

memmert

Experts in Thermostatics

AVAILABLE
ONLY FROM
MEMMERT

VO cool

Cooled vacuum oven

Temperature range +5 °C to +90 °C



Unique world innovation, specifically developed for the pharmaceutical and food industry.

For gentle drying of bacteria and starter cultures or simulation of intercontinental flights.

www.memmert.com

7
UNBEATABLE
ARGUMENTS
FOR THE
VO_{cool}



Detailed application reports can be found at our user platform
www.atmosafe.net.

1 Unique worldwide

Cooled vacuum oven VO 200cool with an interior volume of 29 litres and a temperature range from +5 °C to +90 °C.

2 Compact, energy-saving Peltier cooling system

The compact, energy-saving and extremely accurate Peltier cooling unit ensures a surface temperature distribution with a maximum deviation of +/-1 K across the entire temperature range.

3 Low temperature vacuum drying

Thanks to this drying process, unstable substances can be dried at moderate temperatures above zero without causing too much damage to the cell structure.

4 Simulation of intercontinental flights

Programme-controlled transport and storage scenarios for determining the behaviour of active ingredients or volumes at different pressure and temperature conditions.

5 100% Atmosafe

Absolutely precise control of temperature and pressure ensures a perfect atmosphere. Memmert is the only manufacturer worldwide offering digital pressure control as a standard for their vacuum ovens.

6 Maximum time-savings

Ramp programming of temperature and vacuum (-cycles) in combination with direct heating of shelves allows for optimal processes.

7 "Celsius" software included

The "Celsius" software for simple programming and documentation is included in the standard scope of delivery.