

# Specification Sheet

## CVO-5 VACUUM OVEN



### KEY FEATURES:

- Stainless Interior
- Lighted Viewing Window
- Easy Quarter-Turn Vacuum Valves
- Inert Gas Backfill Equipped
- Temp Probe Inside Chamber for Accurate Temperatures
- KF-25 Access Port on Rear of Vessel
- Adjustable Leveling Feet

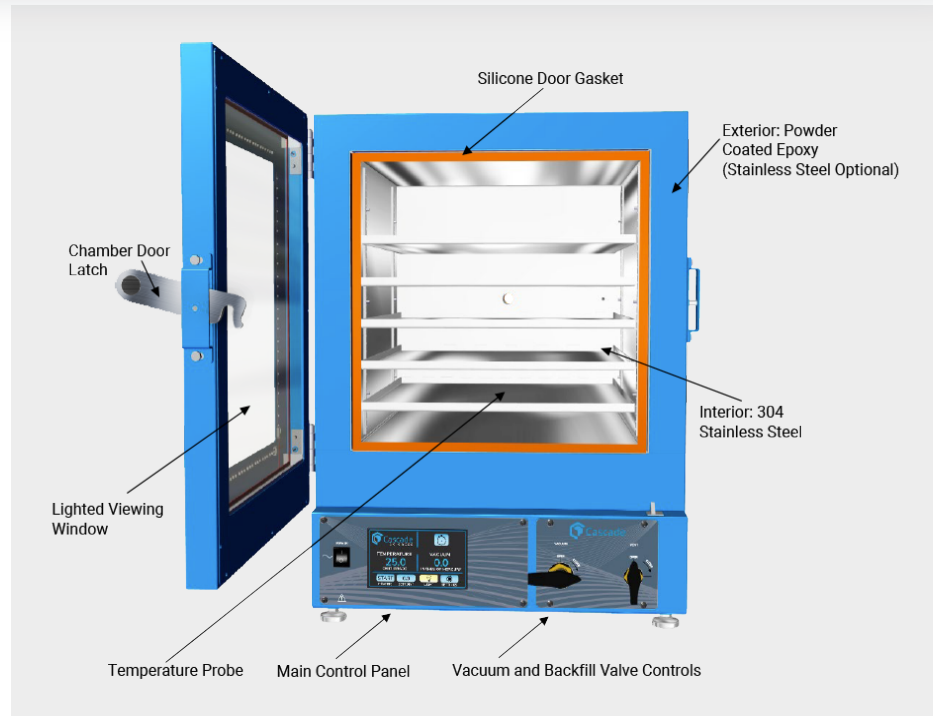
### CERTIFICATIONS:

- NRTL**
- CAN/CSA-C22.2 No. 61010-1:2012/U2:2:2016-04
- CAN/CSA C22.2 No. 61010-2-010:2015
- UL 61010-1:2012/R:2016-04
- UL 61010-2-010:2015
- EN 61010-1:2010
- EN 61010-2-010:2014

- ANSI Rated Tempered Glass
- Made in USA
- 1 Year Warranty

### OPTIONS:

- Cold Traps
- Turnkey Packages w/ Pump
- Stainless Steel Exterior & Shelving
- Hazardous Location Certified
- High Temp to 220°C
- Programmable Ramp & Soak Control
- Door Gasket Materials: Viton, BUNA-N
- 220V/ 1PH



### Temperature Range

Ambient +15°C to 150°C (+26°F to 302°F)

### Uniformity

@ 40°C +/- 1.4°C @ 105°F +/- 2.5°F  
@ 90°C +/- 4.2°C @ 200°F +/- 7.5°F  
@ 150°C +/- 8.9°C @ 300°F +/- 16.0°F

### Capacity

4.5 Cubic Feet (127 Liters)

### Interior Dimensions

18"W x 24"D x 18"H  
457mm x 609mm x 457mm

### Shelving (Aluminum)

5 Removable, Adjustable (8 Max.)  
Surface Area: 18"W x 24"D  
Weight Capacity: 225 lbs Total (22.7Kg)  
\*Stainless Steel Optional

