

Вакуумные печи OVV-400, полки для печей

Технические характеристики

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Cole-Parmer® Programmable Vacuum Ovens

- Easily manage up to eight programs with eight steps each
- PID temperature controller provides accurate and reliable temperature control
- Unit stops heater automatically if temperature is out of control
- Full-view window allows continuous monitoring
- Rounded inner chamber corners offer easy cleaning
- Rubber O-ring and door lock handle create a secure seal to prevent air leakage or unauthorized access
- Stainless steel inner chamber and powder-coated steel plate exterior resist corrosion for longer lifetime





Cole-Parmer® Programmable Vacuum Ovens

Easily set up 8 programs for parameters such as temperature, time, and fan speed. Our ovens are designed with independent vacuum interface and vents, an air inlet for easy access to inert gases such as nitrogen, and a solenoid valve that controls vacuum degree and vacuum pump. Multiple safety features include temperature deviation alarm, overtemperature set point alarm, overcurrent protection, and auto-start after power loss/return.

Each oven includes stainless steel shelves with mounting brackets, connecting vacuum pipes, and wrench. Additional shelves can be ordered separately (see table).

Specifications

Temperature range: 10°C above ambient to 200°C (50 to 392°F)

Temperature resolution: 0.1°C (0.1°F)

Temperature uniformity: ±10%

Temperature stability: ±0.1°C (±1.8°F)

Temperature display: LCD

Timer range: 0 to 99 hrs, 59 mins

Vacuum range: 0 to 29.9" Hg (133 Pa)

Vacuum display: dial gauge



Capacity cu ft (L)	Rise time to 100°C	No. of shelves included	No. of shelf positions	Dimensions (W x H x D)		Power			Oven		Additional shelf
				Chamber	Overall	VAC	Hz	Watts	Item number	Item number	Item number
0.85 (24)	90 mins	2	3	11.8" x 10.8" x 11.8" (30 x 27.5 x 30 cm)	17.5" x 24.4" x 22.8" (44.5 x 62 x 58 cm)	120	60	700	ML-52411-30	ML-52411-53	
						220	50		ML-52411-31		
1.8 (53)	80 mins	2	5	16.3" x 13.5" x 14.5" (41.5 x 34.5 x 37 cm)	22.8" x 27.75" x 26" (58 x 70.5 x 67.5 cm)	120	60	1400	ML-52411-32	ML-52411-54	
						220	50		ML-52411-33		
3.2 (91)	80 mins	3	6	17.7" x 17.7" x 17.7" (45 x 45 x 45 cm)	24" x 31.9" x 31.7" (61 x 81 x 80.5 cm)	120	60	2000	ML-52411-34	ML-52411-55	
						220	50		ML-52411-35		



Cole-Parmer® Botanical Vacuum Ovens

- Process botanical extract faster and safer
- Oil-filled mechanical vacuum gauge offers accurate reading and longer operational life
- PID temperature controller provides accurate and reliable heating
- Built-in alarm alerts when oven shuts down for safety
- Rounded inner chamber corners offer easy cleaning
- Stainless steel inner chamber and powder-coated steel plate exterior resist corrosion for longer lifetime





Cole-Parmer® Botanical Vacuum Ovens

Stainless steel internal tubing and compression fittings provide a higher ultimate vacuum ideal for botanicals and cannabis applications. Stainless steel vacuum and vent valves give you a cleaner connection, more accurate control, and long-term durability.

The 25- and 50-L models feature five-sided jacketed heating for effective heat dispensing. The 90- and 216-L models feature four heated shelves, individually monitored by the temperature controller, for uniform temperature to each shelf.

The ovens have an adjustable gas back fill capability with needle valve and vent port along with a KF25 vacuum and barbed purge port. Each unit includes stainless steel shelves, connecting vacuum pipes, and wrench; additional non-heated shelves can be ordered separately.

Specifications

Temperature resolution: 0.1°C (0.1°F)

Temperature uniformity: ±10%

Temperature stability: ±0.1°C (±1.8°F)

Temperature display: LCD

Timer range: 0 to 99 hrs, 59 mins

Vacuum range: 0 to 29.9" Hg (133 Pa)

