



RELIABILITY

EFFICENCY

PERFORMANCE



RANGE **III XFP**

VACUUM OVENS

UP TO **10^{-2} MBAR** ABSOLUTE

www.france-etuves.com

VACUUM OVENS XFP

Up to
200°C and

10⁻² mbar absolute

XFP vacuum ovens are suitable for applications for drying sensitive products, degassing, heat treatment of materials with a risk of oxidation, etc...

The oven is entirely controlled by a controller with a large 7" color touch screen. It is very intuitive and easy to use. Its high-end display allows excellent readability. Measurement of current consumption of heating elements and display of a consumption counter on the screen.

Temperature control

Set your temperature and follow in real time the evolution of the PID controlled temperature measured by a J thermocouple probe inside the oven.

Vacuum control

Accurate control up to 1 mbar (10⁻² mbar as an option).
Several modes of vacuum control are available :

- **Reaching the maximum vacuum level of the pump ;**
- **Maintaining constant pressure.**

Automatic control of solenoid valves for changing the pressure.
Real time monitoring of the measure.



OPTIONS



Pressure in 10⁻² mbar range

Addition of a precise piezo pirani gauge for vacuum



Viton door gasket

Replacement of the silicone door gasket by a Viton gasket.



Ethernet/RJ45 communication module

The user can monitor the controller with a web application included into the module.
The module can also send data to a cloud.



Calibration and homogeneity certificate

Contact us to define the modalities of execution.

Cycle programming

A profiler with 100 programs of 32 segments each allows you to carry out combined temperature and pressure cycles.

Data logger

A data logger permanently records oven data (temperatures and vacuum levels). They are available in csv format via an USB port on the control panel.

Protections for your oven and your products

XFP ovens are equipped with an electronic thermostat with 2 modes (TWW or TWB) according to the DIN 12 880 standard.

Temperature monitoring via Setpoint Deviation Tracking (SDT) and guaranteed soak band.

Automatic heating shutdown when the door is open.

