



Lab Ovens - LO Series Mechanical Convection

Designed for laboratory applications such as moisture drying, curing, baking, aging and general testing. These convection ovens feature an excellent balance of value and features. The ovens have been designed for convenience and appearance in the workplace and include ergonomic handles and controls, with a powder-coated steel exterior. Components are high quality, to ensure years of reliable service.

- ▶ Designed for testing to many standards, including JB/T5520-91.2 Configurations available

Economy Model

- Timer Standard

Premium Model

- Programmable Temperature Controller
- 2" Port

▶ Features

- Stainless steel interior with powder-coated exterior for durability
- Adjustable shelving provides flexible workspace configuration

The Blue M Lab Oven Difference

Long life tube-style heating elements last over twice as long as open coil or wire elements

- Superior heat ramp-up and recovery

Extra Thick Insulation

(up to a full 1" thicker than competitors)

- Cooler outer skin temperature
- Superior temperature uniformity
- Greener operation costs less to operate

Horizontal Air flow Design

- Provides more efficient and consistent heating
- Protects heating elements from contamination and spills

Over-temperature protection is standard on all Blue M lab ovens.



Model	LO-27	LO-90	LO-136	LO-225	LO-430	LO - 850
Interior Dimensions W x D x H	300 x 300 x 300mm 11.8 x 11.8 x 11.8in	450 x 450 x 450mm 17.7 x 17.7 x 17.7in	550 x 450 x 550mm 21.6 x 17.7 x 21.6in	600 x 500 x 750mm 23.6 x 19.6 x 29.5in	520 x 660 x 1300mm 20.5 x 26 x 51.2in	790 x 710 x 1450mm 31.1 x 28 x 57.1in
Exterior Dimensions W x D x H	500 x 540 x 795mm 19.7 x 21.3 x 31.3in	650 x 690 x 945mm 25.6 x 27.2 x 37.2in	750 x 690 x 1045mm 29.5 x 27.2 x 41.1in	800 x 740 x 1245mm 31.5 x 29.1 x 49in	750 x 850 x 1860mm 29.5 x 33.5 x 73.2in	1020 x 900 x 2010mm 40.2 x 35.4 x 79.1in
Workspace	0.95 cu. ft.	3.2 cu. ft.	4.8 cu. ft.	7.9 cu. ft.	15 cu. ft.	30 cu. ft.
Heating Method	Mechanical Convection					
Air Flow	Horizontal					
Interior Material	Stainless Steel					
Temp. Range	Ambient +20°F to +500°F Ambient +10°C to +260°C					
Temp. Uniformity	≤ ± 3°C					
Control Tolerance	≤ ± 1°C					
Heating Rate	≤ 100min (Ambient Temp. to Max Temp.)					
Control Interface	High-Quality Digital PID Temp. Controller					
Temp. Control Mode	Setpoint Operation					
Power Supply	115V 1Ph 60Hz	115V 1Ph 60Hz	230V 1Ph 60Hz	230V 1Ph 60Hz	230V 1Ph 60Hz	230V 1Ph 60Hz
Power	1.2kW	1.5kW	2kW	3kW	7kW	11kW
Shelves	2	2	2	2	2	2

All specifications are subject to change without notice.

► Options

- Additional perforated shelves

► Performance

- Heating Method: Mechanical Convection
- Air flow: Horizontal
- Temperature Uniformity: Less than or equal to +/- 3°C
- Temperature Fluctuation: Less than or equal to +/- 1°C
- Heating Rate: Less than or equal to 100 Minutes from Ambient to Max. Temp.
- Control Interface: High-quality digital PID temperature controller
- Temperature Control Mode: Setpoint operation



**Baker Furnace, Blue M, Gruenberg, Lindberg/MPH,
Lunaire, Tenney, Wisconsin Oven**

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