LABORATORY OVENS

GRAVITY CONVECTION OVENS
MECHANICAL CONVECTION OVENS
VACUUM OVENS
The Lindberg/Blue M product line offers a wide selection of laboratory and scientific ovens, including gravity and mechanical (forced air) convection models, plus vacuum ovens in three sizes.

**Selection**
Developed for industrial, life science and general laboratory uses requiring higher performance standards than conventional ovens, Lindberg/Blue M ovens feature digital controls, laboratory grade cabinet construction and operational features which offer improved safety, quality, convenience and performance. In addition, factory installed options and accessories are available to meet individual lab requirements.

Maximum operating temperatures range from +220°C to +343°C.

**Applications**
Lindberg/Blue M ovens are recommended for use in critical scientific and analytical applications for laboratory and pilot plant product research work such as aging, curing, drying, baking, pre-heating, conditioning and life testing.

### Selection and Applications Chart

<table>
<thead>
<tr>
<th>Oven Type and Available Models</th>
<th>Gravity</th>
<th>Gravity</th>
<th>Gravity</th>
<th>Mechanical</th>
<th>Mechanical</th>
<th>Mechanical</th>
<th>Vacuum</th>
<th>Gravity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gravity Convection Series</td>
<td>2</td>
<td>6</td>
<td>9</td>
<td>6</td>
<td>9</td>
<td></td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>Mechanical Convection Series</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vacuum Convection</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Typical Application**
- Aging
- Asphalt Testing
- ASTM, UL and Life Testing
- Baking
- Conditioning
- Curing
- Depyrogenation
- Desiccating
- Digestions
- Drying
- Electronics Burn-In
- Embedding
- Epoxy Curing
- General Lab Use
- Glassware Drying
- Hybridization
- Incubation
- Moisture Testing
- Outgassing (Liquid/Solid)
- Pre-Heating
- Quality Control
- Soldering
- Solids Testing
- Stability Testing
- Sterilizing
- Vacuum Baking
- Vacuum Curing
- Vacuum Drying
- Vacuum Storage

*Lindberg/Blue M offers standard ovens including gravity and mechanical convection models (above) and vacuum ovens (below). All models include digital controls, shelves and design features for safety, convenience and performance.*

*Lindberg/Blue M products are designed and constructed to meet independent third party certification standards for safety and performance, including UL, CUL, NFPA, NEC and CE. Specific certifications and listings are noted on individual product pages herein. Product listings are subject to change. Contact Lindberg/Blue M for updated listing information.*

*Above ambient to design operating temperature.

All published dimensions and performance data are nominal and application dependent. Specifications subject to change without notice.*
APPLICATIONS

Baking
Drying
Conditioning
Pre-Heating
General Use

Model GO1300 Series
Gravity Convection
Ovens are designed to
operate at +220°C.
Choose from two
t sizes, both with
integral LED
temperature display.

220°C GRAVITY CONVECTION
OVENS, ECONOMY SERIES

Lindberg/Blue M Economy Series 220°C Gravity Convection Ovens are suitable for small work volumes which do not require the accelerated drying times and chamber uniformity characteristic of mechanically convected ovens. Each model generates a unique gravity air flow through perforated stainless steel shelves. Choose from two popular sizes, 1.0 cu.ft. and 2.0 cu.ft. (28 and 56.6 liters), both with a compact tabletop profile.

Specifications, 220°C Gravity Convection Ovens, Economy

<table>
<thead>
<tr>
<th>Model</th>
<th>Electrical Volts, Hz, 1Ø</th>
<th>Watts</th>
<th>Cu. Ft. (Liters)</th>
<th>Shelf Positions</th>
<th>Interior Dimensions W X F-B X H in&quot; (mm)</th>
<th>Exterior Dimensions W X F-B X H in&quot; (mm)</th>
<th>Ship Weight lbs (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>GO1300A</td>
<td>120V, 50/60 Hz</td>
<td>550</td>
<td>1.0 (28)</td>
<td>16@0.5&quot;</td>
<td>12&quot; (305) x 12&quot; (305) x 12&quot; (305)</td>
<td>16&quot; (406) x 17.5&quot; (440) x 18.5&quot; (470)</td>
<td>50 (23)</td>
</tr>
<tr>
<td>GO1305A</td>
<td>120V, 50/60 Hz</td>
<td>750</td>
<td>2.0 (56)</td>
<td>24@0.5&quot;</td>
<td>17&quot; (432) x 12&quot; (305) x 17&quot; (432)</td>
<td>21&quot; (530) x 17.5&quot; (440) x 23.5&quot; (600)</td>
<td>70 (32)</td>
</tr>
</tbody>
</table>

Exterior dimensions include exhaust stack and door handle. Warning: Ovens are not suitable for use with hazardous vapor.

FEATURES

Temperature Range. +40°C to +220°C.
Uniformity. Within 5% of setpoint, nominal. Actual performance may vary depending on load, chamber size, sample placement, ambient temperature and environmental conditions.
Controller. Integral control with LED display of setpoint and chamber temperature. Main power ON/OFF switch with power ON indicator light.
Heating Elements. Long-life, low-watt density elements, enclosed and protected.
Interior Construction. Corrosion resistant 304 polished stainless steel.
Exterior Construction. Double-wall, heavy gauge steel with white painted finish, adjustable door latch and hinges.
Insulation. Fiberglass, minimum 2" (50mm) on all sides and door; peripheral silicon door gasket to minimize heat loss.
Exhaust Port. Top, 3", adjustable.
Shelves. Two (2) stainless steel shelves, adjustable.
Electrical. See chart for power specifications; power cord included.

