

GV series vacuum ovens

GV series Ovens are ideal for all those applications where an accurate, reliable, and high-performance device is needed, and are used in the laboratory and in the industry.

Indispensable in the field of chemical, pharmaceutical, food, optical research, but also in the biotechnological and semiconductor sectors.

GV Vacuum Ovens are particularly indicated in thermostatisation, drying, degassing processes, in the treatment of thermo-sensitive materials.

Temperature Range from A.T. +10°C to +200°C

Features:

- **Touch Screen Color Display.**
- **AUTOMATIC** Function with continuous temperature monitoring.
- **PROGRAM** Function with **20 Programs**, 12 Steps with Ramps and Soaks.
- **RECORDING** Function with **Graphic Temperature** Recording.
- **Set Point and Inner Temperature Visualization.**
- Optimized Control Algorithm with PID Actions.
- Autotuning Function.
- Platinum PT100 Probe, Class A.
- “Zero Crossing” Solid State Relays.
- **USB Port**
- External Structure, varnished, solvent-free
- Efficient Insulation eco-friendly
- Internal Chamber in Stainless Steel AISI 304 with rounded corners
- Door with Tempered Glass Window and overpressure safety screen
- High-Temperature Silicone Gaskets
- Analogic Control Vacuum Gauge
- Vacuum Control Valve

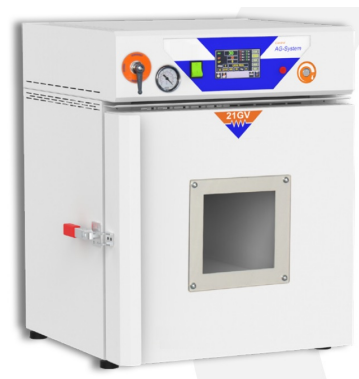
Safety Devices:

- Fusibili a protezione completa dell’impianto
- Interruttore Generale di Sicurezza
- Diagnostica di gestione Allarmi integrata
- Sistema di controllo soglia Set Point regolabile
- Termostato Sicurezza Regolabile ed Indipendente

Standard equipment:

- N°02 removable shelves with high thermal conduction
- N°01 Power cable
- N°01 Instruction manual
- N°01 CE certificate of conformity
- N°01 Guarantee Certificate

Options:



- Extra shelves
- Stainless Steel Trays
- Through Hole with stainless steel blind flange
- Door with internal light and switch on the panel
- Stacking supports
- Swivelling Wheels
- Module-Trolley for Vacuum Pump

Also available in a version useful for accessing Industry 4.0 tax credits

Made in Italy

Code	Description
G3S21020	Vacuum oven mod. GV2 - 20 liters
G3S21050	Vacuum oven mod. GV5 - 50 liters
G3S21110	Vacuum oven mod. GV11 - 110 liters
G3S21220	Vacuum oven mod. GV22 - 220 liters