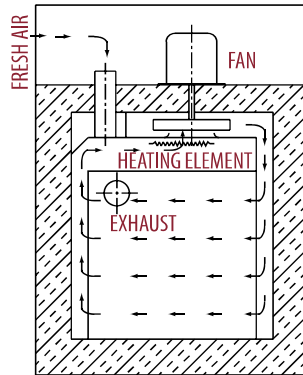


◆ LAC High-Performance Oven

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 clean and service. Cleaning is easy due to the scratch-resistant, baked enamel exterior, 304 stainless steel interior, and smooth door surface. Servicing is easy due to convenient top access to the heater and fan.

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.

Oven control. Standard digital controls regulate temperatures within tight tolerances and provide high limit protection. For more advanced control choose the optional Protocol 3™ microprocessor-based temperature and hi-limit controller with large LCD display and real time clock for auto start capability. Protocol 3™ features three operating modes for quick and easy operation: Manual mode, Timer mode and Profile mode. The data-logging functionality enables reporting and analyzing and data files can be exported via the controller's USB port. Modbus RS485 communications are included for easy data access.



FEATURES AT A GLANCE

- ◆ Five sizes: 3.8 to 27 cu ft (107 to 765 liter)
- ◆ Maximum temperature of 260°C (500°F)
- ◆ Horizontal recirculating airflow
- ◆ High limit over-temperature protection
- ◆ Digital control with 3/4" (1.9cm) LED display
- ◆ Robust type 304 stainless steel interior
- ◆ 5 year heater warranty

NEW LAC2-27

*Shown with
optional
Protocol 3
controller*



OPTIONS

- ◆ Protocol 3™ control with integrated data logging capabilities and USB port for simple oven set-up and data export
- ◆ Door interlock switch turns off heater and fan when door is opened
- ◆ End-of-cycle and high-limit indicators
- ◆ Door with window and interior light
- ◆ 2" and 4" access port for test wires
- ◆ 208V full performance package
- ◆ Chart recorders
- ◆ Electric door lock
- ◆ Oven stand
- ◆ CE compliance
- ◆ Forced exhaust for faster moisture removal (not Class A)
- ◆ Reinforced shelves 200lb (91Kg) capacity (*Not available for LAC1-38*)