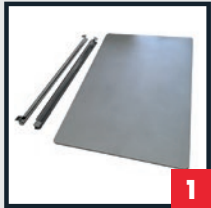


XFP020

XFP050

XFP100

ACCESSORIES



Aluminum tray



Oil bath pump



Dry pump



Adaptor for 2 or 4 probes



Data logger with 2 channels



4-way portable recorder with graphical screen



Thermocouple J probe



Subframe with feet or castors

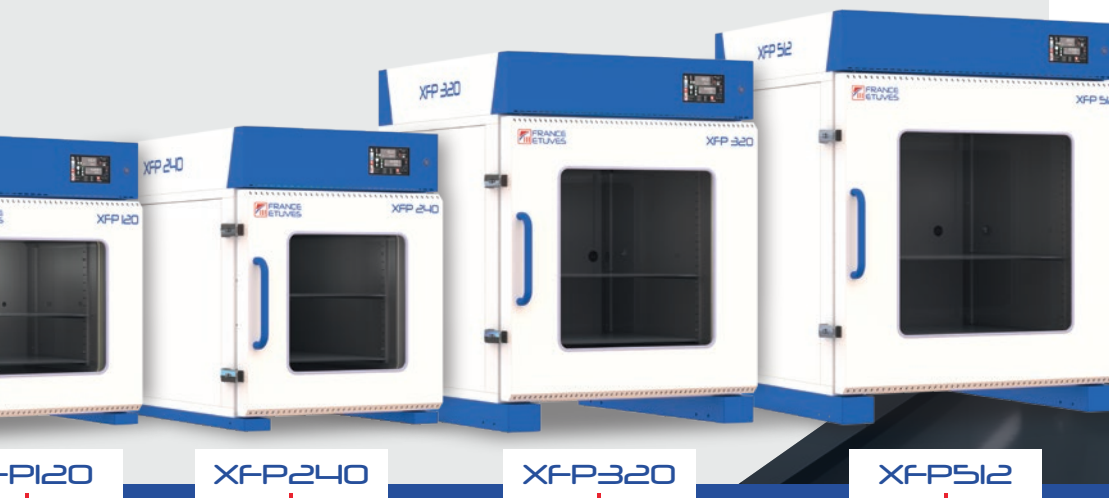


Raising furniture with feet or castors



Wifi communication module

- 1 Aluminum tray**
Aluminum tray with supports (max load 30 kg).
- 2 Oil bath pump**
Pumping system with 1m hose and oil mist separator. Not suitable for processes where water vapor can be drawn into the pump.
- 3 Dry pump**
Diaphragm pump with 1m hose. Minimum pressure ≥ 10 mbar. Suitable for processes where water vapor would be drawn into the pump.
- 4 Adaptor for 2 or 4 probes**
To be placed on the DN16 KF flange to introduce up to 4 probes inside the oven (not included).
- 5 Data logger with 2 channels**
Allows recording of temperatures measured by 1 or 2 probes (software provided).
- 6 Portable recorder with graphical screen**
Accept up to 4 temperature probes (probes not supplied). Large graphic screen to monitor temperature changes in real time. Data can be retrieved via USB or RJ45 port.
- 7 Thermocouple J probe**
Stainless steel sheathed. Length of 2m. With connector.
- 8 Subframe with feet or castors**
Subframe to raise the oven.
Only for volumes 320L and 512L.
- 9 Raising furniture with feet or castors**
To raise the oven for better loading comfort. Safety window at the front. Clever storage of the vacuum pump inside.
Only for volumes 20L to 240L.
- 10 Wifi communication module**
Allows monitoring of the C6000 controller by a web app included into the module.
Add a SD card inside the module to keep an history by day and by programmed curing number.
The module also allows data to be sent to a cloud.



6 volumes

From **20** liters
to **512** liters

TECHNICAL DATA



	XFP020	XFP050	XFP120	XFP240	XFP320	XFP512
Working volume (L)	20	51	110	220	316	512
SIZES						
Internal width (mm)	250	320	470	470	650	800
Internal depth (mm)	320	500	500	1000	750	800
Internal height (mm)	250	320	470	470	650	800
External width* (mm)	480	550	812	812	992	1142
External depth* (mm)	965	876	876	1384	1161	1211
External height * (mm)	738	808	1018	1018	1248	1398
Floor height with subframe option (mm)	950	950	950	950	600	600
Weight, empty(kg)	70	90	180	250	340	450
PERFORMANCES						
Temperature range (°C)	Ambient temperature + 20°C up to 200°C					
Controller temperature fluctuation (+/- °C)	< 0.2°C					
Pressure range (mbar)	from 1 mbar up to atmospheric pressure (10-2 mbar as an option)					
Gauge type	Piezo (piezo / pirani gauge for 10-2 mbar option)					
Vacuum control accuracy** (mbar)	+/- 2					
Pumping fitting	DN 16 KF	DN 16 KF	DN 16 KF	DN 16 KF	DN 25 KF	DN 25 KF
Vacuum breaking connection	Barbed adapter for hose Ø4				DN 16 KF	DN 16 KF
ELECTRICAL DATA						
Heating power (W)	800	1200	2400	3600	6000	9000
Electrical supply	230V ~ 1P 50/60Hz				400v ~ 3P + N50/60Hz	
Amperage connection (A)	16	16	16	20	16	20
LOADING TRAYS						
Number of trays provided / max. in the oven	1/4	1/6	1/8	1/8	1/11	1/12
Dimensions of the tray (WxD) (mm)	224x280	294x460	444x460	444x960	624x710	772x760
Useful dimensions of the tray (WxD) (mm)	216x280	285x460	436x460	436x960	614x710	768x760
Maximun load on a shelf / in the oven (kg)	30/60	30/60	30/90	30/90	30/120	30/200

* Some options may change the oven sizes
** Variable depending upon the characteristics of the vacuum pump



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