

◆ LBB Forced Convection Bench-top Oven

Excellent uniformity at a moderate price

The Despatch LBB oven features a combination of horizontal and vertical airflow that offers excellent temperature uniformity at a moderate price. It is recommended for a variety of laboratory and production applications including drying, curing, annealing and materials testing.

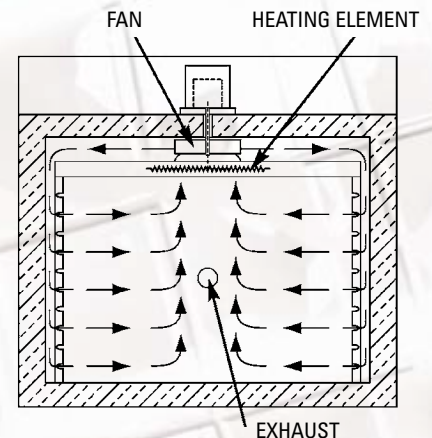
A top-mounted fan draws air through the heater coils and propels it back to the chamber through plenums in the side walls, resulting in consistent, uniform temperatures. Powerful open coil heating elements and a forward curved fan deliver faster heat-up rates and short processing times. Digital controls regulate temperatures within tight tolerances.

The LBB is designed and manufactured to provide years of dependable service. The fan and heater are top-mounted to prevent damage from spills. When spills do occur, the corrosion-resistant stainless steel interior and nickel plated shelves clean up easily. The motor is permanently lubricated and virtually maintenance free. And Despatch warrants the heater performance for a full five years – the best warranty in the industry.



FEATURES AT A GLANCE

- ◆ Forced convection from top-mounted fan and plenums on sides of chamber
- ◆ Temperatures up to 400° F (204° C)
- ◆ 304 Stainless steel interior
- ◆ Digital control with 3/4" LED display
- ◆ Nickel plated shelves - by model rated from 23 to 91kg (50 to 200lbs)
- ◆ High-limit control
- ◆ Five year heater warranty
- ◆ UL and C-UL listed



OPTIONS

- ◆ Reinforced shelves rated to 200 lbs. (standard shelves rated to 50 lbs.)
- ◆ Controls and fan on bottom of oven
- ◆ Protocol Plus™ microprocessor with realtime clock and optional PC interface
- ◆ Door with window and interior light
- ◆ Oven stacking hardware
- ◆ Process timer
- ◆ European Union (CE) Conformance
- ◆ Chart recorder
- ◆ Access ports
- ◆ Oven stand

Warning: Not for use with flammable or combustible materials. If your process has flammable solvents, contact Despatch.