ACCESSORIES

Floor Stand. Cabinet style with lockable casters, matching white, with door, latch and shelf. 18" (457)W x 19" (483)D x 32" (813)H including casters. Catalog No. 6282
Extra Shelf. Perforated stainless steel, includes four brackets.

for Model GO1300A Catalog No. 36809H01
for Model GO1305A Catalog No. 36809H02

220°C Oven Heat-Up Rates (Vent Closed)

<table>
<thead>
<tr>
<th>Heat-Up Rate (minutes)</th>
<th>Nominal Heat-Up Time</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>ambient</td>
</tr>
<tr>
<td></td>
<td>to +110°C</td>
</tr>
<tr>
<td></td>
<td>to +170°C</td>
</tr>
<tr>
<td>GO1300A</td>
<td>32</td>
</tr>
<tr>
<td>GO1305A</td>
<td>33</td>
</tr>
</tbody>
</table>

Gravity air flow pattern through perforated shelves promotes temperature distribution.
Lindberg/Blue M General Purpose 3.0 cu.ft. (85 liter) 260°C Gravity Convection Ovens are designed for multiple general purpose applications in the analytical, hospital/clinical and industrial laboratory. Digital controls with high limit temperature protection combined with triple-wall cabinet construction provides accurate, dependable temperature control.

All models are UL/CUL listed for safety and performance. CE approved.

**APPLICATIONS**
- Annealing
- ASTM and Life Testing
- Baking
- Conditioning
- Drying
- General Use
- Pre-Heating
- Quality Control
- Sterilizing

General Purpose 3.0 cu.ft. (85 liter) 260°C gravity convection ovens are available with stainless steel or painted exterior finishes. Model GO1390 shown.

**Temperature Range.** +40°C to +260°C

**Temperature Uniformity.** ±3% at 100°C. Actual performance may vary depending on load, chamber size, sample placement, ambient temperature and environmental conditions.

**Controller.** Microprocessor automatically optimizes control parameters during operation. Digital, single setpoint with simultaneous LED display of actual temperature vs. setpoint. May be configured to display temperature in °C and °F.

**Control Accuracy.** ± 0.5% typical.

**High Limit Overtemp.** Adjustable high temperature limit protection.

**Heating Elements.** Long-life, low-watt density elements, enclosed and protected.

**Interior Construction.** Corrosion resistant 304 brushed stainless steel.

**Exterior Construction.** Triple-wall, heavy gauge steel with scratch-resistant finish, or stainless steel (see chart); door latch (adjustable) and rugged hinges.

**Insulation.** Fiberglass, minimum 3” on all sides. Peripheral silicon door gasket to minimize heat loss.

**Ports and Vents.** Adjustable intake bottom right side; exhaust top right side, 1.0” (25.4 mm) diameter.

**Air Exchange.** Intake port allows fresh air entry to establish gravity airflow pattern.

**Shelves.** Two (2) open wire shelves, adjustable. All models include 16 shelf positions at 0.875” increments. Stainless steel exterior models have stainless steel shelves; others are nickel plated. Stainless steel (S models only). See chart.

**Electrical.** See chart for power specifications; 10’ power cord included.
### Specifications, 260°C Gravity Convection Oven, General Purpose, Painted or Stainless Finish

<table>
<thead>
<tr>
<th>Model</th>
<th>Electrical Volts, Hz, 1Ø</th>
<th>Cabinet Finish</th>
<th>Shelf Positions</th>
<th>Interior Dimensions W X F-B X H in&quot; (mm)</th>
<th>Exterior Dimensions W X F-B X H in&quot; (mm)</th>
<th>Ship Weight lbs (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>GO1390A</td>
<td>120V, 50/60 Hz</td>
<td>Painted</td>
<td>16</td>
<td>19&quot; (480) x 15&quot; (380) x 18&quot; (450)</td>
<td>29&quot; (730) x 22&quot; (560) x 31&quot; (780)</td>
<td>145 (66)</td>
</tr>
<tr>
<td>GO1390A</td>
<td>120V, 50/60 Hz</td>
<td>Stainless</td>
<td>16</td>
<td>19&quot; (480) x 15&quot; (380) x 18&quot; (450)</td>
<td>29&quot; (730) x 22&quot; (560) x 31&quot; (780)</td>
<td>145 (66)</td>
</tr>
<tr>
<td>GO1390C</td>
<td>208/240V, 50/60 Hz</td>
<td>Painted</td>
<td>16</td>
<td>19&quot; (480) x 15&quot; (380) x 18&quot; (450)</td>
<td>29&quot; (730) x 22&quot; (560) x 31&quot; (780)</td>
<td>145 (66)</td>
</tr>
<tr>
<td>GO1390C</td>
<td>208/240V, 50/60 Hz</td>
<td>Stainless</td>
<td>16</td>
<td>19&quot; (480) x 15&quot; (380) x 18&quot; (450)</td>
<td>29&quot; (730) x 22&quot; (560) x 31&quot; (780)</td>
<td>145 (66)</td>
</tr>
<tr>
<td>GO1390U*</td>
<td>230V, 50 Hz</td>
<td>Painted</td>
<td>16</td>
<td>19&quot; (480) x 15&quot; (380) x 18&quot; (450)</td>
<td>29&quot; (730) x 22&quot; (560) x 31&quot; (780)</td>
<td>145 (66)</td>
</tr>
<tr>
<td>GO1390U*</td>
<td>230V, 50 Hz</td>
<td>Stainless</td>
<td>16</td>
<td>19&quot; (480) x 15&quot; (380) x 18&quot; (450)</td>
<td>29&quot; (730) x 22&quot; (560) x 31&quot; (780)</td>
<td>145 (66)</td>
</tr>
</tbody>
</table>

* Warning: Ovens are not suitable for use with hazardous vapor.

### ACCESSORIES

**Floor Stand.** Cabinet style painted white, with one shelf, door, latch and lockable casters. See chart.

**Shelves.** Each model includes 2 shelves standard; additional shelves may be ordered. See chart. Maximum shelf capacity with evenly distributed load, 25 lbs. (11.3 kg).

**Ordering Information, Shelves, Floor Stand**

<table>
<thead>
<tr>
<th>Cabinet Finish</th>
<th>Shelf</th>
<th>Floor Stand</th>
<th>Stand Dimensions W X F-B X H in&quot; (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Painted</td>
<td>301622H01 (Nickel Plated)</td>
<td>6804</td>
<td>34&quot; x 23&quot; x 32&quot; (864 x 584 x 813)</td>
</tr>
<tr>
<td>Stainless Steel</td>
<td>MO4-A106</td>
<td>N/A</td>
<td></td>
</tr>
</tbody>
</table>

**Glass Viewing Window.** Factory installed, door center, viewing area 11.625"W x 9.125"H. Specify Option GPA when ordering.

