Vacuum drying oven “Vaciotem-GMP”

DIGITAL TEMPERATURE CONTROL, ELECTRONIC VACUUM PRESSURE DISPLAY AND TIMER.
CONTROLLABLE TEMPERATURE FROM 35 °C TO 200 °C
STABILITY ±1 °C, UP TO 100 °C. HOMOGENEITY ±3 °C, UP TO 100 °C. SET ERROR ±2 °C. RESOLUTION 1 °C.
ADJUSTABLE PRESSURE OF 1 BAR

SAFETY:
OVER TEMPERATURE CUT OUT FITTED IN ACORDANCE WITH THE EN.61010 STANDARD. DIN 12880. STANDARD ADJUSTABLE SAFETY THERMOSTAT FITTED.

NEW

EU GMP Annex 11

FDA 21 CFR Part 11

USB

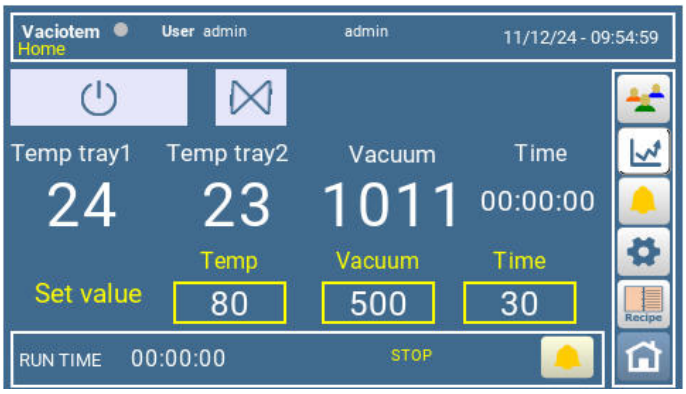
FEATURE

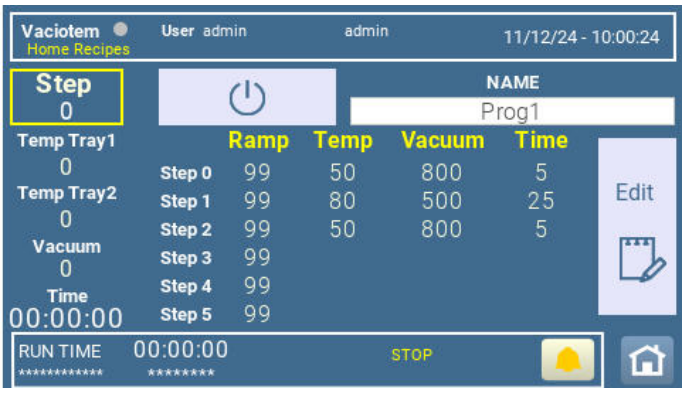
Digital electronic regulator for temperature, vacuum pressure, and timer, allowing the selection of preset time periods.
Temperature sensor: Pt100.
Automatic control of the aeration valve at the end of the process.
Heating elements surrounding the usable chamber.
Cylindrical inner chamber made of AISI 304 stainless steel.
Anodized aluminum trays.Interior counter-door made of tempered glass mounted on an elastic silicone base to absorb any expansions and contractions.
Vacuum port with a shut-off valve.Air intake located on the front panel.
Rear connector for the vacuum pump.
Exterior cabinet coated in epoxy.
USB output for reading and printing parameters via computer.



CONTROL PANEL

Synoptic Display: Shows the status of all active elements.
Parameter Reading: Real-time visualization of current temperature values in different zones of the equipment.
Setpoint Values: Information about the current setpoints.
Alarms: Details of active alarms with icons for activation and acknowledgment.
Operating Time: Displays operating time and established time settings.
Communications: Ethernet LAN/USB interface. Program data is automatically saved in the event of a power outage.
Programming: Ability to save up to 50 user-customizable programs, each with up to 5 configurable steps and temperature control ramps.
User Levels: Allows for up to five different user levels.
Report Generation: Automatic creation of reports in PDF and CSV formats, with storage capacity for up to 200 reports.
Thermo-Trays: Removable and heatable thermo-trays in the working chamber ensure fast and uniform temperature regulation with minimal heat loss, ideal for food, cosmetics, watches, books, and printed circuits. Each thermo-tray can be independently controlled and calibrated.





Available in ATEX version on request. ATEX

MODEL

Part No.	Vacuum Max.	Capacity litres	Ø / Depth (interior) cm	Height / Width / Depth (exterior) cm	Shelves	Power W	Weight Kg
4001491	10^{-2} mm Hg	47	34 52	54 76 70	2	800	73

Note: To obtain the optimum homogeneity at the set temperature, the load should not surpass more than 70 % of the volume of the chamber.