

Reliability, efficiency, performance



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# XFL RANGE

VACUUM OVENS from 0 to -1000 mbar (relative)

# VACUUM OVENS XFL up to 200/300°C and -1000 mbar

XFL vacuum ovens are suitable for sensitive product drying applications, outgassing, thermal treatments of oxidizable materials, quick drying of powders and granulates...

## Robust construction for lasting performances.

Exterior made of steel coated with blue and white epoxy paints.

Inner casing made of stainless steel, corrosion resistant.

Rounded corners and removable racks allow easy cleaning. Low surface temperature, low energy consumption.

## High-performance heating.

Heating is ensured by heating elements located on outer faces of the inner casing for best homogeneity.

## An accurate temperature control.

C3000 PID electronic controller. Easy to use. Precision : 0.1°C. Measurement by PT100 probe. Functions : delayed start, heating-up ramp, end cycle timer, repeat loop. Oven control possibility with a PC by a RS232 cable.



## A reliable vacuum control.

Digital display of the internal pressure from 0 to -1000 mbar. A switch allows either to reach the maximum vacuum level of your pump or to maintain a constant pressure level predefined on the vacuum controller.



## Work safely.

Adjustable safety thermostat. Protection class 3.1. Visual and audible alarm. It cuts heating and it supports the temperature control in case of failures.



## Easy temperature measurements !

An entry port with a silicone cork allows to insert up to 4 probes.

## Easy loading and unloading.

1 tray provided. Aluminium tray with anti-tilting guide bars. Multiple load levels.

## A simple connection of your vacuum pump.

The electrical connection of the vacuum pump is made directly to the back of the oven. Teats allow the pumping of air and vacuum breaking (XFL020 and XFL050). From XFL120 model, pumping connector type is KF.



XFL020

XFL050

XFL120

XFL240

## OPTIONS



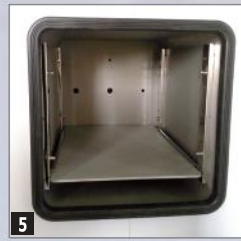
2 Vacuum profiler



3 Temperature profiler



4 Temperature + vacuum profiler and recorder



5 Door gasket made of Viton

## ACCESSORIES



1 Tray with guide bars



2 Vacuum kit



3 Vacuum kit for chemical products



4 Subframe



5 Data logger with 2 channels



6 Portable paperless recorder with graphical screen



7 Thermocouple J probe

**1 Temperature extension max. 300°C**

**2 Vacuum profiler**

4 programs with 16 steps each.  
Automatically change the vacuum level during your process.

**3 Temperature profiler**

4 programs with 16 steps each.  
If you need to heat at many temperatures during your process or provide progressive temperature drops.

**4 Temperature + vacuum profiler and recorder**

Allows the creation of temperature and vacuum programs. It records the values measured for vacuum and temperature and setpoint values.  
2 additional temperature probes can be added (probes not included).  
Data recovery via USB or RJ45 port.

**5 Door gasket made of Viton**

Replacement of the silicone door gasket by a gasket made of Viton (limited to 200°C).

**1 Aluminium tray with guide bars**

Max distributed loading 30 kg. With 2 anti-tilting guide bars.

**2 Vacuum kit up to 1 mbar**

Oil sealed vacuum pump with 1 m flexible hose and oil filter.

**3 Vacuum kit 10 mbar**

For chemical products. Diaphragm vacuum pump with flexible hose.

**4 Subframe (except XFL320 and XFL512)**

Elevates the oven for a better loading comfort. Safety glass in the front. Clever storage of the vacuum pump inside.  
- subframe with height adjustable feet  
- subframe with castors (2 with brakes)  
- subframe with height adjustable feet (especially for XFL320 and XFL512).

**5 Data logger with 2 channel**

Saves the temperatures measured by 2 mobile sensors.

**Software for data logger with 2 channels**

Can set data logger and retrieve stored data on a PC.

**6 Portable paperless recorder**

Color graphical display for real monitoring of temperature changes. With USB and RJ45 plugs, and 4 connectors for mobile sensors.

**7 Thermocouple J probe**

Stainless steel. Length of 2m. With plug and silicone cork to be placed in entry port DN16.



XFL320

XFL512

## TECHNICAL DATA

	XFL020	XFL050	XFL120	XFL240	XFL320	XFL512
Working volume (L)	20	51	110	220	316	512
<b>SIZES</b>						
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)	510	580	810	810	992	1130
External depth* (mm)	575	751	844	1347	1094	1228
External height* (mm)	610	680	890	890	1120	1270
External height* with subframe (mm)	1405	1475	1655	1655		
Weight, empty (kg)	60	85	170	235	315	420
<b>PERFORMANCES</b>						
Temperature range (°C)	Ambiant + 20°C up to 200°C (300°C optional)					
Temperature fluctuation (+/- °C)	< 0.2					
Vacuum range (mbar)	from 0 to -1000 (relative pressure)					
Sensor type	Piezo					
Vacuum control accuracy** (%)	+/- 2					
Pumping connector	Nipple-Hose Ø7	Nipple-Hose Ø7	DN16 KF	DN16 KF	DN25 KF	DN25 KF
Vacuum breaking connection	Nipple-Hose Ø4	Nipple-Hose Ø4	Nipple-Hose Ø7	Nipple-Hose Ø7	Nipple-Hose Ø7	Nipple-Hose Ø13
<b>ELECTRICAL DATA</b>						
Heating power (W)	800	1200	2400	3600	6000	9000
Electrical supply	230V ~1P 50/60Hz				400V ~3P +N 50Hz	
Amperage connection (A)	16	16	16	20	16	20
<b>LOADING TRAYS</b>						
Number of trays provided / max. in the oven	1 / 4	1 / 5	1 / 8	1 / 8	1 / 11	1 / 15
Trays sizes (LxP) (mm)	224x280	294x460	444x460	444x960	624x710	772x760
Trays sizes (working surface) (LxP) (mm)	216x280	285x460	436x460	436x960	614x710	768x760
Max. weight on a tray / max. in the oven (kg)	30 / 60	30 / 60	30 / 90	30 / 90	30 / 120	30 / 200

\* Some options may change the oven's sizes  
 \*\* According to the characteristics of the associated vacuum pump



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**FRANCE ETUVES**  
 Ovens Designer & Manufacturer

65/67 rue Auguste Meunier  
 77500 Chelles, FRANCE

T : +33 1 64 21 30 60  
 F : +33 1 64 21 30 86