



vacuum oven
NAHITA

Vacuum ovens: features

[01] The two inner chambers of the tank are completely sealed and insulated in order to be able to carry out the vacuum inside the tank.

[02] Temperature sensor integrated inside the tank. This small change offers greater precision in terms of the temperature obtained from the interior.

[03] It has up to 12 different positions to interchange the trays and gives the possibility of placing more than two if necessary.

[04] It has two LED strips on the door that provides interior light. The light will remain on whenever the door is closed.

[05] The controller is LCD display type.

[06] It contains a vacuum gauge with liquid (Glycerine + water + silicone oils), this dampens the vibrations and reduces the load on the mechanical components of the vacuum gauge so it is of better quality.

[07] It has two sets of resistors joined together and distributed at the bottom, top and sides, so that the heat homogenisation is transmitted in a better way.

JBN001 y JBN002



Vacuum ovens: technical specifications

Code	JBN001	JBN002
Capacity	25 L	53 L
Temperature range	‘Tamb - 250°C	
Temperature accuracy	‘0,1°C	
Temperature fluctuation	1°C	
Vacuum (max)	≤133Pa (1 mmHg)	
Vacuum gauge	Mpa: 0 - 0,1 (760mmHg - 10 mmHg) Psi: 0 - 15	
Power	500W	1600W
Time range	1-9999min	
Temperature sensor	PT100	
No. trays (included)	1	2
Maximum number of tray	4	5
Tray height adjustment	Yes	
Approx. dimensions (cm)		
Outer	58x45x45 cm	72,5x57x53,5 cm
Inner	30x30x27,5 cm	42x37x35,5 cm
Approx. weight	-	68,80 Kg
Voltage (V)	220V	