**Timer.** Digital programmable timer for variable time operation. Specify Option T when ordering.

**Lead In Port.** Access port, 2.875" interior diameter, located at right side wall of cabinet. Specify Option P3 when ordering.

**Reverse Hinge Door.** Standard door swing is left hand hinge. For reverse hinge specify Option RHD when ordering.

**Programmer.** Digital, 16 multi-segment programmable control, 8 ramps/8 dwells. Factory installed; specify Option P when ordering.

**Optional RS485 Digital Communications Port.** RS485 Digital communications port available as an option. Allows controller to be connected to a PC for remote monitoring and control of the oven. Up to 30 units can be connected to one PC. Please see page 14 for ordering information and additional options.
Lindberg/Blue M Deluxe Series 260°C Gravity Convection Ovens can be used in the analytical, hospital/clinical and industrial laboratory. Choose from five bench models, from 1 cu.ft to 7.0 cu.ft. All models are UL and CUL listed for safety and performance.

**APPLICATIONS**
- Baking
- Drying
- Conditioning
- Sterilizing
- Pre-Heating
- Life Testing
- Quality Control
- General Use

Deluxe Series 260°C gravity convection ovens are available in five sizes with stainless steel or painted exterior finishes. Model GO1310A, shown.

**FEATURES**

**Temperature Range.** +40°C to +260°C.
**Temperature Uniformity.** ±3% at 100°C. Actual performance may vary depending on load, chamber size, sample placement, ambient temperature and environmental conditions.

**Controller.** Integral microprocessor digital control with LED temperature display, resolution to 1°C; main power ON/OFF switch with power ON indicator light.

**Control Accuracy.** ± 0.5%.

**Overtemperature Control Safety.** Factory set, independent. Interrupts power to oven until manually reset.

**Heating Elements.** Long life, low-watt density elements, enclosed and protected.

**Interior Construction.** Corrosion resistant 304 polished stainless steel.

**Exterior Construction.** Double-wall, heavy gauge steel with scratch-resistant finish, adjustable door latch and hinges.

**Insulation.** Fiberglass, minimum 3” (76.2mm) on all sides. Peripheral silicon door seal to minimize heat loss.

**Vent.** Top center, 1.75”, adjustable. Ports include adjustable stainless steel covers. Models GO1310 and GO1320 have 1 port; other models have 2 ports.

**Air Exchange.** Intake ports at bottom allow fresh air entry to establish gravity airflow pattern.

**Shelves.** Two (2) standard open wire shelves, adjustable. See Accessories for additional shelves.

**Electrical.** See chart for power specifications; 10’ power cord included.

LINDBERG/BLUE

260°C GRAVITY CONVECTION OVENS, DELUXE SERIES
ACCESSORIES

Floor Stand. Cabinet style, painted white, with one shelf, door, latch and lockable casters. See chart.

Shelves. Each model includes 2 shelves standard; additional shelves may be ordered. See chart. Maximum shelf capacity with evenly distributed load, 25 lbs. (11.3 kg).

Ordering Information, Shelves, Floor Stand

Glass Viewing Window. Factory installed, door center. Specify Option GPA when ordering.

Timer. Digital programmable timer for variable time operation. Specify Option T when ordering.

Lead In Port. Access port, 2.875” interior diameter, located at right side wall of cabinet. Specify Option P3 when ordering.

Reverse Hinge Door. Standard door swing is left hand hinge. For reverse hinge specify Option RHD when ordering.

Recorder. 10” chart, free standing. Specify 24 hr. or 7-day chart drive. Specify Option CABR10 (A or C voltage) when ordering.

Specifications, 260°C Gravity Convection Oven, Deluxe Series, Painted or Stainless Finish

<table>
<thead>
<tr>
<th>Model</th>
<th>Electrical Volts, 50/60 Hz, 1Ø</th>
<th>Cabinet Finish</th>
<th>Shelf Positions</th>
<th>Interior Dimensions W x F-B x H in” (mm)</th>
<th>Exterior Dimensions W x F-B x H in” (mm)</th>
<th>Ship Weight lbs (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>GO1310A</td>
<td>120V Painted</td>
<td>12</td>
<td>12 (305) x 12 (305) x 12 (305)</td>
<td>18 (457) x 18.5 (470) x 28.5 (720)</td>
<td>60 (28)</td>
<td></td>
</tr>
<tr>
<td>GO1310SA</td>
<td>120V Stainless</td>
<td>12</td>
<td>12 (305) x 12 (305) x 12 (305)</td>
<td>18 (457) x 18.5 (470) x 28.5 (720)</td>
<td>60 (28)</td>
<td></td>
</tr>
<tr>
<td>GO1320A</td>
<td>120V Painted</td>
<td>12</td>
<td>18.5 (470) x 16 (406) x 12.5 (318)</td>
<td>25 (640) x 22.5 (570) x 32 (810)</td>
<td>100 (46)</td>
<td></td>
</tr>
<tr>
<td>GO1330A</td>
<td>120V Painted</td>
<td>18</td>
<td>18.5 (470) x 16 (406) x 17.5 (445)</td>
<td>25 (640) x 22.5 (570) x 37 (940)</td>
<td>150 (68)</td>
<td></td>
</tr>
<tr>
<td>GO1330SA</td>
<td>120V Stainless</td>
<td>18</td>
<td>28 (711) x 16 (406) x 17.5 (445)</td>
<td>34 (860) x 22.5 (570) x 37 (940)</td>
<td>170 (77)</td>
<td></td>
</tr>
<tr>
<td>GO1340A</td>
<td>208/240V Painted</td>
<td>18</td>
<td>28 (711) x 16 (406) x 27 (690)</td>
<td>34 (860) x 22.5 (570) x 46.5 (1180)</td>
<td>180 (82)</td>
<td></td>
</tr>
<tr>
<td>GO1340C</td>
<td>208/240V Painted</td>
<td>28</td>
<td>28 (711) x 16 (406) x 27 (690)</td>
<td>34 (860) x 22.5 (570) x 46.5 (1180)</td>
<td>180 (82)</td>
<td></td>
</tr>
</tbody>
</table>

Warning: Ovens are not suitable for use with hazardous vapor.