| LAC | 1-38 (120V) | 1-38 (240V) | 1-67 | 2-12 | 2-18 | 2-27 |
|--|--|---|---|---|---|--|
| PHYSICAL SPECIFICATIONS | | | | | | |
| Chamber size (width x depth x height)* <i>Clear opening width is reduced by 1.5" (4 cm) due to .75" (2 cm) shelf supports.</i> | 19* x 18 x 19 in. 48* x 45 x 48 cm | 19* x 18 x 19 in. 48* x 45 x 48 cm | 24* x 20 x 24 in. 61* x 50 x 62 cm | 24* x 24 x 36 in. 61* x 61 x 91 cm | 36* x 24 x 36 in. 90* x 61 x 91 cm | 32* x 29 x 52 in. 81* x 74 x 132 cm |
| Capacity in cubic feet (liters) | 3.8 (105) | 3.8 (105) | 6.7 (189) | 12 (340) | 18 (510) | 27(765) |
| Overall size (width x depth x height) | 31 x 27 x 38 in. 78 x 69 x 96 cm | 31 x 27 x 38 in. 78 x 69 x 96 cm | 36 x 29 x 43 in. 91 x 74 x 110 cm | 36 x 33 x 55 in. 91 x 84 x 139 cm | 47 x 33 x 55 in. 120 x 84 x 139 cm | 45 x 37 x 83 in. 113 x 94 x 210 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 16.3 amp Heater: 1.6 KW | 240* volt 10.5 amp Heater: 1.8 KW | 240* volt 12.4 amp Heater: 2.4 KW | 240* volt 24.2 amp Heater: 4.8 KW | 240* volt 24.2 amp Heater: 4.8 KW | 240* volt 39 amp Heater: 8 KW |
| Number of shelves provided | 2 | 2 | 2 | 2 | 2 | 2 |
| Maximum number of shelves on 2 in. (5 cm) centers | 9 | 9 | 11 | 17 | 17 | 25 |
| Shelf dimensions (width x depth) | 18.75 x 17.75 in. 48.6 x 45 cm | 18.75 x 17.75 in. 48.6 x 45 cm | 23.75 x 19.75 in. 60.3 x 50.2 cm | 23.75 x 23.75 in. 60.3 x 60.3 cm | 35.3 x 23.75 in. 89.7 x 60.3 cm | 28.6 x 31.8 in. 72.6 x 80.8 cm |
| Exhaust diameter located on back | 2.5 in. (6.4 cm) | 2.5 in. (6.4 cm) | 2.5 in. (6.4 cm) | (2x) 2.5 in. (6.4 cm) | (2x) 2.5 in. (6.4 cm) | 6.75 in. (17.1 cm) |
| Cord and plug | NEMA 5-20 | NEMA 6-15 | NEMA 6-15 | None - Hardwire | None - Hardwire | None - Hardwire |
| Number of doors | 1 | 1 | 1 | 1 | 2 | 2 |
| Approximate net weight | 185 lbs (84 kg) | 185 lbs (84 kg) | 255 lbs (116 kg) | 360 lbs (163 kg) | 450 lbs (204 kg) | TBD |
| Approximate domestic shipping weight (export adds weight) | 280 lbs (127 kg) | 280 lbs (127 kg) | 365 lbs (166 kg) | 480 lbs (218 kg) | 585 lbs (266 kg) | TBD |
| FUNCTIONAL SPECIFICATIONS | | | | | | |
| Time to temperature with no load (40° C to 100° C) | 9 minutes | 6 minutes | 6 minutes | 7 minutes | 5 minutes | 20 minutes |
| Time to temperature with no load (40° C to 177° C) | - | - | - | - | - | 22 minutes |
| Time to temperature with no load (40° C to 200° C) | 35 minutes | 25 minutes | 26 minutes | 18 minutes | 20 minutes | 28 minutes |
| Time to temperature with no load (40° C to 260° C) | 60 minutes | 45 minutes | 40 minutes | 35 minutes | 45 minutes | 27 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) * | 6 minutes | 4 minutes | 3 minutes | 6 minutes | 4 minutes | 6 minutes |
| Recovery time after door open for 1 minute (260° C) * | 14 minutes | 8 minutes | 5 minutes | 9 minutes | 8 minutes | 10 minutes |
| Temperature uniformity | +/- 1° C at 100° C, +/- 2° C at 177° C (2-27 model only) , +/- 2° C at 200° C, +/- 3° 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 on all models | | | | | |
| Repeatability | +/- 0.5° C | +/- 0.5° C | +/- 0.5° C | +/- 0.5° C | +/- 0.5° C | +/- 0.5° C |
| Maximum load capacity | 175 lbs. (79 kg) | 175 lbs. (79 kg) | 250 lbs. (113 kg) | 300 lbs. (136kg) | 300 lbs. (136 kg) | 600 lbs. (272 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 (adjustable to) | 12 CFM (5.6 lps) | 12 CFM (5.6 lps) | 12 CFM (5.6 lps) | 30 CFM (14.2 lps) | 40 CFM (18.9 lps) | 60 CFM (28.4 lps) |
| Recirculating fan | 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) | 1 HP |

Notes: Design uniformity figures are based on a nine-point test conducted in an empty oven after stabilization period. 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.
* Recovery time as measured at control thermocouple.

Warning: Despatch LAC Ovens (without Class A option) are not to be used with flammable solvents, combustible materials or enclosed containers.

SERVICE AND TECHNICAL SUPPORT

service phone: 1-800-737-8110
service international: 1-573-317-3054

dpsupport@itweae.com
parts@itweae.com

GLOBAL HEADQUARTERS

main phone: 1-800-726-0110
international/main: 1-952-469-5424
sales: 1-800-726-0550
international/sales: 1-952-469-8240
sales@despatch.com

WWW.DESPATCH.COM

8860 207th Street West
Minneapolis, MN 55044 USA

Despatch
Thermal Processing Technology 