Vacuum display: dial gauge



Capacity cu ft (L)	Temperature range	Rise time to 100 °C	No. of shelves included	No. of shelf positions	Dimensions (W x H x D)		Power			Oven item number
					Chamber	Overall	VAC	Hz	Watts	
0.88 (25)	10°C above ambient to 100°C (50 to 212°F)	90 mins	4	8	11.8" x 10.8" x 11.8" (30 x 27.5 x 30 cm)	23.8" x 17.7" x 19.3" (60.5 x 45 x 49 cm)	120 220	60 50/60	550	ML-52411-22 ML-52411-23
1.7 (50)		80 mins	6	11	16.3" x 13.5" x 14.5" (41.5 x 34.5 x 37 cm)	28.75" x 21.6" x 22" (73 x 55 x 56 cm)	120 220	60 50/60	650	ML-52411-24 ML-52411-25
3 (90)	10°C above ambient to 200°C (50 to 392°F)	80 mins	4 (heated)	—	17.7" x 17.7" x 17.7" (45 x 45 x 45 cm)	29" x 23.2" x 24" (74 x 59.1 x 61 cm)	120 220	60 50/60	1050	ML-52411-26 ML-52411-27
7.6 (216)		80 mins	4 (heated)	—	23.6" x 23.6" x 23.6" (60 x 60 x 60 cm)	35" x 29.2" x 30" (89 x 74.1 x 76 cm)	120 220	60 50/60	1960	ML-52411-28 ML-52411-29

ML-52411-49 Additional stainless steel shelf for 0.88 cu ft (25 L) oven

ML-52411-50 Additional stainless steel shelf for 1.7 cu ft (50 L) oven

Cole-Parmer® Shelves for OVF-800 Series Mechanical Convection Ovens



Corrosion-resistant stainless steel shelves provide excellent durability

- Add more shelves to place more samples in the ovens
Convenient shelf supports make it easy to adjust shelf height.

item	Construction	Number of Shelves	Description
EW-52412-31	Stainless steel	1	Wire Shelf for 26 L OVF-800 Series Mechanical Convection Ovens

item	Construction	Number of Shelves	Description
 EW-52412-32	Stainless steel	1	Wire Shelf for 61 L OVF-800 Series Mechanical Convection Ovens
 EW-52412-33	Stainless steel	1	Wire Shelf for 112 L OVF-800 Series Mechanical Convection Ovens
 EW-52412-34	Stainless steel	1	Wire Shelf for 147 L OVF-800 Series Mechanical Convection Ovens
 EW-52412-35	Stainless steel	1	Perforated Shelf for 26 L OVF-800 Series Mechanical Convection Ovens

item	Construction	Number of Shelves	Description
 EW-52412-36	Stainless steel	1	Perforated Shelf for 61 L OVF-800 Series Mechanical Convection Ovens
 EW-52412-37	Stainless steel	1	Perforated Shelf for 112 L OVF-800 Series Mechanical Convection Ovens
 EW-52412-38	Stainless steel	1	Perforated Shelf for 147 L OVF-800 Series Mechanical Convection Ovens

Cole-Parmer® Oven Accessories



Enhance the versatility of your oven
Optimize performance of your Cole-Parmer oven with these optional accessories.

item	Description
 EW-52100-53	Shelf Clip for for 1.7 cu ft Economical Gravity Convection Oven Shelf (4 required for each Shelf)
 EW-52411-36	Stainless Steel Shelf for 27-L Gravity Convection Drying Oven

item	Description
 EW-52411-37	Stainless Steel Shelf for 56-L Gravity Convection Drying Oven
 EW-52411-38	Stainless Steel Shelf for 96-L Gravity Convection Drying Oven
 EW-52411-39	Stainless Steel Shelf for 140-L Gravity Convection Drying Oven
 EW-52411-40	Stainless Steel Shelf for 200-L Gravity Convection Drying Oven
 EW-52411-41	Stainless Steel Shelf for 16-L Mechanical Convection Drying Oven

item	Description
 EW-52411-42	Stainless Steel Shelf for 30-L Mechanical Convection Drying Oven
 EW-52411-43	Stainless Steel Shelf for 50-L Mechanical Convection Drying Oven
 EW-52411-44	Stainless Steel Shelf for 80-L Mechanical Convection Drying Oven
 EW-52411-45	Stainless Steel Shelf for 136-L Mechanical Convection Drying Oven
 EW-52411-46	Stainless Steel Shelf for 220-L Mechanical Convection Drying Oven

item	Description
 EW-52411-49	Stainless Steel Shelf for 25-L Botanical Vacuum Oven
 EW-52411-50	Stainless Steel Shelf for 50-L Botanical Vacuum Oven
 EW-52411-53	Stainless Steel Shelf for 24-L Programmable Vacuum Oven
 EW-52411-54	Stainless Steel Shelf for 53-L Programmable Vacuum Oven
 EW-52411-55	Stainless Steel Shelf for 91-L Programmable Vacuum Oven

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