LBB		1-23		1-43		1-69		2-12		2-18		2-27	
PHYSICAL SPECIFICATIONS													
Chamber size (width x depth x height)		18 x 18 x 12 in. 46 x 46 x 31 cm		24 x 14 x 22 in. 61 x 36 x 56 cm		30 x 18 x 22 in. 77 x 46 x 56 cm		30 x 20 x 35 in. 77 x 51 x 89 cm		37 x 24 x 35 in. 94 x 61 x 89 cm		37 x 37 x 35 in. 94 x 94 x 107 cm	
Capacity in cubic feet (liters)		2.3 (66)		4.3 (122)		6.9 (196)		12.1 (340)		18 (510)		27 (765)	
Overall size (width x depth x height)		24 x 24.5 x 26 in. 61 x 63 x 67 cm		30 x 20.5 x 36.5 in. 77 x 53 x 93 cm		36 x 24.5 x 36.5 in. 92 x 63 x 93 cm		36 x 26.5 x 51.5 in. 92 x 68 x 131 cm		43 x 30.5 x 51.5 in. 110 x 78 x 131 cm		43 x 43.5 x 51.5 in. 110 x 111 x 131 cm	
Electrical: 50/60 hertz - single phase <i>*oven will run on 208V with a 25% reduction in heater output</i>	Volts*	120	240	120	240	120	240	240	240	240	240	240	240
	Amps	11.6	5.8	15	7.5	21.6	10.8	16.4 amps	16.4 amps	16.4 amps	16.4 amps	16.4 amps	16.4 amps
	Heater KW	1.2 KW		1.6 KW		2.4 KW		3.6 KW		3.6 KW		4.8 KW	
Number of shelves provided		2		2		2		2		2		2	
Maximum number of shelves		5 on 2 in. centers		10 on 2 in. centers		10 on 2 in. centers		16 on 2 in. centers		16 on 2 in. centers		16 on 2 in. centers	
Cord and plug		15 amp		20 amp 15 amp		None - hardwire		None - hardwire		None - hardwire		None - hardwire	
Number of doors		1		1		2		2		2		2	
Approximate net weight		140 lbs (63 kg)		195 lbs (88 kg)		245 lbs (112 kg)		315 lbs (144 kg)		400 lbs (182 kg)		550 lbs (250 kg)	
Approximate shipping weight		205 lbs (92 kg)		270 lbs (121 kg)		320 lbs (146 kg)		385 lbs (175 kg)		485 lbs (221 kg)		635 lbs (289 kg)	
FUNCTIONAL SPECIFICATIONS													
Time to temp with no load (40°C to 150°C)		17 minutes		17 minutes		15 minutes		15 minutes		17 minutes		17 minutes	
Time to temp with no load (40°C to 204°C)		30 minutes		30 minutes		26 minutes		30 minutes		33 minutes		33 minutes	
Recovery time after door open 1 min. (150°C)		2 minutes		2 minutes		3 minutes		3 minutes		3 minutes		4 minutes	
Recovery time after door open 1 min. (204°C)		4 minutes		4 minutes		6 minutes		6 minutes		7 minutes		8 minutes	
Temperature uniformity <i>Based on 9 point test in empty oven</i>		+/- 3°C at 150°C +/- 4°C at 204°C		+/- 3°C at 150°C +/- 4°C at 204°C		+/- 3°C at 150°C +/- 4°C at 204°C		+/- 2°C at 150°C +/- 3°C at 204°C		+/- 3°C at 150°C +/- 4°C at 204°C		+/- 3°C at 150°C +/- 4°C at 204°C	
Operating range		35°C at 204°C		35°C at 204°C		35°C at 204°C		40°C at 204°C		40°C at 204°C		40°C at 204°C	
Control stability		+/- 0.5°C		+/- 0.5°C		+/- 0.5°C		+/- 0.5°C		+/- 0.5°C		+/- 0.5°C	
Maximum load capacity		91 kg (200 lbs.)		91 kg (200 lbs.)		182 kg (400 lbs.)		273 kg (600 lbs.)		273 kg (600 lbs.)		273 kg (600 lbs.)	
Maximum shelf capacity (standard)		23 kg (50 lbs.)		23 kg (50 lbs.)		23 kg (50 lbs.)		23 kg (50 lbs.)		23 kg (50 lbs.)		23 kg (50 lbs.)	
Maximum shelf capacity (reinforced)		n/a		n/a		91 kg (200 lbs.)		91 kg (200 lbs.)		91 kg (200 lbs.)		91 kg (200 lbs.)	
Exhaust capacity		Adj. to 1 CFM		Adj. to 2 CFM		Adj. to 3 CFM		Adj. to 12 CFM		Adj. to 14 CFM		Adj. to 14 CFM	

Notes: Uniformity figures are based on a nine-point test conducted in an empty oven after stabilization period. Uniformity can vary slightly depending on unit and operating conditions. Time to temperature, recovery time, and temperature uniformity are based on 240V/60hz operation, with control panel on top. Actual results may vary slightly depending on unit configuration and operating conditions. Minimum operating temperature is based on 20°C ambient temperature measured at the fresh air inlet with the exhaust air damper fully open. Maximum load capacity figures are only for standard configurations with controls on top. Specifications are subject to change without notice.

SERVICE AND TECHNICAL SUPPORT

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