



SVAC Series
SHEL LAB Vacuum Ovens



Ideal for Industrial, Analytical, and General Laboratory Applications

SHEL LAB vacuum ovens are recommended for critical scientific and analytical use in laboratory and pilot plant product research. Typical applications include outgassing, curing, drying, baking, pre-heating, conditioning, and life cycle testing. Choose from three cabinet sizes, each with a glass viewing window, inert gas connection, and a variety of gasket material options.

SVAC Ovens Features and Benefits

The SVAC Series ovens are engineered for safe, accurate, and precise performance in demanding laboratory environments.



- + Recipe Control - Write 4 recipes with up to a total of 40 steps.
- + Temperature range approximately 10°C above ambient to 220°C for multiple applications.
- 1 Integrated Over Temperature Limit with digital setpoint (OTL) to provide additional temp limit control.
- 2 Stainless steel interior construction for long life operation, easy cleaning.
- 3 Watlow EZ-Zone controller with Ramp and Soak Temperature control.
- 4 Inert gas inlet connection and valve.
- 5 Aluminum shelves are provided to maximize space usage and optimize conductivity.
- 6 Heating elements on 4 sides to increase temperature uniformity.
- 7 Digital Vacuum Gauge
- + Access Port (KF-25 Fitting)
- + Internationally certified CAN/CSA, UL, EN, IEC 61010, and compliant with CE.
- + 2 year limited warranty

MADE IN
USA



Applications:

- Drying
- Outgassing
- Aging Tests
- Chemical Resistance Studies
- Vacuum Storage
- Moisture Removal
- Parts Cleaning
- Curing
- Bubble Removal
- Inert Atmosphere Processing

Temperature and Vacuum Performance

SHEL LAB vacuum ovens are available in 110-120V, 50/60Hz or 220-240V, 50/60Hz configurations and achieve temperatures up to 220°C.

Heat-Up - Rapid heat-up times to 220°C get your product to temperature faster than ever.



SVAC4



SVAC1



SVAC2

Now Offering
Extended
Warranties!

