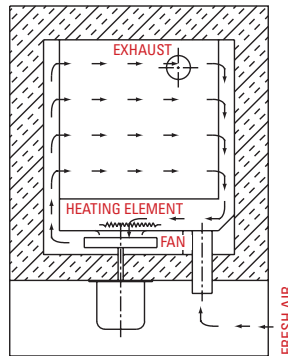


◆ LAC High-Performance Oven

With horizontal airflow for ultimate temperature uniformity



The LAC high-performance bench-top oven uses horizontal recirculating airflow to ensure uniform temperatures throughout the oven. A high-volume fan circulates air through perforated, stainless steel walls to create a constant horizontal airflow across all sections of the oven. The result is proven reliability in demanding production and laboratory applications such as curing, drying, sterilizing, aging and other process-critical procedures.



Easy to use controls. Improved controls make simple or complex applications easy. Single and multiple temperature applications can be started with the push of a button. Multiple temperature operations are controlled by up to eight programs, with eight ramp and soak segments in each program. Other features include a large, bright LED temperature display, a 32 character LCD status panel and high-limit temperature protection.

Easy to clean and service. Cleaning is easy due to the scratch-resistant, baked enamel exterior, stainless steel interior, and smooth door surface. Servicing is easy due to convenient access to the heater and fan. The reversible door can be mounted to open from either the left or right, permitting easy access when the oven is placed in a corner.

Superior quality. The Despatch LAC features sturdy, welded, double-wall construction, three inches (7.6cm) of glass fiber insulation and heavy-duty gaskets. Each oven receives a thorough quality and performance test before it is shipped. Heating elements carry a five-year warranty. All models are UL/C-UL listed.

FEATURES AT A GLANCE

- ◆ Six sizes: 1 to 18 cu ft (28 to 510 liter)
- ◆ Maximum temperature of 260°C (500°F)
- ◆ Horizontal recirculating airflow
- ◆ High limit over-temperature protection
- ◆ Protocol 3™ control with large LCD display, integrated data logging capabilities and USB port for simple oven set-up and data export
- ◆ Password security controls operator access to program parameters
- ◆ End-of-cycle and high-limit indicators
- ◆ Stainless steel interior



OPTIONS

- ◆ PC interface for remote input, monitoring and recording (RS485/422/232)
- ◆ Door interlock switch turns off heater and fan when door is opened
- ◆ Chart recorders
- ◆ Forced exhaust
- ◆ Door with window
- ◆ Door lock
- ◆ Interior light
- ◆ Access ports for test wires
- ◆ Base cabinets and stands
- ◆ Extra shelves
- ◆ Reinforced shelves 200lb (91Kg) capacity
- ◆ Hardware for stacking ovens
- ◆ Door with hinge on right
- ◆ CE compliance

Warning: Despatch LAC Ovens are not to be used with flammable solvents, combustible materials or enclosed containers. If your process involves flammable solvents, consult the factory about modifications.