Heat-Up/Cool-Down Rates, Model GO1340 260°C Gravity Convection Oven, Deluxe Series

At Chamber Center, Vents Open

<table>
<thead>
<tr>
<th>Heat-Up Rate</th>
<th>Minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>ambient to +100°C</td>
<td>18</td>
</tr>
<tr>
<td>ambient to +200°C</td>
<td>47</td>
</tr>
<tr>
<td>ambient to +260°C</td>
<td>106</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Cool-Down Rate</th>
<th>Minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>+260°C to +200°C</td>
<td>32</td>
</tr>
<tr>
<td>+260°C to +150°C</td>
<td>61</td>
</tr>
<tr>
<td>+260°C to +100°C</td>
<td>120</td>
</tr>
<tr>
<td>+260°C to +50°C</td>
<td>252</td>
</tr>
</tbody>
</table>

Glass Viewing Window. Factory installed, door center. Specify Option GPA when ordering.
Lindberg/Blue M +260°C Mechanical Convection Ovens combine positive, forced-air circulation with digital temperature control to achieve dependable, uniform conditions for a variety of laboratory applications. Advantages include faster heating of work load, closer temperature uniformity throughout the chamber, absence of radiant heat and more efficient transfer of heat from heating element. Triple-wall cabinet construction reduces external cabinet temperature and improves energy efficiency.

All models are UL and CUL listed for safety and performance. CE approved.

**APPLICATIONS**
- Baking
- Drying
- Conditioning
- Sterilizing
- Pre-Heating
- Life Testing
- Quality Control

**Size**. Spacious 3.0 cu.ft. (85 liter) interior chamber.
**Temperature Range**. +40°C to +260°C.
**Temperature Uniformity**. ±3% at +100°C. Actual performance may vary depending on load, chamber size, sample placement, ambient temperature and environmental conditions.
**Air Flow**. Unique multi-directional air flow; multiblade blower circulates heated air across all shelf levels for maximum uniformity.
**Control Accuracy**. ± 0.5% typical.
**Controller**. Microprocessor automatically optimizes control parameters during operation. Digital, single setpoint with simultaneous LED display of actual temperature vs. setpoint. May be configured to display temperature in °C and °F.
**High Limit Overtemp**. Adjustable high limit protection.
**Heating Elements**. Enclosed, long-life low-watt density elements.

**Features**
- **Door Latch**. Convenient one-hand operation; door closes gently against cabinet without slamming.
- **Interior Construction**. 304 stainless steel.
- **Exterior Construction**. Triple-wall, stainless steel or heavy gauge steel with painted finish.
- **Insulation**. Fiberglass, minimum 3” in all sides; peripheral silicon door gasket to minimize heat loss.
- **Ports and Vents**. Adjustable intake top right side; exhaust bottom right side, 1.0” (25.4mm) diameter.
- **Shelves**. Two (2) standard open wire shelves, adjustable. Stain- less exterior ovens have stainless wire shelves; painted exterior models include nickel plated shelves. Extra shelves are available. All models include 16 shelf positions at 0.875” increments.
- **Electrical**. See chart for power specifications; 10’ power cord included.
**ACCESSORIES**

**Reverse Hinge Door.** Standard door swing is left hand hinge. For reverse hinge specify Option RHD when ordering.

**260°C Mechanical Convection Oven**

**Heat-Up/Cool-Down Rates, Model MO1490**

At Chamber Center, Vents Open

<table>
<thead>
<tr>
<th>Heat-Up Rate</th>
<th>Minutes</th>
<th>Cool-Down Rate</th>
<th>Minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>ambient to +100°C</td>
<td>12</td>
<td>+260°C to +200°C</td>
<td>20</td>
</tr>
<tr>
<td>ambient to +200°C</td>
<td>24</td>
<td>+260°C to +100°C</td>
<td>95</td>
</tr>
<tr>
<td>ambient to +260°C</td>
<td>45</td>
<td>+260°C to +50°C</td>
<td>195</td>
</tr>
</tbody>
</table>

**Floor Stand.** Cabinet style, painted white, with one shelf, door, latch and lockable casters. See chart.

**Shelves.** Each model includes 2 shelves standard. Additional shelves may be ordered for 16 shelf positions. See chart. Maximum shelf capacity with evenly distributed load, 25 lbs. (11.3 kg).

**Ordering Information, Shelves, Floor Stand**

**Recorder.** 10" chart, free standing and side mounted. Specify 24-hour or 7-day chart drive. Specify Option CABR10 (A or C voltage) when ordering.

**Programmer.** Digital, 16 multi-segment programmable control, 8 ramp/dwell. Factory installed; specify Option P when ordering.


**Timer.** Digital programmable timer for variable time operation. Specify Option T when ordering.

**Lead In Port.** Access port, 2.875" interior diameter, located at right side wall of cabinet. Specify Option P3 when ordering.

**Optional RS485 Digital Communications Port.** RS485 Digital communications port available as an option. Allows controller to be connected to a PC for remote monitoring and control of the oven. Up to 30 units can be connected to one PC. Please see page 14 for ordering information and additional options.

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**Specifications, 260°C Mechanical Convection Oven, General Purpose, Painted or Stainless Steel Finish**

