



Ovens

BOF Series - Forced-air Convection

BON Series - Natural Convection

BOV Series - Vacuum

being Introduction

BEING is a global supplier of high-performance laboratory equipment, delivering well-engineered, reliable solutions that represent a smart choice for modern laboratories—all at an economical price point. Our instruments are designed to support efficient workflows through intelligent functionality, intuitive operation, and dependable performance.

In addition to BOF and BON drying ovens and BOV vacuum ovens, BEING offers a broad portfolio of laboratory equipment, including incubators, shakers, stirrers, evaporators, water baths, chillers, and vacuum pumps. Together, these solutions support a wide range of scientific, research, quality-control, and industrial laboratory applications worldwide.

BOF / BON Convection Ovens



Our Next-Generation Drying Ovens Are the Smart Choice

With nine models available, BEING offers one of the largest selections of laboratory convection drying ovens on the market, including both forced-air and natural convection designs. These ovens are well suited for a wide range of applications such as aging tests, baking and curing, dehydration, dry sterilization, glassware drying, moisture and stability testing, electronics processing, and regeneration of desiccants and catalysts.

BEING ovens are energy-efficient, deliver excellent temperature uniformity and control, and include a comprehensive set of features designed for safe, convenient operation. Each unit is designed, manufactured, and tested in accordance with DIN 12880-2007 standards, ensuring reliability and a long service life.

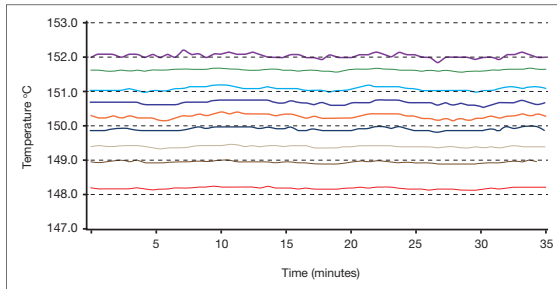
This combination of selection, performance, quality, and long-term value makes BEING drying ovens the smart choice for laboratory convection drying.



Precise temperature control

BEING BOF and BON series drying ovens provide a precise, stable heating environment that supports consistent product quality, reduces the need for rework, and delivers reliable production results. Energy-efficient operation helps laboratories achieve these outcomes while lowering overall energy costs.

Temperature Uniformity

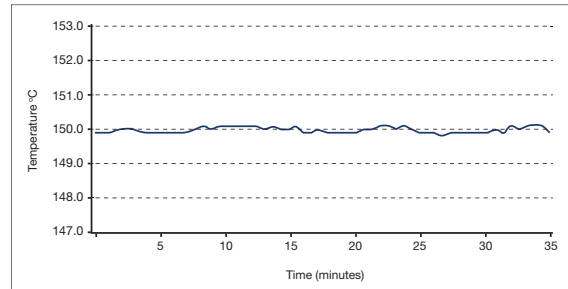


The drying chamber's excellent temperature uniformity ensures that all samples are heated evenly.

BOF series: $\leq \pm 1.5^{\circ}\text{C}$ to $\pm 3.5^{\circ}\text{C}$ depending on oven size.

BON series: $\leq \pm 3.0^{\circ}\text{C}$

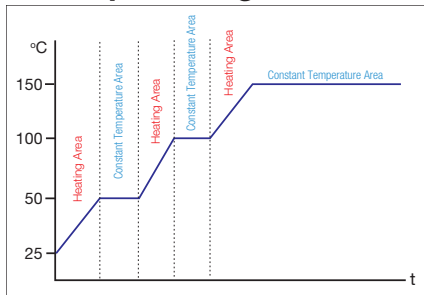
Temperature Stability



Its temperature stability of $\pm 0.5^{\circ}\text{C}$ maintains consistent conditions for reliable, repeatable results.

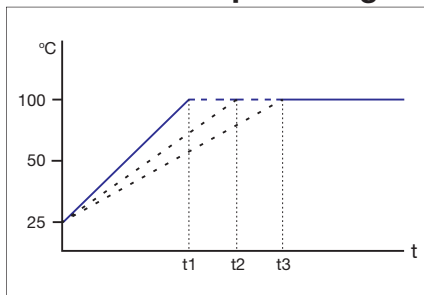
Note: Stability and uniformity are measured at steady state in an empty chamber, in accordance with DIN 12880, under a controlled ambient temperature of 25°C . This rigorous testing ensures accurate, reliable performance you can trust.

Step Heating Control



In program control mode, the controller allows operators to configure step-based heating profiles.

