The LBB pass-through oven allows seamless integration into a work cell and provides continuous product flow through the process. The 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. Optical labs find these ovens well suited for curing optical coatings needed for scratch resistance and tinting.

A recirculating 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. 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**

- Bi-parting doors on front and rear for pass-through operation
- Forced convection from bottom-mounted fan and plenums on sides
- Temperatures up to 204°C (400°F)
- 304 Stainless steel interior
- Digital control with 3/4” (1.9cm) LED display
- Nickel plated shelves - rated to 200lbs (91kg)
- High-limit control
- Five year heater warranty
PHYSICAL SPECIFICATIONS

Chamber size (width x depth x height)
*Clear opening width is reducing 1 1/2” (3.8cm)
due to 3/4” (1.9cm) shelf supports on each side.
37 x 39.5 x 35 in.
94 x 100 x 89 cm

Capacity in cubic feet (liters)
27.7 (784)

Overall size (width x depth x height)
*Depth includes exhaust port
43 x 45 x 51.5 in.
109 x 114 x 131 cm

Electrical:
50/60 hertz - single phase
*Oven will run on 208V with a
25% reduction in heater output
Volts* 240
Amps 21.4 amps
Heater kW 4.8 kW

Capacity per shelf
200lb/91kg

Maximum number of shelves (two provided)
16 on 2 in. centers

Shelf dimensions
36.75 x 36.75 in.
93.3 x 93.3 cm

Cord and plug
None - hardwire

Number of doors
4

Approximate net weight
565 lbs (256 kg)

Approximate domestic shipping weight (export adds weight)
650 lbs (295 kg)

FUNCTIONAL SPECIFICATIONS

Time to temp with no load (40˚C to 150˚C) 17 minutes
Time to temp with no load (40˚C to 204˚C) 33 minutes
Recovery time after door open 1 min. (150˚C) 4 minutes
Recovery time after door open 1 min. (204˚C) 8 minutes
Temperature uniformity
Based on 9 point test in empty oven
+/- 3˚C at 150˚C
+/- 4˚C at 204˚C

Operating range with 20˚C ambient
40˚C - 204˚C

Control stability
+/- 0.5˚C

Maximum load capacity
400 lbs. (182 kg)

Maximum shelf capacity (standard)
50 lbs. (23 kg)

Maximum shelf capacity (reinforced)
200 lbs. (91 kg)

Exhaust capacity
Adj. to 14 CFM (6.61 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. Time to temperature, recovery time, and temperature uniformity are based on 240V/60Hz operation. 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. Specifications are subject to change without notice.

OPTIONS

- Additional shelves
- Protocol 3™ control with large LCD display, integrated data logging capabilities and USB port for simple oven set-up and data export
- Door with window and interior light
- Process timer with audible and visual alarm
- 2” access port
- Oven stand
- CE compliance

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