<table>
<thead>
<tr>
<th>Model</th>
<th>Electrical Volts, Hz, Ω</th>
<th>Watts</th>
<th>Cabinet Finish</th>
<th>Air Changes</th>
<th>Interior Dimensions W X F-B X H in&quot; (mm)</th>
<th>Exterior Dimensions W X F-B X H in&quot; (mm)</th>
<th>Ship Weight lbs (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>MO1490A</td>
<td>120V, 50/60 Hz</td>
<td>1600</td>
<td>Painted</td>
<td>18/hr</td>
<td>19&quot; (480) x 15&quot; (380) x 18&quot; (450)</td>
<td>29&quot; (730) x 22&quot; (560) x 31&quot; (780)</td>
<td>140/64</td>
</tr>
<tr>
<td>MO1490SA</td>
<td>120V, 50/60 Hz</td>
<td>1600</td>
<td>Stainless</td>
<td>18/hr</td>
<td>19&quot; (480) x 15&quot; (380) x 18&quot; (450)</td>
<td>29&quot; (730) x 22&quot; (560) x 31&quot; (780)</td>
<td>140/64</td>
</tr>
<tr>
<td>MO1490C</td>
<td>208/240V, 50/60Hz</td>
<td>1600</td>
<td>Painted</td>
<td>18/hr</td>
<td>19&quot; (480) x 15&quot; (380) x 18&quot; (450)</td>
<td>29&quot; (730) x 22&quot; (560) x 31&quot; (780)</td>
<td>140/64</td>
</tr>
<tr>
<td>MO1490SC</td>
<td>208/240V, 50/60Hz</td>
<td>1600</td>
<td>Stainless</td>
<td>18/hr</td>
<td>19&quot; (480) x 15&quot; (380) x 18&quot; (450)</td>
<td>29&quot; (730) x 22&quot; (560) x 31&quot; (780)</td>
<td>140/64</td>
</tr>
<tr>
<td>MO1490U*</td>
<td>230V, 50Hz</td>
<td>1600</td>
<td>Painted</td>
<td>18/hr</td>
<td>19&quot; (480) x 15&quot; (380) x 18&quot; (450)</td>
<td>29&quot; (730) x 22&quot; (560) x 31&quot; (780)</td>
<td>140/64</td>
</tr>
<tr>
<td>MO1490SU*</td>
<td>230V, 50Hz</td>
<td>1600</td>
<td>Stainless</td>
<td>18/hr</td>
<td>19&quot; (480) x 15&quot; (380) x 18&quot; (450)</td>
<td>29&quot; (730) x 22&quot; (560) x 31&quot; (780)</td>
<td>140/64</td>
</tr>
</tbody>
</table>

* indicates CE mark.

**Warning:** Ovens are not suitable for use with hazardous vapor.

**Specifications, 260°C Mechanical Convection Oven, General Purpose, Painted or Stainless Steel Finish**

**Oven White Floor Stand Dimensions**

<table>
<thead>
<tr>
<th>Model No.</th>
<th>Shelf</th>
<th>White Floor Stand</th>
<th>Stand Dimensions W x F-B x H in&quot; (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>MO1490A/U</td>
<td>301622H01</td>
<td>6804</td>
<td>34&quot; x 23&quot; x 32&quot;</td>
</tr>
<tr>
<td>MO1490SA</td>
<td>MO4-A106</td>
<td>6804</td>
<td>(864 x 584 x 813)</td>
</tr>
<tr>
<td>MO1490C</td>
<td>301622H01</td>
<td>6804</td>
<td>(864 x 584 x 813)</td>
</tr>
<tr>
<td>MO1490SC/SU</td>
<td>MO4-A106</td>
<td>6804</td>
<td>(864 x 584 x 813)</td>
</tr>
</tbody>
</table>

---

**Exclusive air flow design creates uniform temperatures at all shelf levels.**

For air changes/hr see chart.
300°C MECHANICAL CONVECTION OVENS, DELUXE

Lindberg/Blue M Deluxe 300°C Mechanical Convection Ovens feature internal blowers which circulate heated air throughout the chamber for maximum temperature uniformity. All Lindberg/Blue M 300°C models have microprocessor based digital temperature controllers which automatically optimize control parameters. Choose from painted or stainless steel exterior finish, four popular bench models, from 1.2 cu.ft to 4.9 cu.ft. All models are UL and CUL listed for safety and performance.

FEATURES

Temperature Range. +40°C to +300°C.
Temperature Uniformity. ±1% at +100°C. Actual performance may vary depending on load, chamber size, sample placement, ambient temperature and environmental conditions.
Air Flow. Horizontal air flow; multiblade blower circulates heated air across all shelf levels for maximum uniformity.
Controller. Single setpoint with simultaneous LED display of actual temperature vs. setpoint. May be configured to display temperature in °C and °F. Microprocessor automatically optimizes control parameters during operation. Main power on/off switch on control panel.
Control Accuracy. ±0.5%, typical.
Overtemperature Control Safety. Independent, factory set; interrupts power to oven until manual reset.
High Limit Overtemp. Adjustable high limit protection.
Heating Elements. Low-watt density elements, enclosed.
Door Latch. Flush mounted, convenient one-hand operation; door closes gently against cabinet without slamming.
Interior Construction. 304 polished stainless steel.
Exterior Construction. Double-wall, stainless steel or heavy gauge steel with painted finish.
Insulation. Fiberglass, minimum 3" in all sides and door; peripheral silicon door gasket to minimize heat loss.
Ports and Vents. Adjustable intake left side; exhaust, top right, 1.75" diameter.
Shelves. Two (2) standard open wire shelves, adjustable. Stainless exterior ovens have stainless wire shelves; painted exterior models include nickel plated shelves. Extra shelves are available.
Electrical. See chart for power specifications; 10' power cord included.
Specifications, 300°C Mechanical Convection Oven, Deluxe, Painted or Stainless Finish

<table>
<thead>
<tr>
<th>Model</th>
<th>Electrical</th>
<th>Finishes</th>
<th>Cabinet</th>
<th>Air Changes</th>
<th>Shelf Positions</th>
<th>Interior Dimensions W X F-B X H in&quot; (mm)</th>
<th>Exterior Dimensions W X F-B X H in&quot; (mm)</th>
<th>Ship Weight lbs (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>MO1420A</td>
<td>120V, 50/60 Hz</td>
<td>1200 Painted</td>
<td>180/hr</td>
<td>5</td>
<td>13&quot; (330) x 16&quot; (406) x 10&quot; (254)</td>
<td>25&quot; (640) x 22.5&quot; (572) x 32&quot; (810)</td>
<td>130 (59)</td>
<td></td>
</tr>
<tr>
<td>MO1420SA</td>
<td>120V, 50/60 Hz</td>
<td>1200 Stainless</td>
<td>180/hr</td>
<td>5</td>
<td>13&quot; (330) x 16&quot; (406) x 10&quot; (254)</td>
<td>25&quot; (640) x 22.5&quot; (572) x 32&quot; (810)</td>
<td>130 (59)</td>
<td></td>
</tr>
</tbody>
</table>

