

# HIGH PERFORMANCE LABORATORY OVENS



## Struggling to find the best lab oven for your lab?

Our Labori ovens **deliver precise temperature control, faster processing, and energy efficiency** with **user-friendly operation** and **compliance with industry standards**—ensuring reliable performance and cost-effective solutions for diverse laboratory needs!

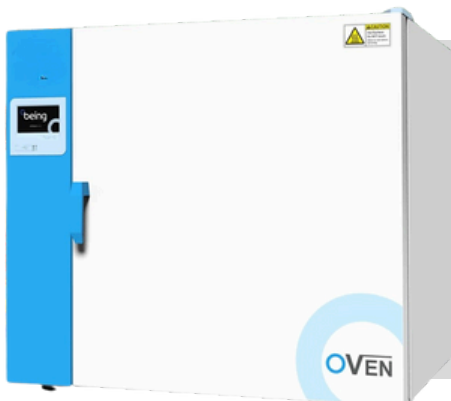
### Available Models:

#### Labori Forced Air Oven



- **Air Circulation:** Uses a fan to distribute heat evenly
  - **Temperature Uniformity:** High (better consistency across the chamber)
  - **Heating Speed:** Faster due to forced air movement
  - **Drying Efficiency:** Quick drying, removes moisture effectively
  - **Best for:** General drying, sterilization, curing, heat treatment
- \*ISETC Compliance Certified

#### Labori Natural Convection



- **Air Circulation:** Relies on natural movement (hot air rises, cold air falls)
  - **Temperature Uniformity:** Moderate (hot spots possible)
  - **Heating Speed:** Slower compared to forced air.
  - **Drying Efficiency:** Slower due to lack of forced air.
  - **Best for:** Drying lightweight powders, heat-sensitive samples, and materials prone to air disturbances.
- \*ISETC Compliance Certified

#### Labori Vacuum Oven



- **Air Circulation:** No airflow; operates under reduced pressure.
  - **Temperature Uniformity:** High (gentle heating without oxidation).
  - **Heating Speed:** Slow but efficient at lower temperatures.
  - **Drying Efficiency:** Excellent for heat-sensitive and solvent-containing materials.
  - **Best for:** Removing solvents, drying delicate materials, preventing oxidation.
  - External Vacuum Pump \* *optional*
- \*ISETC Compliance Certified

## Labori Forced Air Oven



Forced Air Ovens provide a stable high-temperature environment for material testing and drying protocols and enable drying and disinfection of glassware, solid objects, solid materials, process equipment, and more.

### Models

**BO-30F**

**\$2,560**

**BO-50F**

**\$3,012**

\*Inclusive of 3-years warranty

### Extended 3-years warranty

| Touch Screen                   | BO-30F                      | BO-50F      |
|--------------------------------|-----------------------------|-------------|
| Capacity (L)                   | 35L                         | 59L         |
| Temp Range                     | RT+10°C - 200°C (MAX 300°C) |             |
| Display Resolution             | 0.1°C                       |             |
| Uniformity at 100°C            | ±2.0°C                      |             |
| Heated to 100°C                | 25mins                      |             |
| Standard Max number of shelves | 2 (5)                       | 2 (9)       |
| Max load per shelf             | 20KG                        |             |
| NW                             | 43KG                        | 51KG        |
| Timing Range                   | 1 - 5999mins                |             |
| Interior Dimension W×D×H(mm)   | 320×350×320                 | 400×360×415 |
| Exterior Dimension W×D×H(mm)   | 610×550×540                 | 690×560×640 |
| Electrical Requirement         | AC220V,50Hz                 |             |
| Power Consumption              | 900W                        | 1100W       |

## Natural Convection



Natural convection ovens provide the same functionality as the Forced Air Oven Series but do it naturally. The benefit of this technology is very low air turbulences for gentle drying and heating.

### Models

**BO-30N**

**\$1,861**

**BO-50N**

**\$2,195**

**BO-115N**

**\$2,952**

\*Inclusive of 3-years warranty

## Extended 3-years warranty

| Touch Screen                      | BO-30N                      | BO-50N      | BO-115N     |
|-----------------------------------|-----------------------------|-------------|-------------|
| Capacity (L)                      | 34L                         | 54L         | 124L        |
| Temp Range                        | RT+10°C - 200°C (MAX 300°C) |             |             |
| Display Resolution                | 0.1°C                       |             |             |
| Uniformity at 100°C               | ±2.0°C                      |             |             |
| Heated to 100°C                   | 25mins                      |             |             |
| Standard<br>Max number of shelves | 2 (5)                       | 2 (6)       | 2 (10)      |
| Max load per shelf                | 20Kg                        |             |             |
| NW                                | 43Kg                        | 45Kg        | 74Kg        |
| Timing Range                      | 1 - 5999mins                |             |             |
| Interior Dimension W×D×H(mm)      | 320×300×360                 | 400×330×415 | 520×450×530 |
| Exterior Dimension W×D×H(mm)      | 610×520×580                 | 690×468×640 | 810×590×755 |
| Electrical Requirement            | AC220V,50Hz                 |             |             |
| Power Consumption                 | 850W                        | 1050W       | 1950W       |

## Vacuum Oven

Vacuum ovens are ideally suited for baking, drying, or disinfecting various products in vacuum conditions providing faster drying since liquids evaporate at temperatures below their boiling points.



### Models

**BV-20**

**\$3,458**

**BV-50**

**\$4,731**

**BV-90**

**\$12,545**

\*Inclusive of 3-years warranty

\*\*Optional Vacuum pump

## Extended 3-years warranty

|                                   | BV-20               | BV-50       | BV-90       |
|-----------------------------------|---------------------|-------------|-------------|
| Touch Screen                      |                     |             |             |
| Capacity (L)                      | 24L                 | 51L         | 91L         |
| Temp Range                        | RT+10°C - 200°C     |             |             |
| Temperature Accuracy              | ±1°C                |             |             |
| Display Resolution                | 0.1°C               |             |             |
| Max degree of vacuum              | 99Pa                |             |             |
| Standard<br>Max number of shelves | 2 (3)               | 2 (5)       | 2 (6)       |
| Max load per shelf                | 20Kg                |             |             |
| Interior Material                 | 304 stainless steel |             |             |
| Interior Dimension W×D×H(mm)      | 300×300×275         | 415×370×345 | 450×450×450 |
| Exterior Dimension W×D×H(mm)      | 445×505×590         | 580×594×670 | 610×721×774 |
| NW                                | 60KG                | 95KG        | 145Kg       |
| Inert gas air inlet               | Standard            |             |             |
| Electrical Requirement            | AC220V,50Hz         |             |             |
| Power Consumption                 | 850W                | 1050W       | 1950W       |

# DASH



## Exclusive Promotion – Get Yours Today!

Labori Ovens offer exceptional performance at an unbeatable price. Upgrade your lab with precision, efficiency, and an **extended 3-year warranty**.

**Contact Us Now for Special Pricing!**

 [sales@dash-asia.co](mailto:sales@dash-asia.co) 