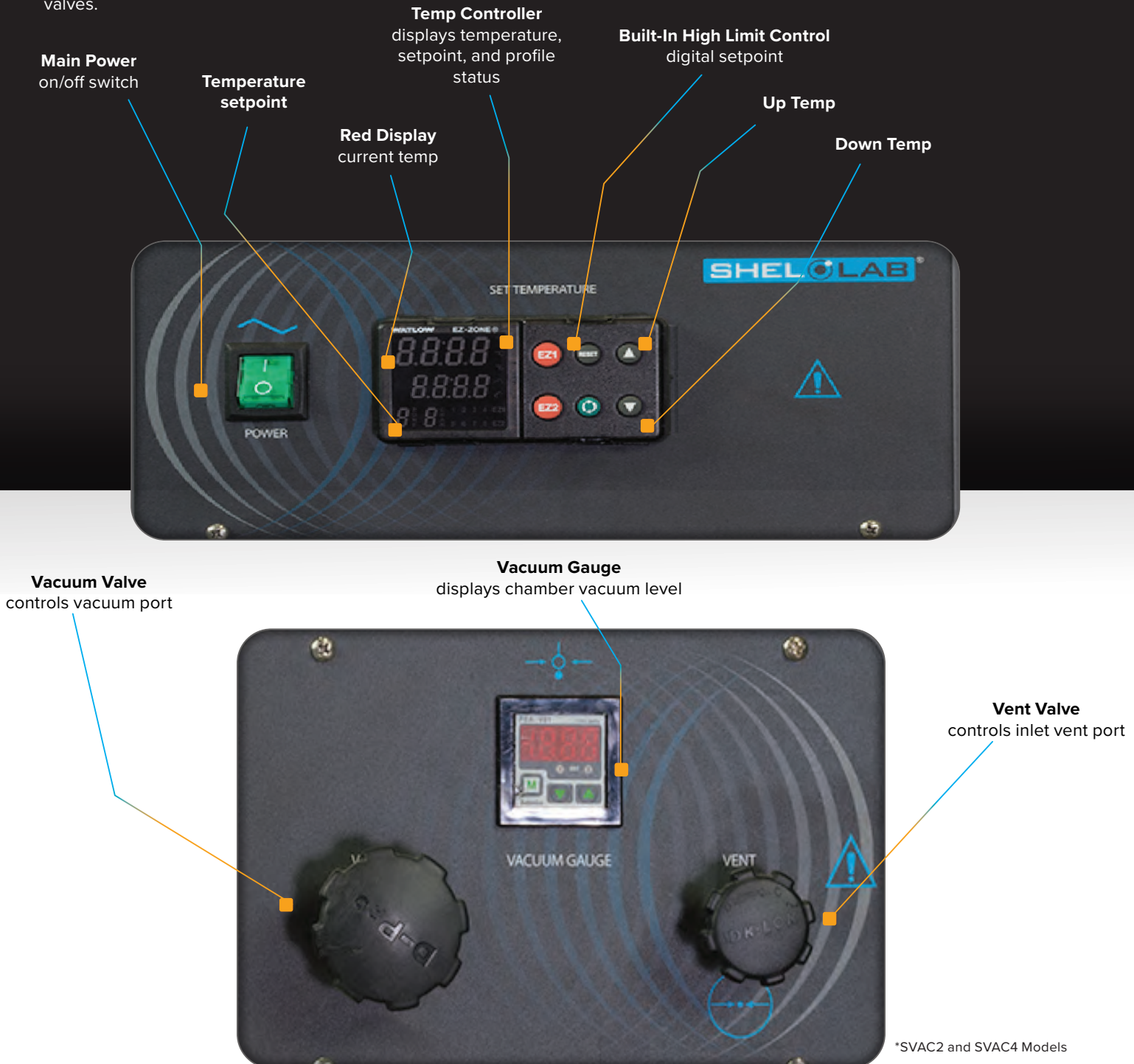
US Domestic Only

Control, Timer Program, and Monitoring

The Watlow EZ-Zone PID (proportional, integral, derivative) controller commands proportional power to the heating elements to provide the most accurate and responsive control. The control parameters are matched to the oven size to assure faster response to setpoint with minimal overshoot. The Watlow EZ-Zone supports custom recipe creation. Each recipe can support full ramp and soak control for custom applications. A total of 4 recipes with up to 40 steps can be used to configure the oven to your process.

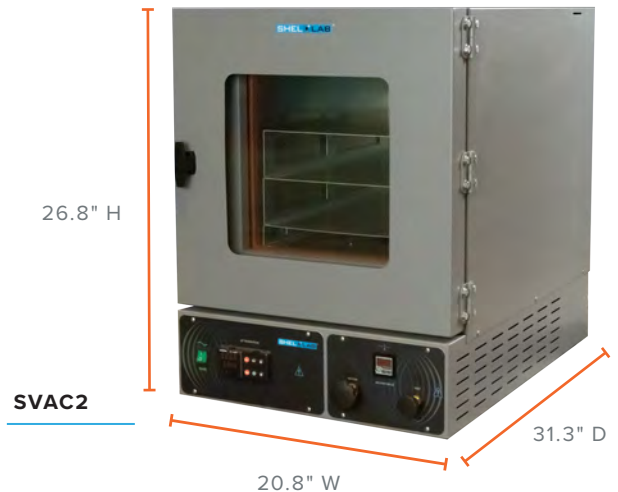
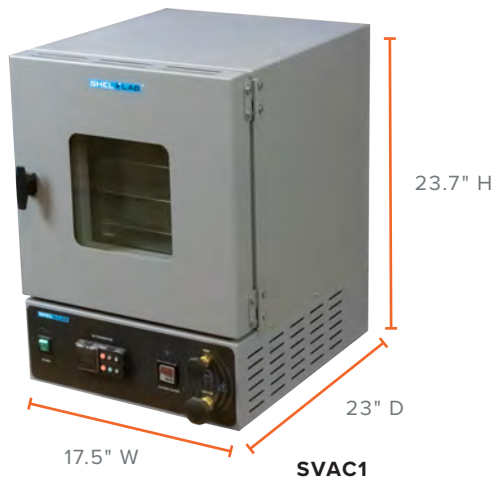
Integrated Watlow Control Panel

All controls are centrally located on the main panel including power, Watlow EZ-Zone controller with integrated over-temperature limit and recipe control. The gauge panel allows easy access from the front of the unit to the manual vacuum and vent valves.