Heat-Up/Cool-Down Rates Model MO1430

300°C Mechanical Convection Oven, Deluxe
At Chamber Center Vents Open

Heat-Up Rate

<table>
<thead>
<tr>
<th>Temperature Range</th>
<th>Minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>ambient to +100°C</td>
<td>15</td>
</tr>
<tr>
<td>ambient to +200°C</td>
<td>44</td>
</tr>
<tr>
<td>ambient to +300°C</td>
<td>115</td>
</tr>
<tr>
<td>+100°C to +200°C</td>
<td>19</td>
</tr>
<tr>
<td>+200°C to +300°C</td>
<td>35</td>
</tr>
</tbody>
</table>

Cool-Down Rate

<table>
<thead>
<tr>
<th>Temperature Range</th>
<th>Minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>+300°C to +200°C</td>
<td>35</td>
</tr>
<tr>
<td>+300°C to +100°C</td>
<td>110</td>
</tr>
<tr>
<td>+300°C to +50°C</td>
<td>215</td>
</tr>
</tbody>
</table>

Floor Stand. Cabinet style, painted white, with one shelf, door, latch and lockable casters. See chart.

Shelves. Each model includes 2 shelves standard; additional shelves may be ordered. See chart. Maximum shelf capacity with evenly distributed load, 25 lbs. (11.3 kg).

Ordering Information, Shelves, Floor Stand

Recorder. 10" chart, free standing and side mounted. Specify 24-hour or 7-day chart drive. Specify Option CABR10 (A or C) when ordering.

Programmer. Digital, 16 multi-segment programmable control, 8 ramp/dwell. Factory installed; specify Option P when ordering.

Glass Viewing Window. Factory installed, door center. Specify Option GPA when ordering.

Timer. Digital programmable timer for variable time operation. Specify Option T when ordering.

Lead In Port. Access port, 2.875" interior diameter, located at right side wall of cabinet. Specify Option P3 when ordering.

Optional RS485 Digital Communications Port. RS485 Digital communications port available as an option. Allows controller to be connected to a PC for remote monitoring and control of the oven. Up to 30 units can be connected to one PC. Please see page 14 for ordering information and additional options.

Warning: Ovens are not suitable for use with hazardous vapor.

Floor Stand Dimensions

<table>
<thead>
<tr>
<th>Model No.</th>
<th>Shelf Width</th>
<th>Stand Dimensions W x F-B x H in&quot; (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>MO1420A</td>
<td>6808</td>
<td>25&quot; x 23&quot; x 32&quot; (635 x 584 x 813)</td>
</tr>
<tr>
<td>MO1430A</td>
<td>6808</td>
<td>25&quot; x 23&quot; x 32&quot; (635 x 584 x 813)</td>
</tr>
<tr>
<td>MO1420SA</td>
<td>6809</td>
<td>25&quot; x 23&quot; x 32&quot; (635 x 584 x 813)</td>
</tr>
<tr>
<td>MO1430SA</td>
<td>6811</td>
<td>34&quot; x 23&quot; x 32&quot; (864 x 584 x 813)</td>
</tr>
<tr>
<td>MO1440A</td>
<td>6810</td>
<td>6804</td>
</tr>
<tr>
<td>MO1440C</td>
<td>6810</td>
<td>6804</td>
</tr>
<tr>
<td>MO1440SA</td>
<td>6811</td>
<td>6804</td>
</tr>
<tr>
<td>MO1440SC</td>
<td>6811</td>
<td>6804</td>
</tr>
<tr>
<td>MO1450A</td>
<td>6810</td>
<td>6804</td>
</tr>
<tr>
<td>MO1450C</td>
<td>6810</td>
<td>6804</td>
</tr>
<tr>
<td>MO1450SA</td>
<td>6811</td>
<td>6804</td>
</tr>
<tr>
<td>MO1450SC</td>
<td>6811</td>
<td>6804</td>
</tr>
</tbody>
</table>

Positive horizontal air flow creates uniform temperatures at all shelf levels. For air changes/hr see chart.

LINDBERG/BLUE
Lindberg/Blue M vacuum ovens are designed for drying, curing, outgassing, aging, process control and other applications which require elevated temperature in reduced atmospheres or vacuum/purge with non-flammable and inert atmospheres. Select from three sizes, all with digital microprocessor control, built-in overtemperature protection, and a fully flexible vacuum/purge/release system for a range of uses. Choose from deluxe stainless steel or painted exterior finish.

**APPLICATIONS**
- Vacuum Drying/Baking
- Desiccating
- Embedding
- Outgassing, Solid/Liquid
- Vacuum Storage
- Plating
- Conditioning
- Life Testing
- Quality Control

**Model VO914A (above) with painted exterior. VO Series vacuum ovens include digital controls, front-mounted controls for vacuum, gas and vent functions, and shelves (see chart).**

**Model VO914SA (left) with stainless steel exterior and double (inner/outer) door.**

### Temperature Range
- 6°C above ambient to +260°C.

### Uniformity
- ±3.5% of setpoint, nominal. Actual performance may vary depending on load size and placement, chamber size, ambient temperature, atmosphere and environmental conditions.

### Controller
- Single setpoint digital microprocessor control, front-mounted. Simultaneous LED display of setpoint and actual temperature.

### Overtemperature
- Independent overtemperature safety system factory set with reset pushbutton.

### Heating Element
- Low watt design for extended life performance.

### Vacuum Capability
- 1 x 10⁻² torr, (10 microns).

### Vacuum System
- 1" (25.4 mm) manifold, chamber rear, exterior, connects to pump or in-house vacuum source. Includes inert gas port, vacuum port, and vent port.

### Atmosphere
- For use with non-flammable, non-corrosive inert gases only. Vacuum gauge, vacuum, gas and vent valves located on front.

### Interior
- Corrosion resistant stainless steel with aluminum shelves.

### Cabinet
- Heavy gauge steel construction, dual wall, with fiberglass insulation for minimum heat loss in walls and door. Painted exterior or deluxe stainless steel finish.