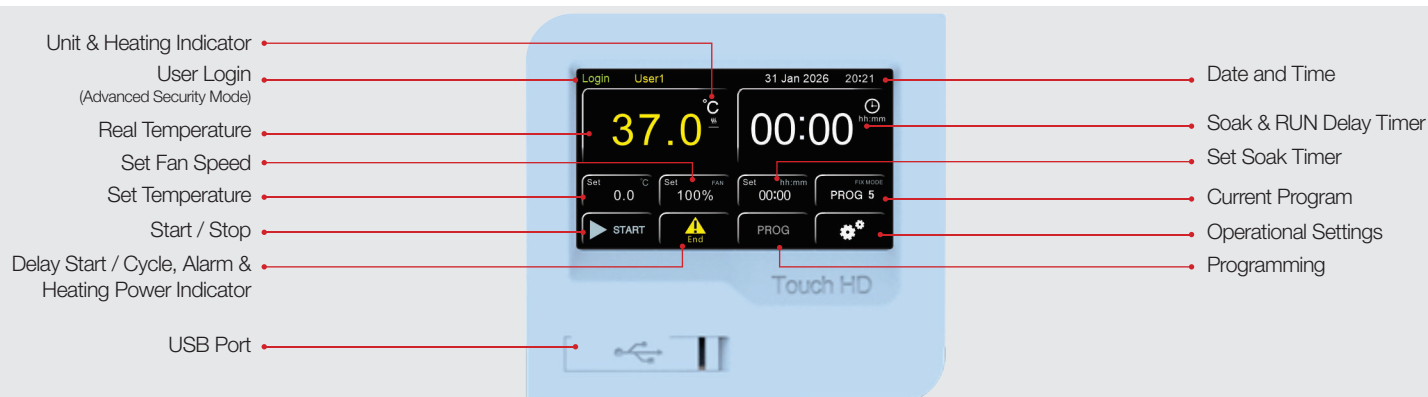
Linear Ramp Heating



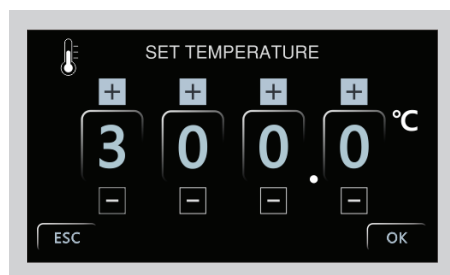
In user control mode, the controller allows operators to configure linear ramp heating profiles.

Controller & Safety Feature		Forced-air Convection Oven	Natural Convection Oven
Series		BOF	BON
Controller	Automatic Power on/off	✓	✓
	PID automatic control	✓	✓
	Data collection	USB	USB
	Programmable functions	✓	✓
	Fixed-value programs	✓	✓
	Multi-step programs	✓	✓
	Controller-controlled ramp	✓	✓
	Linear heating ramp	✓	✓
	Program cycling	✓	✓
	Timed & Untimed	✓	✓
	Fan speed - Adjustable	✓	✓
	RUN delay	✓	✓
Port	Test hole	✓	✓
Safety	Over-temperature protection	✓	✓
	Temperature limit protection	✓	✓
	Over-current protection	✓	✓
	Power off memory	✓	✓
	Anti-scalding protection	✓	✓

Intelligent Controller Features



The BEING intelligent controller features a 4.3-inch, full-color touchscreen display with a clear, real-time interface for centralized, intuitive control. Key operating parameters—including temperature, fan speed, time, program settings, heating power, delay functions, and cycle control—can be monitored and adjusted on a single screen. The interface also provides real-time status indicators, alarm notifications, and operator identification in advanced safety mode for convenient, informed operation.



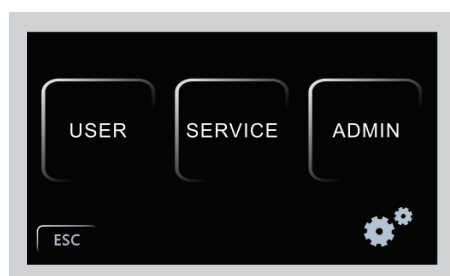
Easy to Use

Simple and intuitive setting of all the operating parameters thanks to easy-to-understand icons and symbols. The capacitive display ensures touch sensitivity and precision — even when wearing gloves.



Programmable Control at Your Fingertips

The oven supports immediate operation in either a single timed mode (1 minute to 99 hours 59 minutes) or continuous mode. For advanced testing, programmable multistep control automates complex processes. Up to eight programs with eight steps each can be stored, allowing temperature, circulating fan speed (BOF series), and time to be set on one screen. RUN delay and program cycling support unattended, repeatable operation.



Secure, Accountable Access and Control

The controller offers Standard and Accountable modes for secure operation. Information—including downloadable data, alarms, and operation logs—and controls are organized into USER and password-protected SERVICE and ADMIN sections to safeguard critical settings while maintaining access to operational data. Accountable mode adds nine individual operator logins with three levels of role-based restrictions and disables all main-screen adjustments when no one is logged in—delivering accountability, data auditability, and integrity with regulatory-ready protection.

