

memmert



trust the best

Vacuum Oven

VO

**Powerful.
Gentle.
Turbo fast.**

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Vacuum Oven VO

POWDER AND GRANULATE DRYING, DETERMINATION OF WATER CONTENT FOR QUALITY ASSURANCE, DRYING OF CULTURES AND PROBIOTICS, PRESERVATION AND DEHYDRATION OF FOOD, DRYING OF ELECTRONIC COMPONENTS



Intelligent direct heating with calibration function.



Short process times thanks to digitally controlled vacuum cycles.



Enormous energy saving due to stepless adjustable vacuum pump.



Longer service life of the pump diaphragm.

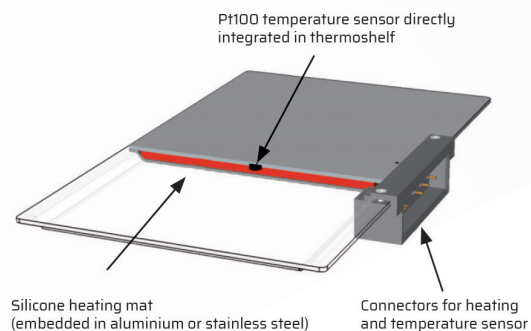
Model sizes: 29, 49, 101

Temperature setting ranges: up to +200 °C

Vacuum: 5 mbar to 1100 mbar

Multi-level sensing & heating

The intelligent direct heating via individually positionable thermoshelves with separate sensors guarantees the shortest possible heating and process times. The control circuits react precisely to different loads or humidity and maintain the set temperature uniformly during vacuum drying. Thanks to the direct contact between the heating and the load, there is practically no heat loss. Each thermoshelf can be controlled and calibrated separately.



Multi-level sensing & heating

Significantly reduced process times

Digitally controlled vacuum cycles, in which the working chamber is vented at short intervals, considerably shorten the drying time. Ramps with different temperature and vacuum setpoints can be programmed easily and quickly via the AtmoCONTROL software.

Speed-controlled vacuum pump

In combination with the speed-controlled, chemically resistant vacuum pump, the VO series saves around 70 % energy in ramp operation compared to an uncontrolled pump. The ultimate vacuum of up to 2 mbar enables a wide range of applications, and thanks to demand-oriented pump control and thus optimised flushing processes, the diaphragms have a significantly increased service life.

