



- Double Wall Construction, Inner chamber made of Stainless Steel- 304 grade & Exterior CRCA Steel with Powder coat finish.
- Inner made of Stainless Steel –304/316 grade and Exterior of Stainless Steel - 304 grade in GMP MODEL.
- Gap between the two walls filled with high density glass wool insulation to minimize the skin temperature.
- Vacuum levels are controlled up to 760 MM/Hg.
- Food grade Silicon door gasket and positive door latch assures tight seal at all vacuum levels.
- Toughened glass window allows clear observation of load.
- Standard models contain door off thick M. S. plate & GMP models of thick S. S. (304 grade) plate.
- Two stop cocks are fitted on the side of Oven. One stop cock is continuously connected to the Vacuum Pump and the second one is used to release the Vacuum or for purging inert gases inside the Chamber.
- Non perforated Stainless Steel tray type shelves.
- Heating element made of best quality 80:20 Nichrome wire are wound on the outer surface of the inner chamber.
- Temp Range : 50°C to 200°C ± 2°C accuracy.
- Temperature controlled by Dual display Microprocessor based PID Temp. Controller & PT – 100 Sensor.
- Operates on 230 Volts AC Single phase 50 Hz.

ROUND MODELS:

MODEL	CHAMBER SIZE	CAPACITY	RATING	TRAYS
LVMO-1 S/G	9" Ø x 12" DEPTH	12.5 LTRS	700 W.	2 NOS.
LVMO-2 S/G	12" Ø x 15" DEPTH	28 LTRS	950 W.	2 NOS.
LVMO-3 S/G	15" Ø x 18" DEPTH	52 LTRS	1100 W.	3 NOS.

RECTANGULAR MODELS:

MODEL	CHAMBER SIZE W x D x H	CAPACITY	RATING	TRAYS
LVOR-1 S/G	08" X 08" X 12"	12 LTRS	900 W.	2 NOS.
LVOR-2 S/G	12" X 12" X 12"	27 LTRS	1200 W.	2 NOS.
LVOR-3 S/G	12" X 12" X 16"	38 LTRS	1750 W.	2 NOS.
LVOR-4 S/G	14" X 14" X 20"	64 LTRS	2000 W.	3 NOS.
LVOR-5 S/G	18" X 18" X 24"	128 LTRS	2250 W.	3 NOS.
LVOR-6 S/G	20" X 20" X 30"	198 LTRS	2500 W.	3 NOS.

OPTIONAL

- DIGITAL SAFETY CONTROLLER: To take care of temperature overshoots & in case the PID Controlling system fails.
- Electronic Digital Timer of 999 Minutes.