

# CVO-5 DOUBLE UP PACKAGE

## with MAXTRAP Cold Traps

**SHORT LEAD TIMES**  
GET IN BUSINESS FASTER!



Cascade's CVO-5 DOUBLE UP Vacuum Package is ideal for large volume production with the flexibility of small batch management. The package offers incredible temperature stability for vacuum drying and purging of pharmaceuticals, botanicals, slurries, or any temperature sensitive material.

Cascade's MAXTRAP Cold Traps extend vacuum pump life by trapping excess moisture and volatiles during vacuum drying or purging.

### PACKAGE INCLUDES:

- 2 CVO-5 Vacuum Ovens
- 10 Adjustable, Removable Shelves
- 1 Mobile Industrial Cart
- 2 Adjustable Side Shelves
- 2 MAXEVAP Connection Kits
- 1 Agilent IDP15, 9CFM Dry Scroll Vacuum Pump

### WITH MAXTRAP50 (-50°C Cold Trap)

- 1 MAXTRAP50 -50°C Cold Trap
- 1 Mobile Trapstand for MAXTRAP50

### WITH MAXTRAP105 (-105°C Cold Trap)

- 1 MAXTRAP105 -105°C Cold Trap
- 1 Mobile Trapstand for MAXTRAP105



**GO BIG!**

**CVO-10 PRO PACKAGE**  
with MAXTRAP COLD TRAP

**503-847-9047**

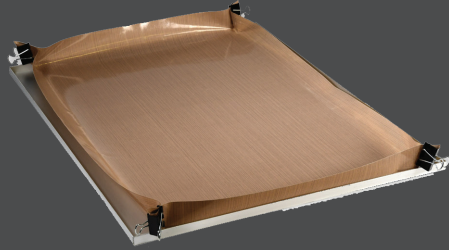
sales@cascaDESCIENCES.COM  
cascaDESCIENCES.COM

**VISIT OUR SHOWROOM!**

6725 NE Evergreen Pkwy, Ste 106  
Hillsboro, OR 97124

## TRY OUR CVO-5 PTFE SHEETS

- Re-usable
- Thermally conductive
- Will not leech into product



NRTL Certification #U8 170464972 077

The CVO-5 Vacuum Oven comes certified by the Nationally Recognized Test Lab, TÜV. This certification is a requirement by many municipalities and is often an extra charge on low cost ovens.

CAN/CSA-C22.2 No. 61010-1:2012  
+UPD No. 1:2015-07 + UPD No. 2:2016-04  
CAN/CSA-C22.2 No. 61010-2-010:2015  
UL 61010-1:2012/R:2016-04  
UL 61010-2-010:2015  
EN 61010-1:2010  
EN 61010-2-010:2014

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## CVO-5 DOUBLE UP PACKAGE WITH MAXTRAP

# SPECIFICATIONS

### CVO-5 Vacuum Oven

<b>Volume</b>	4.5 Cu. Ft.
<b>Oven Interior</b>	18"W x 24"D x 18"H (457mm x 609mm x 457mm)
<b>Oven Exterior</b>	25"W x 33.1"D x 33.1"H (635mm x 841mm x 795mm)
<b>Temperature Range</b>	Operating Range: Ambient +26°F to 302°F Ambient +14.4°C to 150°C
<b>Temperature Uniformity</b>	@105°F ±2.0°F @40°C ±1.0°C
<b>Temperature Stability</b>	@105°F ±0.2°F @40°C ±0.1°C
<b>Weight</b>	360lbs / 163.3kg
<b>Interior Lighting</b>	LED Strips (Rated to 150°C)
<b>Glass Window</b>	Tempered NGI-US to ANSI Z97.1.2007
<b>Vacuum Gauge</b>	Digital, selectable to ready in inches, mercury (Hg), Torr, or mTorr
<b>Temp Controller - Touchscreen</b>	
Temperature	Accurate within 1°F (-17°C)
<b>Ports (Rear)</b>	
Vacuum	3/8" Barb
Vent	1/4" Barb
Auxiliary	KF-25 Port with MAXEVAP Connection Kit
<b>Power Options</b>	
110V - 120V Power	1ph / 14AMP (50/60Hz), Cord Included NEMA 5-15 Plug 1105 BTU/hr, Rating at max power
220V - 240V Power	1ph / 7AMP (50/60Hz), Cord Included NEMA 6-15R Plug 1228 BTU/hr, Rating at max power
<b>Power Requirements</b>	
120V Configuration (Standard)	3 each 120V / 1ph / 20AMP • 1 each power oven • 1 each power oven • 1 each power MAXTRAP and pump
220V Configuration (Optional)	2 each 220V / 1ph / 20AMP • Powers ovens and pump 1 each 120V / 1ph / 20AMP • Powers MAXTRAP50 or MAXTRAP105
<b>Door Gasket</b>	
Size	18" x 18"
High Temp Silicone	Rated to 446°F (230°C)
<b>Included Accessories</b>	
Shelves with clips	5 Included, Adjustable, Removable
Leveling Feet	4
<b>Package Footprints</b>	
Total Height	73.0" (184.5cm)
Total Depth - Door Closed	36" (91.5cm)
Total Depth - Door Open	58.5" (149cm)
MAXTRAP50 Total Width	51.25" (49.9cm)
MAXTRAP105 Total Width	53.5" (136cm)
<b>MAXTRAP COLD TRAPS</b>	
Capacity	3Qt. (2839 mL)
Connections	KF25 Inlet & Outlet
Gasket	Viton
Mechanical Base	CFC / HCFC Free Refrigerants
<b>AGILENT IDP15, 9CFM DRY SCROLL VACUUM PUMP</b>	
Ultimate Pressure	10 x 10 <sup>-3</sup> Torr
Power Supply	120V / 1ph (220V available)