Oven Features



USB Data Collection

The controller automatically captures and stores an unlimited number of data records, including temperature history, alarms, and operational events. Temperature data—date, time, PV, and SV—can be logged at user-defined intervals from 1 to 9999 minutes, while alarm and event records ensure complete traceability. All data can be quickly and easily exported to a USB flash drive at any time for analysis or reporting.



Space-Saving Stackability

Designed with real-world lab and production spaces in mind, the **BOF-50T**, **BOF-120T**, **BON-50T**, and **BON-115T** ovens feature stackable construction that maximizes valuable floor space. Built-in alignment buttons on the oven top mate seamlessly with matching foot recesses, allowing fast, secure stacking that keeps upper units stable and precisely positioned—without added hardware or complexity.



Energy-Saving Design

A comprehensive safety-focused design helps reduce energy consumption and improve operating efficiency. A newly developed silicone door seal minimizes heat loss while extending heating-element life. Compared to traditional equipment, BEING ovens are engineered to **reduce heat loss by up to 20%** and **lower thermal power consumption by approximately 25%**, delivering consistent performance with reduced operating costs.



Temperature Test Hole

An integrated Ø5 mm access port allows an external temperature probe to be inserted directly into the chamber, enabling accurate verification of setpoint values against actual chamber temperature for validation, calibration, and quality assurance purposes.

Oven Features



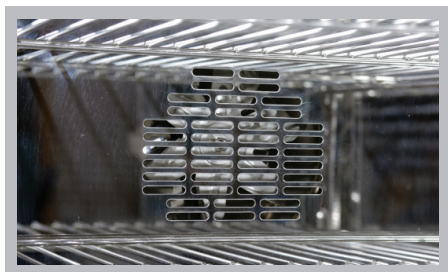
Stainless Steel Inner Liner

The BOF and BON chambers feature a mirror-polished 304 stainless steel inner liner that delivers excellent corrosion resistance and long-term durability. Large-radius, coved corners simplify cleaning and maintenance while promoting smooth airflow throughout the chamber for uniform temperature performance.



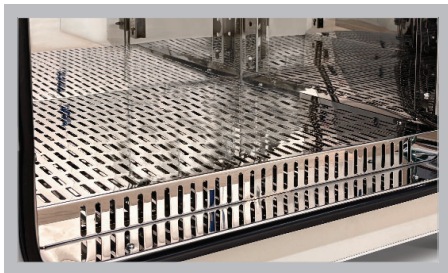
Flexible, No-Tilt Shelf Design

Adjustable wire-rack shelves improve airflow while maximizing organizational flexibility inside the chamber. Chrome-plated 304 stainless steel shelves feature an integrated anti-inclination locking mechanism that engages at mid-extension, preventing tilting and helping protect samples and operators. Depending on the model, two or three shelves are included, with additional shelving available to expand storage capacity as needed.



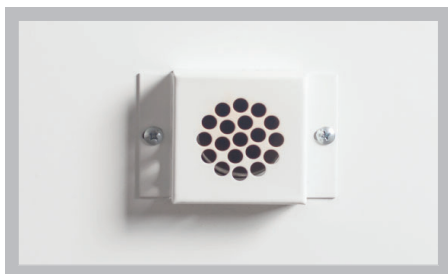
Circulating Fan (BOF Series)

The BOF Series features a forced-air convection fan with a large impeller that delivers excellent temperature uniformity by directing airflow evenly across the shelves, along with rapid temperature recovery. Multi-stage fan power control (100%, 75%, or 50%) allows airflow to be optimized for each application, improving overall equipment efficiency and **extending motor service life by up to 30%.**



Slotted Floor (BON Series)

The BIT Series features an L-shaped, slotted floor designed to promote natural, efficient airflow. The combination of top- and front-facing openings creates a gentle circular air pattern, allowing warm air to rise and cooler air to be reheated as it falls. This slot configuration delivers stable, consistent temperature uniformity throughout the chamber — all without the need for a fan.



Exhaust Vent

Because hot air naturally rises, the exhaust vent is positioned near the top of the oven to support efficient air circulation and promote uniform chamber temperatures. The elevated location also provides convenient, unobstructed access for reliable, trouble-free operation.

Oven Features



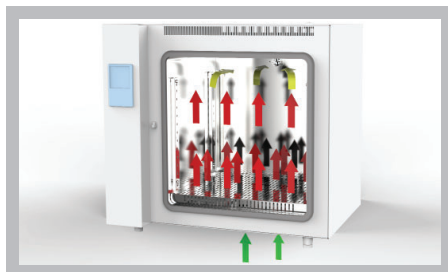
Adjustable Exhaust Vent Damper (BOF Series)

The adjustable exhaust vent damper provides precise airflow control to tailor drying, baking, or curing times to specific applications. By optimizing ventilation, it enhances chamber efficiency, improves temperature uniformity, and helps prevent unnecessary heat loss, ensuring consistent, energy-efficient performance.