LAC	1-10	1-38A	1-38B	1-67	2-12	2-18
PHYSICAL SPECIFICATIONS						
Chamber size (width x depth x height) * Clear opening width is reduced by 3/4" (1.9 cm) due to 3/8" (.95 cm) shelf supports on each side.	13.8* x 12 x 12 in. 35* x 31 x 31 cm	18.8* x 18 x 19 in. 48* x 46 x 48 cm	18.8* x 18 x 19 in. 48* x 46 x 48 cm	23.8* x 20 x 24 in. 61* x 51 x 61 cm	23.8* x 24 x 36 in. 61* x 61 x 91 cm	35.3* x 24 x 36 in. 90* x 61 x 91 cm
Capacity in cubic feet (liters)	1 (28)	3.7 (105)	3.7 (105)	6.6 (187)	12 (340)	18 (510)
Overall size (width x depth x height)	23 x 19 x 29.5 in. 58 x 48 x 75 cm	28 x 25 x 35.5 in. 71 x 64 x 90 cm	28 x 25 x 35.5 in. 71 x 64 x 90 cm	36 x 27 x 40.5 in. 91 x 69 x 103 cm	36 x 31 x 52.5 in. 91 x 79 x 133 cm	47 x 29.5 x 52.5 in. 119 x 75 x 133 cm
Electrical single phase 50/60 HZ * Operating at 208V will result in a 25% reduction in heater output. (Unless conversion kit is used)	120 volts 10 amps Heater: 1 KW	120 volts 16 amp Heater: 1.6 KW	240* volt 9.2 amp Heater: 1.8 KW	240* volt 11.7 amp Heater: 2.4 KW	240* volt 18.4 amp Heater: 3.6 KW	240* volt 23.4 amp Heater: 4.8 KW
Number of shelves provided	2	2	2	2	2	2
Maximum number of shelves on 2 in. (5 cm) centers	5	9	9	11	17	17
Exhaust diameter located on back	1 in. (2.5 cm)	2.5 in. (6.4 cm)	2.5 in. (6.4 cm)	2.5 in. (6.4 cm)	2-2.5 in. (6.4 cm)	2-2.5 in. (6.4 cm)
Cord and plug	NEMA 5-15	NEMA 5-20	NEMA 6-15	NEMA 6-15	None - Hardwire	None - Hardwire
Approximate net weight	110 lbs (50 kg)	185 lbs (84 kg)	185 lbs (84 kg)	255 lbs (116 kg)	360 lbs (163 kg)	450 lbs (204 kg)
Approximate shipping weight	175 lbs (79 kg)	270 lbs (123 kg)	270 lbs (123 kg)	360 lbs (163 kg)	480 lbs (218 kg)	600 lbs (272 kg)
FUNCTIONAL SPECIFICATIONS						
Time to temperature with no load (40°C to 100°C)	8 minutes	9 minutes	6 minutes	6 minutes	6 minutes	4 minutes
Time to temperature with no load (40°C to 200°C)	25 minutes	35 minutes	25 minutes	26 minutes	20 minutes	18 minutes
Time to temperature with no load (40°C to 260°C)	40 minutes	70 minutes	40 minutes	45 minutes	35 minutes	30 minutes
Recovery time after door open for 1 minute (100°C)	1 minute	1 minute	1 minute	1 minute	1 minute	1 minute
Recovery time after door open for 1 minute (200°C)	3 minutes	6 minutes	4 minutes	3 minutes	6 minutes	4 minutes
Recovery time after door open for 1 minute (260°C)	7 minutes	14 minutes	8 minutes	5 minutes	9 minutes	8 minutes
Temperature uniformity	+/- 1°C at 100°C, +/- 2°C at 200°C, +/- 2.5°C at 260°C for all models					
Operating range with 20°C ambient	40°C-260°C (104°F-500°F) for all models					
Control stability	+/- 0.5°C/5°C△ on all models (△ represents the change in ambient temperature.)					
Repeatability	+/- 0.5°C	+/- 0.5°C	+/- 0.5°C	+/- 0.5°C	+/- 0.5°C	+/- 0.5°C
Maximum load capacity	150 lbs. (68 kg)	175 lbs. (79 kg)	175 lbs. (79 kg)	250 lbs. (113 kg)	300 lbs. (136kg)	300 lbs. (136 kg)
Maximum shelf capacity	50 lbs. (23 kg)	50 lbs. (23 kg)	50 lbs. (23 kg)	50 lbs. (23 kg)	50 lbs. (23 kg)	50 lbs. (23 kg)
Exhaust capacity	Adj. to 5 CFM (2.4 lps)	Adj. to 12 CFM (5.6 lps)	Adj. to 12 CFM (5.6 lps)	Adj. to 12 CFM (5.6 lps)	Adj. to 30 CFM (14.2 lps)	Adj. to 40 CFM (18.9 lps)
Recirculating fan	1/25 HP 150 CFM (71 lps)	1/4 HP 300 CFM (141 lps)	1/4 HP 300 CFM (141 lps)	1/4 HP 300 CFM (141 lps)	1/2 HP (2-1/4 HP) 600 CFM (282 lps)	1/2 HP (2-1/4 HP) 600 CFM (282 lps)

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. Minimum operating temperature and cooling times are based on 20°C ambient temperature measured at the fresh air inlet. Specifications are subject to change without notice. If the existing specifications differ from yours, ask about our customizing capabilities.

SERVICE AND TECHNICAL SUPPORT

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