Vacuum oven

https://search.researchequipment.wur.nl/SearchDetail.aspx?deviceid=17d4720b-0ace-4cd8-a6e9-df18d1c6dfa2

Brand

Binder

Type

V53

Contact

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Description

Underpressure accelerates drying
in the vacuum drying oven
During the heat treatment, an underpressure in the range between 10 and 50 hPa is usually generated, which lowers the boiling point of fluids to close to room temperature. Heat-sensitive material can therefore be dried in the vacuum drying oven at low temperatures, and at the same time the drying time is considerably reduced. To avoid oxidation, an inert gas (e.g. nitrogen) can be fed into the chamber
The oven is standard connected to a KNF Verder membrane pump. This was the max vacuum can be achieved is 1 mBar

Technical Details

Interior dimensions

Width
(mm)
400
Height
(mm)
400
Depth
(mm)
330
Interior
volume (l)
53
Distance between the racks (mm)
62
Load
per shelf (kg)
20
Permitted
total load (kg)
45

Temperature

Temperature range approx. 15 °C above ambient
temperature to (°C)
200
Temperature
variation 1)

100 °C (min.) (± K)
2
200 °C (min.) (± K)
4.5
Warm up time

to 100 °C (min.)
80
to 200 °C (min.)
115
Permitted
end vacuum (mbar)
0.01