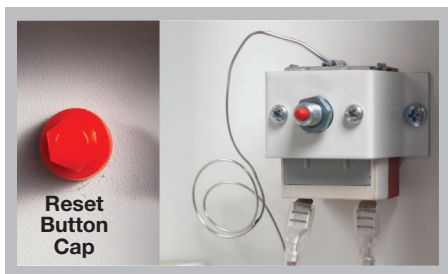
Chamber Air Circulation (BOF Series)

Ambient air is drawn in from the rear of the oven, passes over the heating element, and is evenly distributed throughout the chamber toward the door. The airflow then reflects off the door and exits through the exhaust port, creating consistent circulation that supports uniform temperature distribution and reliable processing results.



Chamber Air Circulation (BON Series)

Ambient air enters the chamber from the bottom and is heated as it passes over the heating element. As the air warms, it rises naturally and is drawn toward the rear exhaust port, creating gentle, uniform airflow throughout the chamber for consistent temperature distribution without forced convection.



Preventing Damage from Overheating (BOF & BON)

All ovens feature dual overheating protection to safeguard both samples and equipment. An adjustable controller based over temperature function shuts down the heating element and activates an alarm if limits are exceeded, remaining engaged until temperatures return to safe levels. For added security, an independent over temperature cutoff is fixed at a preset point and includes a manual reset. In the event of a controller failure, this backup system cuts power to the oven until the user resets it.



Robust Overcurrent Protection

Reliable performance depends on precise electrical control. BEING ovens are equipped with high-quality circuit breakers that protect against overcurrent, overloads, and short circuits, helping prevent overheating, equipment damage, and safety risks. This robust electrical protection ensures stable operation, safeguards users and samples, and complies with international electrical safety standards for dependable, long-term laboratory use.

Forced-air Convection Drying Oven

Model	BOF-30T	BOF-50T	BOF-120T	BOF-200T	BOF-400T
Catalog number	BO212030U	BO212050U	BO212120U	BO212200C	BO212400C
Chamber Volume (ft³ / L)	1.05 / 30	1.8 / 51	4.2 / 121	7.5 / 211	14.1 / 400
Stackable	–	•	•	–	–
Controller	PID				
Controller Display	4.3" Color Touch Capacitive				
Display Resolution	0.1				
Data Port	USB-A				
Temperature Probe	PT100				
Temperature Range	Ambient + 18°F - 572°F / Ambient + 10°C - 300°C				
Uniformity @212°F / 100°C	±2.7°F / ±1.5°C	±4.5°F / ±2.5°C	±5.4°F / ±3.0°C	±5.4°F / ±3.0°C	±6.3°F / ±3.5°C
Stability @212°F / 100°C	±0.9°F / ±0.5°C				
Time to reach 212°F / 100°C	30 min		40 min		
Soak Timer (hh:mm)	Untimed or Timed (00:01 – 99:59)				
Shelves (Std. / Max.)	2 / 5	2 / 9	3 / 12	3 / 16	3 / 16
Shelves Loading (lb / Kg)	44.1 / 20				
Shelf Part Number*	P19267	P19193	P19194	P19248	P19249
Net Weight (lb / Kg)	94.8 / 43	112.4 / 51	183.0 / 83	246.9 / 112	463.0 / 210
Test Hole	Ø5mm				
Internal Dimension (WxHxD) (in / mm)	12.6 × 12.6 × 11.6 320 × 320 × 295	15.8 × 16.3 × 12.2 400 × 415 × 310	20.5 × 20.9 × 17.3 520 × 530 × 440	25.6 × 25.6 × 19.6 650 × 650 × 500	39.3 × 31.4 × 19.6 1000 × 800 × 500
External Dimension (WxHxD) (in / mm)	24.0 × 21.3 × 21.7 610 × 540 × 550	27.2 × 25.2 × 22.1 690 × 640 × 560	31.9 × 29.7 × 27.0 810 × 755 × 685	37.0 × 34.4 × 29.5 940 × 875 × 750	50.6 × 41.7 × 29.6 1285 × 1060 × 750
Electrical Requirement	120V/60Hz	120V/60Hz	120V/60Hz	208-240V/60Hz/1Ø	208-240V/60Hz/1Ø
Electrical Plug Type	NEMA 5-15	NEMA 5-15	NEMA 5-20	NEMA 6-15	NEMA 6-20
Power Consumption	900W	1100W	2050W	2500W	3200W
Materials of Construction					
Shell	20 AWG (1mm) SPCC-SD FB Electrostatic Spray Epoxy Polyesther Resin Powder Coat				
Insulation	Rockwool				
Chamber	20 AWG (1mm) 304 Stainless Steel with Mirror Finish				
Shelf Bracket Hanger	20 AWG (1mm) 304 Stainless Steel with Mirror Finish				
Shelf Bracket	304 Stainless Steel Wire				
Shelf	304 Stainless Steel Wire				
Door Seal	Silicone				
Door Seal Part No.	P16007	P16003	P16004	P16005	P16009

*The shelf kit includes the shelf and two (2) shelf brackets.