### Gasket
- High temperature silicone specially molded for positive seal.

### Double Door
- Solid outer door over inner window door is standard on stainless steel exterior models.

### Positive Door Seal
- Magnetic latch. VO1824 Series units include mechanical latches.

### Viewing Window
- Standard ½" thick on all models; permits observation of work in process. VO1824 is ¾" (19 mm) thick.

### Shelves
- VO914 and VO1218 Series shelves are removable; VO1824 Series shelves are removable on fixed position shelf guides.

### Accessories
- Pumps, traps, hoses, clamps and fittings may be ordered separately.

### Electrical
- See specifications for details. Power cord included on all models.

### UL Listing
### Specifications, 260°C Vacuum Ovens

<table>
<thead>
<tr>
<th>Model Series</th>
<th>Electrical Watts</th>
<th>Shelves</th>
<th>Cabinet Finish</th>
<th>Doors</th>
<th>Interior Dimensions W X F-B X H in&quot; (mm)</th>
<th>Exterior Dimensions W X F-B X H in&quot; (mm)</th>
<th>Ship Weight lbs (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>VO914 Series, 0.65 cu. ft. (18.6 liter) capacity</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>VO914A</td>
<td>120V 750</td>
<td>3</td>
<td>Painted</td>
<td>1</td>
<td>9&quot; (229) x 14&quot; (356) x 9&quot; (229)</td>
<td>18&quot; (457) x 23&quot; (584) x 26&quot; (660)</td>
<td>150 (68)</td>
</tr>
<tr>
<td>VO914C</td>
<td>208/240V 1250</td>
<td>3</td>
<td>Painted</td>
<td>1</td>
<td>9&quot; (229) x 14&quot; (356) x 9&quot; (229)</td>
<td>18&quot; (457) x 23&quot; (584) x 26&quot; (660)</td>
<td>150 (68)</td>
</tr>
<tr>
<td>VO914SA</td>
<td>120V 750</td>
<td>3</td>
<td>Stainless</td>
<td>2</td>
<td>9&quot; (229) x 14&quot; (356) x 9&quot; (229)</td>
<td>18&quot; (457) x 23&quot; (584) x 26&quot; (660)</td>
<td>150 (68)</td>
</tr>
<tr>
<td>VO1218 Series, 1.5 cu. ft. (42.5 liter) capacity</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>VO1218A</td>
<td>120V 1250</td>
<td>3</td>
<td>Painted</td>
<td>1</td>
<td>12&quot; (305) x 18&quot; x (457) x 12&quot; (305)</td>
<td>21&quot; (533) x 26&quot; (660) x 29&quot; (737)</td>
<td>250 (114)</td>
</tr>
<tr>
<td>VO1218C</td>
<td>208/240V 1250</td>
<td>3</td>
<td>Painted</td>
<td>1</td>
<td>12&quot; (305) x 18&quot; x (457) x 12&quot; (305)</td>
<td>21&quot; (533) x 26&quot; (660) x 29&quot; (737)</td>
<td>250 (114)</td>
</tr>
<tr>
<td>VO1218SA</td>
<td>120V 1250</td>
<td>3</td>
<td>Stainless</td>
<td>2</td>
<td>12&quot; (305) x 18&quot; x (457) x 12&quot; (305)</td>
<td>21&quot; (533) x 26&quot; (660) x 29&quot; (737)</td>
<td>250 (114)</td>
</tr>
<tr>
<td>VO1824 Series, 4.5 cu. ft. (127.4 liter) capacity</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>VO1824A</td>
<td>120V 1500</td>
<td>2</td>
<td>Painted</td>
<td>1</td>
<td>18&quot; (457) x 24&quot; (610) x 18&quot; (457)</td>
<td>27&quot; (686) x 32&quot; (813) x 35&quot; (889)</td>
<td>325 (148)</td>
</tr>
<tr>
<td>VO1824C</td>
<td>208/240V 1500</td>
<td>2</td>
<td>Painted</td>
<td>1</td>
<td>18&quot; (457) x 24&quot; (610) x 18&quot; (457)</td>
<td>27&quot; (686) x 32&quot; (813) x 35&quot; (889)</td>
<td>325 (148)</td>
</tr>
<tr>
<td>VO1824SA</td>
<td>120V 1500</td>
<td>2</td>
<td>Stainless</td>
<td>2</td>
<td>18&quot; (457) x 24&quot; (610) x 18&quot; (457)</td>
<td>27&quot; (686) x 32&quot; (813) x 35&quot; (889)</td>
<td>325 (148)</td>
</tr>
<tr>
<td>VO1824HPC</td>
<td></td>
<td>3</td>
<td>Painted</td>
<td>1</td>
<td>18&quot; (457) x 24&quot; (610) x 18&quot; (457)</td>
<td>27&quot; (686) x 32&quot; (813) x 35&quot; (889)</td>
<td>325 (148)</td>
</tr>
</tbody>
</table>

### Heat-Up/Cool Down Rates (Nominal)

#### 260°C Vacuum Oven

Actual performance will vary according to load, chamber size, sample placement, ambient temperature and atmosphere.

<table>
<thead>
<tr>
<th>Oven Model Series</th>
<th>Heat-Up Rate Min.</th>
<th>Cool-Down Rate Min.</th>
</tr>
</thead>
<tbody>
<tr>
<td>VO914</td>
<td>32</td>
<td>63</td>
</tr>
<tr>
<td>VO1218</td>
<td>48</td>
<td>45</td>
</tr>
<tr>
<td>VO1824HPC</td>
<td>68</td>
<td>63</td>
</tr>
</tbody>
</table>

### Vacuum Oven Accessories And Catalog Numbers

#### Gaskets

- Red silicone gaskets are standard. Solvent-resistant Buna-N high temperature gaskets may be ordered for specific applications where silicone is not preferred and temperatures are limited to +150°C.

#### Door Gasket

- Series/Model: VO914, VO1218, VO1824
  - Silicone (Red): 305994H01, 305992H01, 305993H01
  - Buna-N: 118974, 118977, 34637H01

#### Floor Stand

- Cabinet style with door, shelf, latch and lockable casters. 28"W x 30"F-B x 32"H.

