



The Despatch LBB Oven Ideal for soil and asphalt testing

The new Despatch LBB oven is specifically designed for soil and asphalt testing. It features a rugged, double-wall steel frame and optional reinforced shelves to handle even the heaviest gyratory molds. Forced-convected airflow provides temperature uniformity that meets AASHTO requirements of $\pm 3^\circ$ at 150°C . And the LBB is available with more options than most other ovens.

Fast heat-up rates

Powerful open coil heating elements and a forward curved fan deliver faster heat-up rates and shorter processing times than most other ovens.

Precise digital controls

A digital control displays precise temperature information on a large $3/4"$ LED display. It can display either Celsius or Fahrenheit temperatures, and is more accurate than the analog control offered by some competitors.

Reliable, trouble-free performance

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.

Every LBB oven is UL and C-UL listed, and receives a thorough performance test before shipping.

Forced convection for excellent temperature uniformity

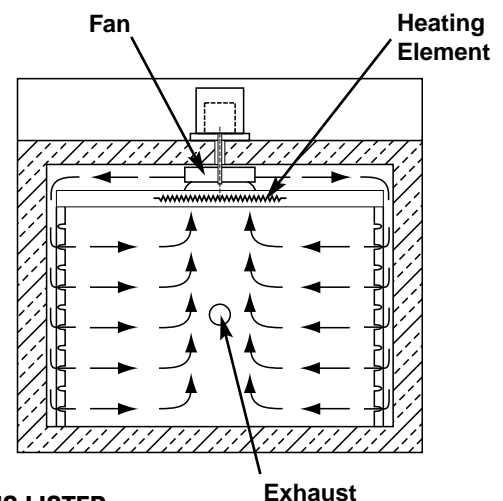
A top-mounted fan draws air through the heater coils, then propels it back to the chamber through plenums in the side walls (see diagram at right). The result is consistent, uniform temperatures that meet AASHTO specifications.

Fast delivery

Models with standard options ship within two days of receipt of order – far sooner than most other ovens.

Key Features

- *Forced convection*
- *Temperatures up to 400°F (204°C)*
- *Meets AASHTO uniformity specifications*
- *Precise digital controls*
- *Stainless steel interior*
- *Five-year heater warranty*
- *UL and C-UL listed*



Standard features

- Forced convection from top-mounted fan and plenums on sides of chamber
- Digital control with 3/4" LED display
- 304 stainless steel interior
- 5-year heater warranty
- High-limit control
- 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 real-time clock and optional PC interface
- Door with window and interior light
- Process timer
- Chart recorder
- Access ports
- Oven stand
- Oven stacking hardware
- European Union (CE) Conformance available

Warning: Not for use with flammable or combustible materials. If your process has flammable solvents, ask about the Despatch LFD.

LBB Physical Specifications

MODEL	CHAMBER SIZE INCHES (CM)			CAPACITY IN CU. FT. (LITERS)	OVERALL SIZE INCHES (CM)			ELECTRICAL SINGLE PHASE				SHELVES PROVIDED ON SHELF CENTERS	MAX. # OF SHELVES	EXHAUST DIA. LOCATED ON BACK	CORD & PLUG	# OF DOORS
	W*	D	H		W	D	H	VOLTS	AMPS	HERTZ	HEATER KW					
LBB 1-23	18 (46)	18 (46)	12 (31)	2.3 (66)	24 (61)	24.5 (63)	26 (67)	120 240**	11.6 5.8	50/60	1.2	2 on 2"	5	2.5"	15 AMP 15 AMP	1
LBB 1-43	24 (61)	14 (36)	22 (56)	4.3 (122)	30 (77)	20.5 (53)	36.5 (93)	120 240**	15 7.5	50/60	1.6	2 on 2"	10	2.5"	20 AMP 15 AMP	1
LBB 1-69	30 (77)	18 (46)	22 (56)	6.9 (196)	36 (92)	24.5 (63)	36.5 (93)	120 240**	21.6 10.8	50/60	2.4	2 on 2"	10	2.5"	None Hardwire	2
LBB 2-12	30 (77)	20 (51)	35 (89)	12.1 (340)	36 (92)	26.5 (68)	51.5 (131)	240**	16.4	50/60	3.6	2 on 2"	16	2.5"	None Hardwire	2
LBB 2-18	37 (94)	24 (61)	35 (89)	18 (510)	43 (110)	30.5 (78)	51.5 (131)	240**	16.4	50/60	3.6	2 on 2"	16	2.5"	None Hardwire	2
LBB 2-27	37 (94)	37 (94)	35 (89)	27 (765)	43 (110)	43.5 (111)	51.5 (131)	240**	16.4	50/60	4.8	2 on 2"	16	2.5"	None Hardwire	2

* Clear opening is 1 1/2" less than chamber width due to 3/4" shelf supports on each side.

** Oven will operate at 208V with a 25% reduction in heater output.

LBB Functional Specifications

MODEL	TIME TO TEMP (minutes, w/ no load) ¹		RECOVERY TIME IN MINUTES ^{1,2}		TEMPERATURE UNIFORMITY AT ^{1,3}		OPERATING RANGE ⁴	CONTROL STABILITY	STANDARD SHELF CAPACITY	REINFORCED SHELF CAPACITY	MAX LOAD CAPACITY ⁵	EXHAUST CAPACITY	APPROX. WEIGHT	
	40-150°C	40-204°C	150°C	204°C	150°C	204°C							LBS(KG) NET	LBS(KG) SHIPPING
LBB1-23	17	30	2	4	±3°C	±4°C	35-204°C	±0.5°C	50 lbs. 23 Kg	n/a	200 lbs. 91 Kg	Adj. to 1 CFM	140 lbs. 63 Kg	205 lbs. 92 Kg
LBB 1-43	17	30	2	4	±3°C	±4°C	35-204°C	±0.5°C	50 lbs. 23 Kg	n/a	200 lbs. 91 Kg	Adj. to 2 CFM	195 lbs. 88 Kg	270 lbs. 121 Kg
LBB 1-69	15	26	3	6	±3°C	±4°C	35-204°C	±0.5°C	50 lbs. 23 Kg	200 lbs. 91 Kg	400 lbs. 182 Kg	Adj. to 3 CFM	245 lbs. 112 Kg	320 lbs. 146 Kg
LBB 2-12	15	30	3	6	±2°C	±3°C	40-204°C	±0.5°C	50 lbs. 23 Kg	200 lbs. 91 Kg	600 lbs. 273 Kg	Adj. to 12 CFM	315 lbs. 144 Kg	385 lbs. 175 Kg
LBB 2-18	17	33	3	7	±3°C	±4°C	40-204°C	±0.5°C	50 lbs. 23 Kg	200 lbs. 91 Kg	600 lbs. 273 Kg	Adj. to 14 CFM	400 lbs. 182 Kg	485 lbs. 221 Kg
LBB 2-27	17	33	4	8	±3°C	±4°C	40-204°C	±0.5°C	50 lbs. 23 Kg	200 lbs. 91 Kg	600 lbs. 273 Kg	Adj. to 14 CFM	550 lbs. 250 Kg	635 lbs. 289 Kg

1. 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.

2. Time required to return to temperature after door is open for one minute.

3. Uniformity figures are based on a nine-point test conducted in an empty oven.

4. Minimum operating temperature is based on 20°C ambient temperature measured at the fresh air inlet with the exhaust air damper fully open.

5. Maximum load capacity figures are only for standard configurations with controls on top.

Note: Specifications are subject to change without notice.

For a superior bench-top oven,
call Despatch, the leader in
thermal processing technology.

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