NOTE: All specifications listed are based on testing done at 25°C.

Natural Convection Drying Oven

Model	BON-30T	BON-50T	BON-115T	BON-200T
Catalog Number	BO211030U	BO211050U	BO211120U	BO211200C
Chamber Volume (ft ³ / L)	1.1 / 30	1.8 / 50	4.1 / 115	7.5 / 211
Stackable	–	•	•	–
Controller	PID			
Controller Display	4.3" Color Touch Capacitive			
Display Resolution	0.1			
Data Port	USB-A			
Temperature Probe	PT100			
Temperature Range	Ambient + 18°F - 572°F / Ambient + 10°C - 300°C			
Uniformity @212°F / 100°C	±5.4°F / ±3.0°C			
Stability @212°F / 100°C	±0.9°F / ±0.5°C			
Time to reach 212°F / 100°C	40 min			
Soak Timer (hh:mm)	Untimed or Timed (00:01 – 99:59)			
Shelves (Std. / Max.)	2 / 5	2 / 6	2 / 10	2 / 16
Shelves Loading (lb / Kg)	44.1 / 20			
Shelf Part Number*	P19263	P19193	P19194	P19248
Net Weight (lb / Kg)	94.8 / 43	99.2 / 45	163.1 / 74	227.1 / 103
Test Hole	Ø5mm			
Internal Dimension (WxHxD) (in / mm)	12.6 × 12.6 × 11.8 320 × 320 × 300	15.8 × 14.9 × 13.0 400 × 380 × 330	20.5 × 19.4 × 17.7 520 × 495 × 450	25.6 × 25.6 × 19.6 650 × 650 × 500
External Dimension (WxHxD) (in / mm)	24.0 × 22.8 × 20.5 610 × 580 × 520	27.2 × 25.2 × 18.4 690 × 640 × 468	31.9 × 29.7 × 23.2 810 × 755 × 590	37.0 × 35.8 × 25.9 940 × 910 × 658
Electrical Requirement	120V/60Hz	120V/60Hz	120V/60Hz	208-240V/60Hz/1Ø
Electrical Plug Type	NEMA 5-15	NEMA 5-15	NEMA 5-20	NEMA 6-15
Power Consumption	1200W	1600W	1800W	2250W
Materials of Construction				
Shell	20 AWG (1mm) SPCC-SD FB Electrostatic Spray Epoxy Polyesther Resin Powder Coat			
Insulation	Rockwool			
Chamber	20 AWG (1mm) 304 Stainless Steel with Mirror Finish			
Shelf Bracket Hanger	20 AWG (1mm) 304 Stainless Steel with Mirror Finish			
Shelf Bracket	304 Stainless Steel Wire			
Shelf	304 Stainless Steel Wire			
Door Seal	Silicone			
Door Seal Part No.	P16002	P16003	P16004	P16005

*The shelf kit includes the shelf and two (2) shelf brackets.

NOTE: All specifications listed are based on testing done at 25°C.

BOV Vacuum Ovens



The Smart Choice for Vacuum Drying

With five distinct models, BEING offers one of the industry's most comprehensive selections of laboratory vacuum ovens. Designed for fast, gentle, and safe processing, these ovens are ideal for baking, curing, drying, embedding, extracting, sterilizing, and life-cycle testing non-flammable, heat-sensitive, easy-to-decompose, and highly oxidizable materials in controlled vacuum environments.

By lowering the sample boiling point and required drying temperature, BEING vacuum ovens promote energy efficiency while reducing environmental impact. They are widely used across chemical, electronics, food, pharmaceutical, plastics processing, and other laboratory-driven industries.

All BEING vacuum ovens feature precise temperature regulation, energy-efficient operation, and a comprehensive set of safety and convenience features—all at a competitive price point. Designed, manufactured, and tested to DIN 12880-2007 standards, they deliver reliable performance and long service life.

This combination of selection, performance, quality, and value makes BEING vacuum ovens the smart choice.



