

SA2200

Dual Oven - Stand Alone

The SA2200 stand-alone ovens from AMADA MIYACHI AMERICA provide the perfect solution for adding bakeout capacity independent from an atmospheric enclosure.

Manufactured to the highest standards, the ovens provide the most efficient distribution of conducted and radiant heat.

- Front loading, 200°C bakeout ovens, vacuum pumps, and a cooling water recirculator are fully integrated into a single, compact frame utilizing minimal production space
- Easy access front panel control- initiates pre-programmed "vacuum-backfill" bakeout process with the single push of a button
- Individually controlled heaters ensure uniform distribution of heat and component consistency

KEY FEATURES

Front-loading 200°C heated wall ovens

- Individual wall heater temperature controller
- Programmable vacuum-backfill bakeout schedule with up to 40 process segments
- Safety mechanical over temperature protection
- 3rd party Windows XP® based software for creating vacuum bakeout schedules via RS-232 communication port (computer not included)
- Rated to achieve 20 millitorr (0.026 mbar)
- Digital display vacuum gauge

Model 300 vacuum pumps

- Natural lubrication design oil vacuum pumps
- Pump speed of 6.8 cfm (9.7 m3/h)
- Quick change foreline trap alumina cartridge
- Integrated mist eliminator filter

Built-in 12 inch deep work area:

- Allows easy parts loading and unloading in front of the ovens

System Options:

- Cooling water recirculator delivers a closed-loop air-cooled circulating water to cool the oven flange preventing premature vacuum gasket wear
- 27-inch deep wall or heated shelf ovens
- 2 or 3 heated shelf ovens available in polished stainless steel or hard anodized aluminum
- Dry, molecular drag or turbo vacuum pumps
- Higher temperature heated shelf ovens available upon request



TECHNICAL SPECIFICATIONS

Input power	Single phase 220-240 VAC, 30 A, 50/60 Hz (NEMA L14-30 plug included)
Pneumatic requirements	Pneumatic backfill and door control: nitrogen/argon, 80 psi min; 1/4 in NPT anchor, 3/8 in OD polyflow tubing
Ovens	
Material	Wall: polished stainless steel only Heated shelf: hard anodized aluminum or polished stainless steel
Inside dimensions (L x W x H)	18 in model: 18.5 in x 11.5 in x 10.5 in (469.9 mm x 292.1 mm x 266.7 mm) 27 in model: 27.8 in x 11.5 in x 10.5 in (706.1 mm x 292.1 mm x 266.7 mm)
Temperature accuracy	Stainless steel heated wall or heated shelf ovens +/- 5° C of setpoint Aluminum heated shelf ovens +/-2° C of setpoint Note: temperature taken at thermocouple location
Vacuum level (standard model)	20.0 mtorr (26.6 x 10 ⁻³ mbar)

Specifications subject to change without notice.

WEIGHT & DIMENSIONS

Dimensions (L x W x H)	34.2 in X 29.5 in X 66.3 in (868.7 mm x 749.3 mm x 1684 mm)
Weight	560 lb (254.55 kg)



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