
Liters	31.71		
Work Space (WxDxH)	16" x 11" x 11.75" 406mm x 279mm x 298mm	16" x 11" x 11.75" 406mm x 279mm x 298mm	
Exterior (WxDxH)	37" x 22" x 31.75" 940mm x 559mm x 806mm	25.75" x 22" x 60" 655mm x 559mm x 1524mm	
Approx Unit Weight	260lbs / 118kg	292lbs / 133kg	
Approx Crated Weight	325lbs / 148kg	365lbs / 165kg	
Temperature Range			
Standard Temperature Range	-68°C to 180°C		
Optional Temperature Range	-75°C to 200°C		
Change Rates (Empty Chamber)			
Ambient to 200°C	60 minutes	Ambient to -15°C	10 minutes
Ambient to 185°C	50 minutes	Ambient to -40°C	20 minutes
Ambient to 160°C	40 minutes	Ambient to -54°C	30 minutes
Ambient to 140°C	30 minutes	Ambient to -65°C	40 minutes
Ambient to 105°C	20 minutes	Ambient to -73°C	55 minutes
Ambient to 70°C	10 minutes	Ambient to -75°C	Ultimate
Live Load Capacity (Empty Chamber)			
Temperature Range	-40°C	170 Watts	
	-54°C	145 Watts	
	-65°C	105 Watts	
	-73°C	60 Watts	

Performance is based upon an empty chamber operating at 24°C (75°F) ambient air.
On 50Hz or higher than 24°C ambient, performance may be reduced. Consult factory regarding any special cooling requirements.

	TJR	TUJR
Temperature Control	± 1.0°C after stabilization	
Air Flow Rate	50 CFM	
Heat Capacity	500 W	
Refrigeration	Two (2) 1/2 HP	
Condenser	Air cooled	
Condenser Discharge Air	Exits on right side of the chamber	
Heat of Rejection	Maximum 6300 BTU's per hour	
Power	120V -1PH-60Hz	
Amp - Fuse	20	
Amp - Under Load	16	
NEMA Plug	Male Plug NEMA 5-15P	
Standard Ports Included (loc)	3" Standard Port w/Plug centered left sidewall	
Decibel Level	Less than 58 dBA as measured 3 feet from chamber, 5 feet from the floor at right angles	
Load Per Shelf	10 lbs / 5 kg per shelf (Maximum chamber load including shelf and floor load not to exceed 30 lbs / 14 kg)	
Number of Shelves Standard	None	
Max Number of Shelves	3 Shelves	
Shelf Spacing	2" / 50mm on Pilasters	
Chamber Spacing Requirements	18" / 458mm on all sides	
Floor Load Rating	30 lbs / 14 kg	



**Baker Furnace, Blue M, Gruenberg, Lindberg/MPH,
Lunaire, Tenney, Wisconsin Oven**

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Specifications and Product Information are subject to change without notice.

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