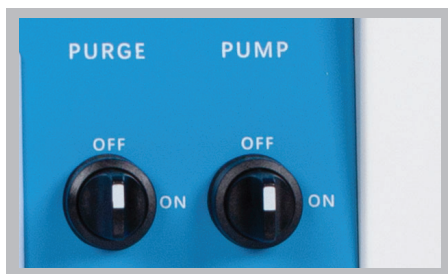
Controller & Safety Feature		All Models
Controller	Automatic Power on/off	✓
	PID automatic control	✓
	Programmable functions	✓
	Fixed-value programs	✓
	Multi-step programs	8 programs / 8 steps
	Controller-controlled ramp	✓
	Linear heating ramp	✓
	Program cycling	✓
	Timed & Untimed	✓
	RUN delay	✓
Port	Vacuum evacuation	✓
	Air inlet	✓
Safety	Over-temperature protection	✓
	Temperature limit protection	✓
	Over-current protection	✓
	Power off memory	✓
	Anti-scalding protection	✓

Oven Features



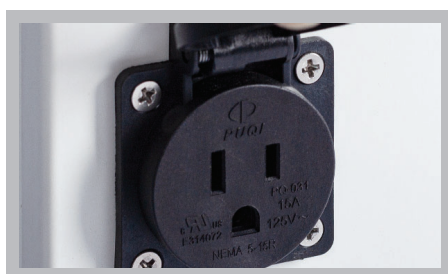
Professional LCD Controller

The intelligent LCD controller features a bright, easy-to-read display that shows all key oven parameters on a single screen. Intuitive pushbuttons enable fast, precise temperature and time adjustments. For advanced applications, the controller supports up to eight programmable multistep programs, each with eight steps, simplifying complex test sequences. Time settings range from 1 minute to 99 hours and 59 minutes, or the oven can operate continuously at a setpoint in untimed mode for maximum operational flexibility.



Intelligent Solenoid Valve

For convenient, labor-saving, and safe operation, BEING ovens use intelligent solenoid valves to control chamber vacuum exhaust and the introduction of inert purge gases. For coordinated operation, a dedicated auxiliary power outlet is provided to enable synchronized control of the solenoid valve and external vacuum pump, simplifying setup and supporting reliable, automated chamber processing.



Special Power Supply for Vacuum Pump (BOV-20 & BOV-50)

A dedicated power supply outlet synchronizes operation of the vacuum pump with the solenoid valve, enabling the pump to start and stop automatically as the valve opens and closes. This coordinated control simplifies operation, enhances safety, and ensures reliable, hands-free performance while eliminating the risk of operator missteps or improper sequencing.



Large Observation Window with LED Light

A large, double-pane observation window allows specimens to be monitored at a glance without disrupting chamber conditions. The window combines a Plexiglass® outer pane with a tempered, double-layer inner glass pane to provide excellent pressure resistance, safety, and durability while offering a wide viewing angle. A built-in LED light further enhances visibility, ensuring clear, reliable sample observation throughout the process.

Plexiglass® is a registered trademark of Röhm GmbH.

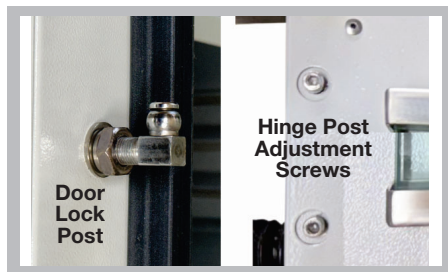
Oven Features



Silicone Door Seal

BEING vacuum ovens use easy-to-replace, easy-to-rotate silicone door seals designed for long service life under high temperatures and repeated pressure changes. Silicone offers excellent flexibility, chemical compatibility, and durability, forming a tight, reliable seal that prevents leaks, conforms precisely to the door and frame, and helps maintain consistent chamber temperature. For applications where silicone is not suitable, **Viton® door seals are available.**

Viton® is a registered trademark of The Chemours Company FC, LLC



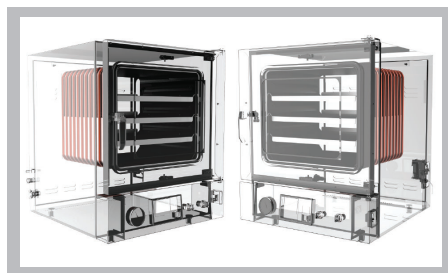
Dual Door Adjustments

Because door seals naturally wear over time, precise adjustment is essential to maintain a tight, leak-free seal. BEING BOV Series vacuum ovens offer two methods for fine-tuning door tightness: adjustment of either the door lock post or the hinge post. This dual-adjustment design ensures long-term sealing performance and consistent vacuum integrity. **Wrenches are included with each oven to allow quick, straightforward adjustment of the door lock post.**



Stainless Steel Inner Liner

The chamber features a sandblasted 304 stainless steel inner liner that delivers excellent corrosion resistance, durability, and easy cleaning, even under high-temperature operation. Height-adjustable, sandblasted aluminum shelves provide a large contact area and high thermal conductivity, **delivering up to 40% greater heat transfer efficiency than conventional shelf designs** for faster, more uniform thermal performance.



