

SANAT PARDAZ DENA.Co.

Vacuum Oven 20 liters

A vacuum oven, or vacuum drying oven, is primarily used to expedite the drying process by employing vacuum and heat. As the pressure decreases, the boiling point of the solvent also decreases, allowing the vacuum oven to remove moisture and volatile substances at lower temperatures. Furthermore, since air is removed from the vacuum oven, heat transfer inside becomes more efficient. By reducing the levels of oxygen (O₂) and moisture, the drying efficiency is enhanced while the risks of oxidation and explosion are mitigated. Some vacuum ovens can even be equipped with inert gases like nitrogen (N₂) or helium (He) to prevent oxidation, corrosion, or scaling.

The advantages of a vacuum oven can be summarized as follows:

- Reduction of solvent boiling point, enabling lower heating temperatures. This makes it suitable for processing heat-sensitive and volatile substances.
- Minimization of oxidation, making it suitable for handling flammable and explosive substances.
- Increased drying efficiency through improved heat transfer and the removal of oxygen and moisture.



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جدول مشخصات

Specifications

Capacity liters	20
Temperature range	30 to 200 °C
Shelf w*d	33cm*23cm
Number of shelves	1
Interval between positions	10 cm
Temperature control	Digital PID
Internal dimensions h*w*d	35cm*35cm*27cm
Power rating max W	1500w
Weight kg	35Kg
Tubing connections	10-12mm
Voltage	220
dimensions h*w*d	48.5cm*58cm*37cm