### Touch Screen Control

Single Set Point with Timer

### Temperature

Selectable for °C or °F

### Vacuum

Selectable for Torr, Inches Hg, Bar

### USB Connection

Datalogging .csv file export  
MODBUS for external control

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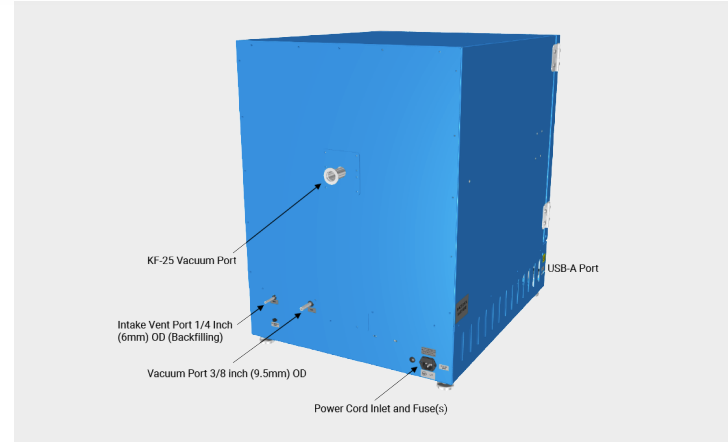
Part No. CVO-5, CVO-5-220V,  
CSV522, CSV522-A (Stainless Steel)



### Vacuum Connections (Rear)

Vacuum Line	3/8" (9.5mm) Barb
Vent & Inert Gas	1/4" (6mm) Barb
Access Port	KF-25 for Feedthrus or MAXEVAP Connection

\*Pump and Connections sold separately, Inquire about Turnkey Packages



### Temperature Performance Under Vacuum

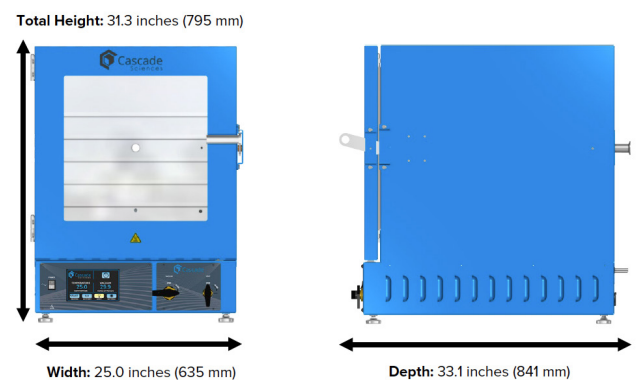
Stability	@ 40°C +/- 0.2°C	@ 105°F +/- 0.3°F
	@ 90°C +/- 0.2°C	@ 200°F +/- 0.3°F
	@ 150°C +/- 0.2°C	@ 300°F +/- 0.3°F
Heat Up from 25°C (77°F) to Stabilization	To 40.5°C (105°F) 60 minutes To 150°C (302°F) 180 minutes	To 93.3°C (200°F) 126 minutes
	Cool Down	From 150°C (302°F) 345 minutes

\*Temperature specifications are preformed in empty ovens. Performance will vary in ovens containing product, and ambient lab conditions.

### Facilities

Power (50/60 Hz)	120V / 1PH / 14 AMPS 220V / 1PH / 7 AMPS
Plug/Outlet	120V - NEMA 5-15R 220V - NEMA 6-15R (Power Cord Included)
BTU @ Full Power	120V - 1105 BTU/hr 220V - 1228 BTU/hr
Unit Weight Shipping	163.3 kg (360 lbs.) 204 kg (449 lbs.)

### Exterior Dimensions



\*Ongoing product changes & improvements may not appear in this spec sheet.