Jacketed Heating Technology

All ovens utilize four-sided jacketed radiant heating to deliver consistent, uniform thermal performance. Combined with a large contact area between the chamber liner and shelves—and the high thermal conductivity of aluminum—this design ensures excellent temperature uniformity throughout the chamber. **Heat transfer efficiency is up to 40% higher than traditional heating methods and up to 50% higher than shell-based designs**, supporting faster stabilization and more reliable processing results.

Oven Features



Inert Gas Intake Valve

An integrated labor-saving solenoid valve with an 8 mm ID hose barb allows safe, controlled introduction of inert gas or ambient air into the chamber. This flexible intake supports inert-gas drying, efficient moisture removal, purging of corrosive or caustic gases, and controlled vacuum release, helping ensure process safety, chamber protection, and consistent operating conditions.



KF-25 Flange Vacuum Port

All BEING BOV vacuum ovens feature a stainless steel KF-25 flange vacuum port for reliable, leak-free connections. The modular KF fitting design ensures compatibility with a wide range of vacuum system components while allowing quick assembly and easy maintenance. **Each oven is supplied with a complete connection kit, including a KF-25 seal, hose-barb flange adapter, split-ring clamp, and 14 mm ID vacuum hose** for fast, trouble-free pump hookup.



Enhanced Overcurrent and Ground-Fault Protection

Safety and reliability are built into every BEING vacuum oven. Premium circuit breakers protect against overcurrent, overloads, and short circuits, ensuring smooth, consistent operation. The **BOV-20 and BOV-50** models enhance safety further with **ground-fault protection** for their auxiliary outlet, enabling secure use of a vacuum pump through the **PUMP switch**. This comprehensive protection minimizes risks of overheating, electrical shock, and fire while meeting international safety standards—giving labs the confidence to focus on results, not equipment issues.



Preventing Damage from Overheating

All ovens feature dual overheating protection to safeguard both samples and equipment. An adjustable controller based over temperature function shuts down the heating element and activates an alarm if limits are exceeded, remaining engaged until temperatures return to safe levels. For added security, an independent over temperature cutoff is fixed at a preset point. In the event of a controller failure, this backup system cuts power to the oven until the oven cools to safe levels.



Front-Locking Casters (BOV-90, BOV-120 & BOV-210)

The **BOV-90, BOV-120, and BOV-210 ovens** come equipped with durable, high-strength casters that enable safe, effortless repositioning of these heavy units. Designed for operational efficiency, the casters allow a single operator to move the ovens for cleaning, routine maintenance, layout changes, or storage when not in use. Two front casters feature foot-operated locks to ensure stable, secure placement during operation.

Vacuum Oven

Model	BOV-20	BOV-50	BOV-90	BOV-120	BOV-210
Catalog Number	BV15020U	BV15050U	BV22090U	BV250120C	BV250210C
Chamber Volume (ft ³ / L)	0.9 / 24	1.8 / 53	3.2 / 91	4.4 / 125	7.6 / 216
Heating Type	4-Sided Jacket Radiant Heating				
Controller	PID				
Controller Display	LCD				
Display Resolution	0.1				
Temperature Probe	PT100				
Temperature Range	Ambient + 18°F - 392°F / Ambient + 10°C - 200°C				
Uniformity @100°C	±1 (Shelf)				
Temperature Stability	±0.5				
Max. Degree of Vacuum	133 Pa				
Soak Timer (hh:mm)	Untimed or Timed (00:01 – 99:59)				
Shelves (Std. / Max.)	2 / 5	3 / 7	3 / 9	3 / 10	3 / 13
Shelf (W x D) (in / mm)	11.4 x 11.0 289 x 280	15.9 x 14.1 404 x 358	17.4 x 17.1 442 x 435	19.0 x 18.4 485 x 467	23.0 x 22.3 585 x 567
Shelf Height Adjust.	Yes				
Shelf Separation Height: (in / mm)	1.38 / 35				
Shelf Loading (lb / Kg)	44.1 / 20				
Shelf Part Number ¹	P19027	P19035	P19037	P19038	P19039
Interior Dimension (WxHxD) (in / mm)	11.8 x 10.8 x 11.8 300 x 275 x 300	16.3 x 13.6 x 14.6 415 x 345 x 370	17.7 x 17.7 x 17.7 450 x 450 x 450	19.7 x 19.7 x 19.7 500 x 500 x 500	23.6 x 23.6 x 23.6 600 x 600 x 600
Exterior Dimension (WxHxD) (in / mm)	17.5 x 24.4 x 22.8 445 x 620 x 580	22.8 x 27.7 x 26.5 580 x 705 x 675	24.0 x 31.8 x 31.6 610 x 810 x 805	26.0 x 30.4 x 32.4 660 x 774 x 824	29.9 x 36.3 x 34.4 760 x 924 x 874
Net Weight (lb / Kg)	132.3 / 60	209.4 / 95	319.7 / 145	385.8 / 175	539 / 245
Inert Gas / Air Inlet	•	•	•	•	•
Inlet Hose Barb (Ømm)	8				
Vacuum Port Type	KF25				
Electrical Requirement	120V/60Hz			240V/60Hz	
Electrical Plug Type	NEMA 5-15	NEMA 5-20	NEMA 5-20	NEMA 6-15	NEMA 6-15
Power Consumption	700W	1400W	2000W	2500W	2800W
Elect. Outlet for Pump	•	•	–	–	–
Elect. Outlet Type	NEMA 5-15*			–	
Feet / Casters	Feet			Casters, Front Locking	