SVAC Dimensions

Model Name	SVAC1	SVAC2	SVAC4
Vendor Part ID 110V-120V (220-240V)	SLV122 / SLV122-EA	SLV222 / SLV222-EA	SLV422 / SLV422-EA
VWR Catalog Number 110V-120V (220-240V)	76414-862 (76414-864)	76414-866 (76414-868)	76414-870 (76414-872)
Interior Volume	0.56 cu.ft. (15.9 liters)	1.67 cu.ft. (47.2 liters)	4.5 cu.ft. (127.4 liters)
Unit Weight	102 lb (47 kg)	182 lb (83 kg)	317 lb (144 kg)
Shipping Weight	156 lb (71 kg)	253 lb (115 kg)	462 lb (210 kg)
Interior Dimensions W x D x H	9" x 12" x 9" 228 x 304 x 228 mm	12" x 20" x 12" 304 x 508 x 304 mm	18" x 24" x 18" 457 x 610 x 457 mm
Exterior Dimensions W x D x H	17.5" x 23" x 23.7" 444 x 584 x 602 mm	20.8" x 31.3" x 26.8" 528 x 795 x 681 mm	27.0" x 35.2" x 32.8" 686 x 895 x 833 mm



SVAC Oven Temperature Chart

	SVAC1	SVAC2	SVAC4
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VWR Catalog Number 110V-120V (220-240V)	76414-862 (76414-864)	76414-866 (76414-868)	76414-870 (76414-872)
Temperature Range	10°C above ambient to 220°C	10°C above ambient to 220°C	10°C above ambient to 220°C
Ambient Range	15°C to 40°C	15°C to 40°C	15°C to 40°C
Temperature Stability	0.1 @150°C	0.2 @150°C	0.25 @150°C
Heat Up Times:			
Heat-Up to Ambient — Minutes to 80°C	40	70	70
Heat-Up to Ambient — Minutes to 150°C	70	120	120
Heat-Up to Ambient — Minutes to 220°C	120	200	230



SVAC1



SVAC2



SVAC4

DIN 12880 Compliance

SHEL LAB SVAC Series ovens are designed to meet or exceed the performance criteria established through DIN 12880:2007:05 and ASTM E145-94 (Reapproved 2006.) These criteria set common standards for laboratory oven performance in heat-up, temperature uniformity and door-open recovery time. Confirmation of temporal and spatial performance is achieved by testing with multi-point temperature probes strategically positioned throughout the oven chamber interior, including center point positions where stability, equilibrium and setpoint control are required.

Note: DIN 12880 is an international standard for measuring the performance of electrical laboratory ovens and incubators based on Deutsches Institut Fur Normung E.V. (German National Standard), 05/01/2007.



Site Preparation and Installation Guides

	SVAC1	SVAC2	SVAC4
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VWR Catalog Number 110V-120V (220-240V)			
Wall Clearance, Sides	6" (152 mm)	6" (152 mm)	6" (152 mm)
Wall Clearance, Roof	12" (305 mm)	12" (305 mm)	12" (305 mm)
Door Swing	17.6" (447 mm)	20.8" (528 mm)	27" (686 mm)
Access Port, Back Wall	1.5" (38 mm)	1.5" (38 mm)	1.5" (38 mm)

SVAC Vacuum Ovens Options and Accessories - Supplier Part Numbers

	SVAC1	SVAC2	SVAC4
Vendor Part ID 110V-120V (220-240V)	SLV122 / SLV122-EA	SLV222 / SLV222-EA	SLV422 / SLV422-EA
VWR Catalog Number 110V-120V (220-240V)	76414-862 (76414-864)	76414-866 (76414-868)	76414-870 (76414-872)
Extra Shelf, Max. Weight 35 lb (15.8 kg)	N/A	N/A	5680563
Extended Warranty - 1 Year Extension	SVAC1EXT1	SVAC2EXT1	SVAC4EXT1
Extended Warranty - 2 Year Extension	SVAC1EXT2	SVAC2EXT2	SVAC4EXT2
Extended Warranty - 3 Year Extension	SVAC1EXT3	SVAC2EXT3	SVAC4EXT3

Options must be specified when ordering. Contact SHEL LAB for additional information.

Specifications subject to change without notice. Rev. May 2020

The VWR logo and contact information, including the VWR logo, "part of avantor", and "800 932 5000 | VWR.COM".

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