



SS.HC.700 FD-30 Diving Equipment

Mixed Gas/Air Dive Chamber

Description

The Mixed Gas / Air Dive Chamber is a twin lock hyperbaric chamber available in both stand-alone and containerized versions. The Chamber is 2000mm in diameter to comply with the most stringent Danish Rules and to allow the best ergonomics for divers.

The Chamber is available in both Mixed Gas and Air configurations. The two configurations differ only in terms of gas schematics and control panel design. Both chambers, in their containerized version, are offered with a complete Mixed Gas / Air Diver Panel for 2 or 3 Divers.

The Control Panel can be installed on the chamber side or at the opposite end of the chamber entry (containerized version).

The Control Panel provides full monitoring and control of life support, pressurization, gas analysis, video and communication.

Two independent inlet pressurization lines are installed, one from the Low Pressure supply and one from the High Pressure through pressure reduction.

The chamber is equipped with a fully redundant primary communication system, plus back up communication system (self powered phone).

The Closed Circuit TV (CCTV) covers the entire inner area. The windows also allow visual access in the case of Food Lock manoeuvres.

The Mixed Gas / Air Dive Chamber is equipped with Built in Breathing apparatus system and Bibs for emergency.

The internal environment is controlled from the control panel by a redundant environmental control system.

The Mixed Gas / Air Dive Chamber is equipped with portable fire fighting system.



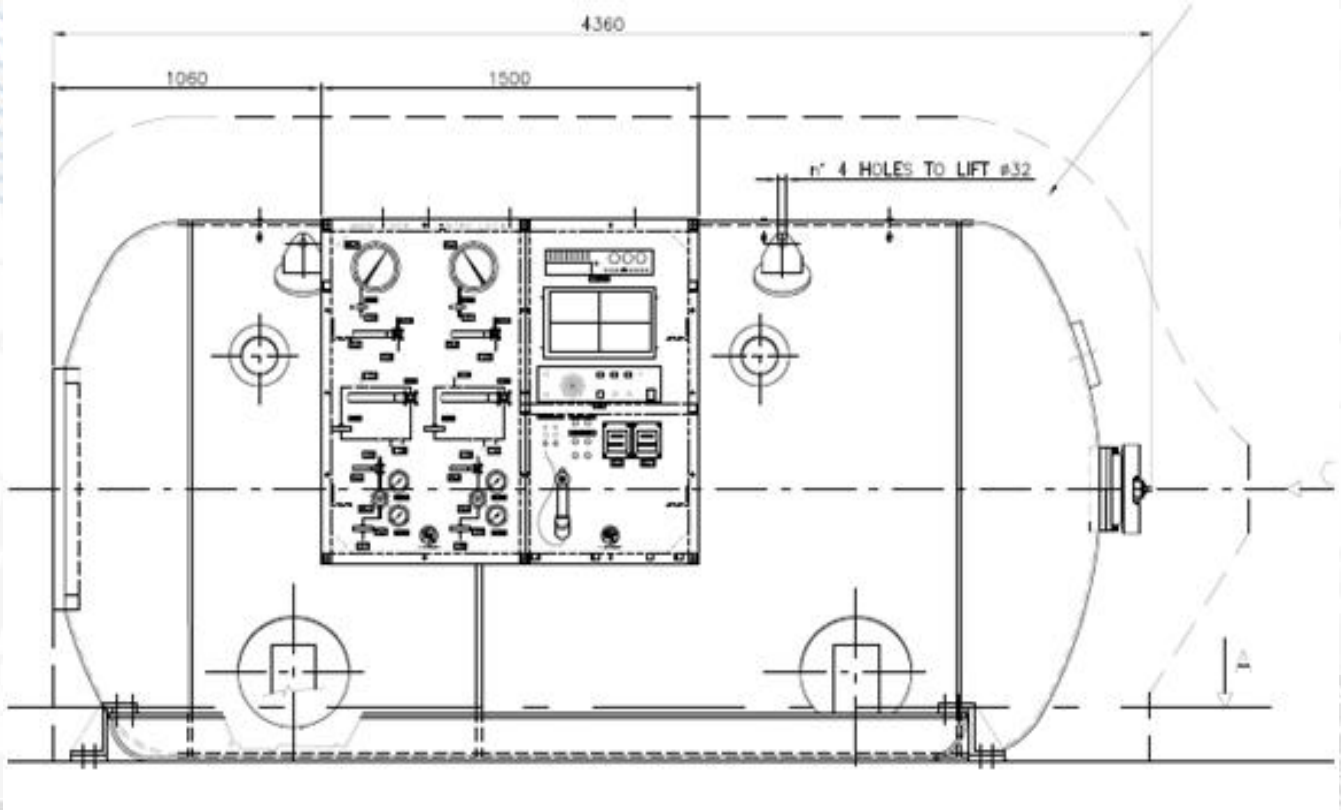
Picture 1. Mix Gas/Air Dive Chamber

AVAILABLE CONFIGURATIONS

Containerized Mixed Gas Dive Chamber 2000 mm and Control Panel	SS.HC.701
Containerized Air Dive Chamber 2000 mm and Control Panel	SS.HC.702
Mixed Gas Dive Chamber 2000mm and Control Panel	SS.HC.703
Air Dive Chamber 2000mm and Control Panel	SS.HC.704

MAIN INSTALLED EQUIPMENT

Sound Power Phone	2
Communication Box	2
TV Camera	2
Analyser System	1
Depth Gauges	2
Bunks	4
Bibs Manifolds	2
Breathing Mask	10
Emergency Push Button	2
Internal Light	14
Window	3
Fire Extinguisher	3
Emergency Heating	4



Picture 2. Mix Gas/Air Dive Chamber Layout

Mixed Gas/Air Dive Chamber

- **Pressure rating:** the chamber is designed to operate with an internal pressure of a maximum of 10 bar; this ensures full operation over the max air dive depth; the hydraulic test pressure is 14.3 ba.