¹The shelf kit includes one (1) shelf.

*The vacuum pump electrical receptacle is rated for **intermittent use only**. For experiments requiring the vacuum pump to run continuously, BEING recommends plugging it into an external electrical receptacle and manually operating it through its power switch.

NOTE: All specifications listed are based on testing done at 25°C.

Model	BOV-20		BOV-50		BOV-90		BOV-120		BOV-210	
Materials of Construction										
Shell	20 AWG (1mm) SPCC-SD FB Electrostatic Spray Epoxy Polyesther Resin Powder Coat									
Insulation	Rockwool									
Chamber	Sandblasted 304 Stainless Steel, (BOV-20: 13 AWG / 2.5mm BOV-50, 90, 120 & 210: 11 AWG / 3.0mm)									
Shelf & Rack	11 AWG (3.0mm) Sandblasted Aluminum									
Door Seal	Silicone (Std.) Viton (Optional, as a separate purchase)									
Silicone Part No.	16021	16022	16023	001F010065-120	001F010065-210					
Viton Part No.	16021V	16022V	16023V	001F010065-120V	001F010065-210V					
Observ. Window	Plexiglas® + Tempered, Ballistic, Double-layer Glass									
Vacuum Gauge	Dry-Type, Dual Scale (bar / PSI)									
Vacuum Plumbing	304 Stainless Steel									
Vacuum Valve	Brass/Bronze Body with Viton Seals									
Vacuum Port	304 Stainless Steel									
Air Inlet Port	304 Stainless Steel									

Vacuum Pump Recommendation

Model	BOV-20	BOV-50	BOV-90	BOV-120	BOV-210
Vacuum Pump Type	Dual Stage				
Pump Fitting Type	KF25 Flange				
Degree of Vacuum (Torr) ¹					
Minimum	10				
Recommended (w/ ballast / w/o)	4 x 10 ⁻³ 2 x 10 ⁻²	4 x 10 ⁻³ 2 x 10 ⁻²	3 x 10 ⁻³ 6 x 10 ⁻³	3 x 10 ⁻³ 6 x 10 ⁻³	3 x 10 ⁻³ 6 x 10 ⁻³
Flow rate (cfm / L/sec) [†]					
Minimum	1.0 / 0.5	1.3 / 0.6	3.4 / 1.6	4.4 / 2.0	7.6 / 3.6
Recommended	4 / 2	4 / 2	8 / 4	8 / 4	12 / 6
Evac. Time (Minutes)*	1	1	2	3	4

¹Other dual (two) stage vacuum pumps with lower flow rates may work but will take longer to evacuate the oven's chamber and may not achieve a 133Pa ultimate vacuum.

*Evacuation time shown is based on the supplied hose diameter, the pump fitting, the recommended degree of vacuum, and the recommended pump flow rate. Any changes any of these parameters will change the evacuation time.

[†]The deeper the pump's ultimate vacuum, the deeper the ultimate vacuum achievable in the oven chamber. The minimum degree of vacuum is dependent on the oven's application.

BEING V-Series Two-stage Diaphragm Pump

Recommended Model	V-20	V-40	V-65	V-65	V-135
Max. Ultimate Vacuum	8 mbar				
Max. Flowrate (L/min)	20	35	65		125
Pump Connection	Ø10mm Hose Barb		Ø12mm Hose Barb		
Pump Head/Diaphragm	PTFE‡				
Valve Material	FFPM				

[‡]The pump's head is machined PTFE, and the diaphragm is a PTFE composite. The diaphragm is consumable, and repair kits are available. The diaphragm's life expectancy depends on the chemicals passing through the pump, their temperature, and the pump's frequency of use.

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BOV Series - Vacuum Oven
EOF Series - Forced-air Drying Oven
EON Series - Natural Convection Drying Oven

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BIS Series - Incubated Shaker

Stirrers

BMS Series - Square Plate Heated Magnetic Stirrer

Water Bath

BWB Series - General Purpose Water Bath
BWB Series - Dual Chamber Water Bath
BWZ Series - Shaking Water Bath
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BRC Series - Recirculating Chiller

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V Series - Diaphragm Pumps

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