#### Vacuum Pumps

- Direct drive, rotary vane mechanical pumps include outlet mist filter, continuous oil return kit, pump oil, 2 meter power cord, rocker switch adjustment for international voltages.
  - Pump Model 6826 rated 2.7 cfm; Model 6827 rated 5.9 cfm.
  - All pumps and accessories ordered separately and require customer installation.

### Vacuum Oven Accessories

- **Vacuum Pumps Replacement Components**
  - Vacuum Pump Oil: 6831
  - Mist Filter Element: 6832
  - Mist Odor Kit: 6833
  - Overhaul Kit: 6835
  - Blade Kit: 6836
  - Foreline Trap: 6828
  - Activated Alumina: 6834
  - Connection Kit: 118961

### Warning

Ovens are not suitable for use with hazardous vapor.
RS-485 Digital Communications Port
Digital Communications Features
- Provides two-way communications between oven and remote computer (accessory #7043 required). Computer not included.
- Allows remote monitoring and control of oven equipment
- Ability to connect up to 30 ovens to one personal computer
- 9-pin connection ports
- Compatible with SPECVIEW PLUS™ and most communications software packages

SPECVIEW PLUS™ Software Features
- Automatic Configuration
- Data logging of any variable with historic screen display
- Trend Charts
- Parameter Access so setpoints and high limits can be changed from PC
- Monitors and controls up to 30 ovens with one software package

RS-485 Ordering Information
To add RS-485 Digital Communications Port to oven model, add “COM” to model number before last letter in model number (see examples below). Please contact your Lindberg/Blue M sales representative for pricing and lead times.

<table>
<thead>
<tr>
<th>Standard Part#</th>
<th>Communications Part#</th>
</tr>
</thead>
<tbody>
<tr>
<td>MO1440C</td>
<td>MO1440COMC</td>
</tr>
<tr>
<td>GO1340A</td>
<td>GO1390COMA</td>
</tr>
</tbody>
</table>

Twenty-five foot cable and RS-232 converter for connection of oven controller RS-485 port to personal computer serial port. Required for first unit connection.

Accessory No. 7043
Cable to connect multiple (2+) ovens or other equipment with Yokogawa communications capabilities to first unit with Yokogawa RS-485 communications port.

Accessory No. 7044
SPECVIEW PLUS software package includes disc and instructional book.

Accessory No. 7046
**GENERAL FEATURES**

**Temperature Control/Alarm/Display**
- Microprocessor-based temperature control system, PID adjustable, automatically optimizes control parameters during operation.
- Maximum range 5°C above ambient to +65°C; uniformity ±2%; actual performance may vary according to load, sample placement and ambient or environmental conditions.
- Independent overtemperature safety, factory set at 75°C interrupts power to incubator and resets when temperature returns to normal.
- Large-scale digital display, 0.1°C, resolution in °C or °F.
- Type "J" thermocouple for simple, accurate and repeatable operation.
- Main power switch located on control panel.
- Conventional 12” glass thermometer, 1/2°C increments, scale 0°C to +70°C, with 37°C and 56°C markings.

**Cabinet Construction**
- Double-wall cabinet construction for thermal stability.
- Non-flammable, high efficiency fiberglass insulation, resists deterioration and moisture.
- Scratch resistant white painted steel interior and exterior.
- Tempered glass full-view inner door closes gently against peripheral gasket.
- Fresh air vents (6) located in chamber base to optimize temperature uniformity; top exhaust vents (2) are adjustable on the GI200 and (1) on the GI100.
- Long-life heating elements, replaceable.
- Painted steel outer door, double wall insulated, includes no-slam latch and heavy-duty hinges.
- Door swings 120° to permit easy removal of shelves.
- 10 ft. power cord with plug included.

**ACCESSORIES**

**Incubator Shelves**
Nickel plated, open wire shelves for gravity convection incubators (2 shelves supplied standard with each incubator; see chart for maximum shelf positions).

**Glass Thermometer**
Lab type, range 0°C to +70°C, 0.5°C graduation, red marked at 37°C and 56°C, 12” long. Catalog C01C-7.

**Incubator Floor Stand**
Cabinet style. Heavy steel construction with auxiliary shelf and door. Painted finish to match incubator. For Model GI200 A&C only. Catalog No. FS-186W.

---

**Specifications, Gravity Convection Incubator**

**Temperature Range 5°C Above Ambient To +65°C.**

<table>
<thead>
<tr>
<th>Model</th>
<th>Electrical 50/60Hz, °F</th>
<th>Amps</th>
<th>Watts</th>
<th>Volume cu.ft./liters</th>
<th>Shelf Positions</th>
<th>Chamber Dimensions W x F-B x H (inches/mm)</th>
<th>Exterior Dimensions W x F-B x H (inches/mm)</th>
<th>Ship Weight lbs/kg</th>
</tr>
</thead>
<tbody>
<tr>
<td>GI100A</td>
<td>120V 208/240V</td>
<td>1.0</td>
<td>120</td>
<td>1.0/28.5</td>
<td>5</td>
<td>10.75° x 11.1° x 13° 273 x 285 x 330</td>
<td>18” x 18” x 24” 450 x 450 x 610</td>
<td>60/28</td>
</tr>
<tr>
<td>GI100C</td>
<td></td>
<td>0.5</td>
<td>0.5</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>GI200A</td>
<td>120V 208/240V</td>
<td>1.9</td>
<td>225</td>
<td>5.7/162.5</td>
<td>11</td>
<td>18” x 18.5° x 29” 457 x 470 x 736</td>
<td>25” x 25” x 40” 630 x 630 x 1010</td>
<td>140/63</td>
</tr>
<tr>
<td>GI200C</td>
<td></td>
<td>0.95</td>
<td>0.95</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

---

**APPLICATIONS**

- Drying
- Staining
- Stability Testing
- Incubation
- Aging
Kendro Laboratory Products, manufacturer of Lindberg/Blue M series laboratory ovens, furnaces, water baths and allied equipment. Factory installed options and product modifications are available and must be specified when ordering. Contact your Lindberg/Blue M Sales Representative for more information on these and other high performance laboratory products.

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