- **Main Structural Parts:** the pressure vessel is a cylindrical shell with two ellipsoidal ends.

All components are manufactured with high grade, fine grain carbon steel.

- **Manholes:** the chamber is provided with 1 external man-hole allowing connection with a portable chamber and a food lock.

The man-hole is equipped with autoclave type door that avoids the possibility of opening if the external pressure is lower than the internal pressure.

The chamber contains an internal heat exchanger to control internal temperature.

- **Medical Lock:** the chamber is furnished with a 220 mm food lock to introduce food and other necessities.

- **Certification:** the Air Dive Chamber is designed and certified in accordance with Det Norske Veritas and IMCA Rules.



Picture 3. Container



Picture 4. Control Room in Container

- Related Equipment:

SS.HS.700

Mixed Gas/Air Dive Launching and Recovery System

SS.CP.700 series

Mixed Gas/Air Dive Panel

DS.GS.002

Gas Storage 10"

DS.LS.002

Surface Diver Hot Water Unit

Drass Diving equipment and Components Catalogue

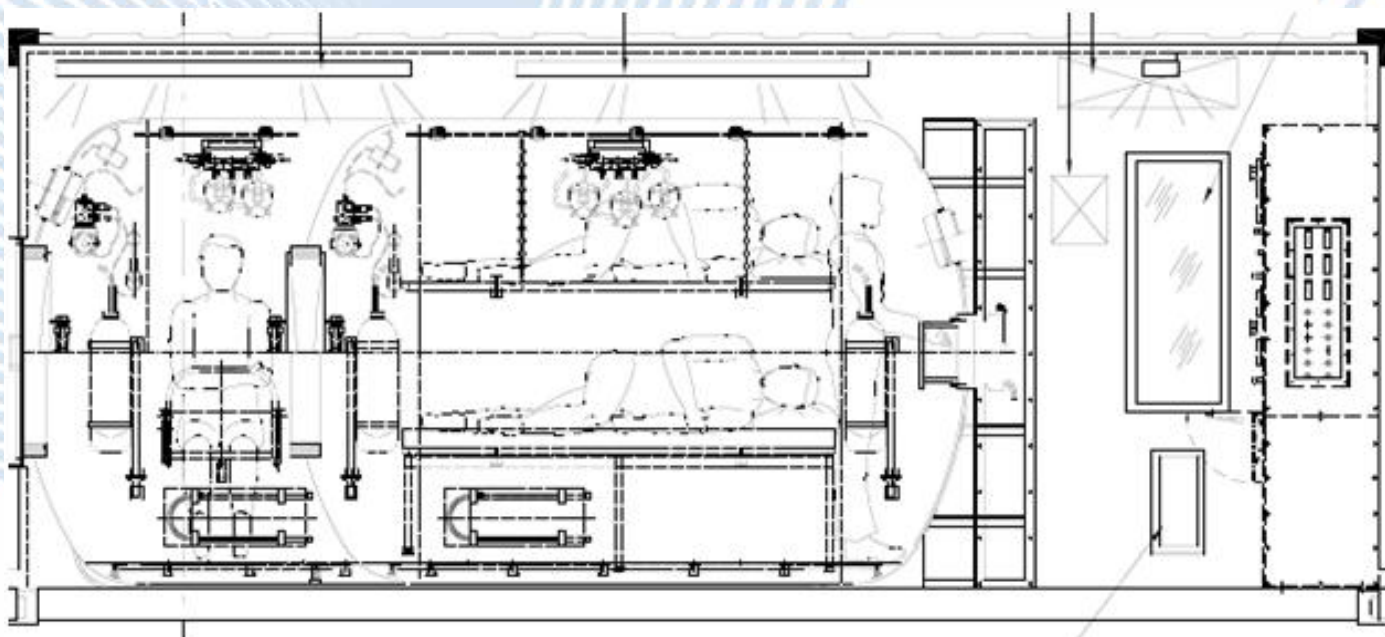


MAIN DIMENSIONS - STAND ALONE VERSION

Total External Length	4360 mm
Total External Width	2400 mm
Total External Height (Chamber + Base + Eyebolt)	2050 mm
Internal Diameter	2000 mm

MAIN DIMENSIONS - CONTAINERIZED VERSION

Container	4360 mm
Control Room Area	2400 mm
Chamber Weight (including internal parts)	4010 kg
Overall Container weight (including chamber)	9500 kg



Picture 5 Containerized Mixed Gas/Air Dive Chamber Layout



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