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JS-800 Oven Enclosure Data Sheet

The JS-800 Oven Enclosure was designed to contain any of the dataTaker Model 1000 Series Data Loggers and permit their use in elevated temperatures. It has been reviewed for use in the paint/finish industry, the food/baking industry, the pharmaceutical industry and other processes in which the real time data logging of sensors is desired. This unit has been tested with a variety of temperature sensors. This unit and all of its associated hardware are constructed of 304 stainless steel with the enclosure's exterior surface having a #2B finish.

The JS-800 has a ring handle mounted on the lid of the enclosure for use in both portage and to hang the enclosure. This unit is designed for use on conveyor belts, conveyor lines, cooling tunnels and other moving processes. All six sides of the enclosure are insulated with a minimum of $\frac{3}{4}$ inch of ceramic insulation. All air gaps between the enclosure and sections of insulation are filled with specially formulated cement for greater insulation characteristics. The top of the enclosure is held in place with two compression spring draw latches. There is a $\frac{3}{4}$ inch, foam, gasket on both the cover and base of the enclosure of which offers both insulation and a conforming surface for sensors' input cables.

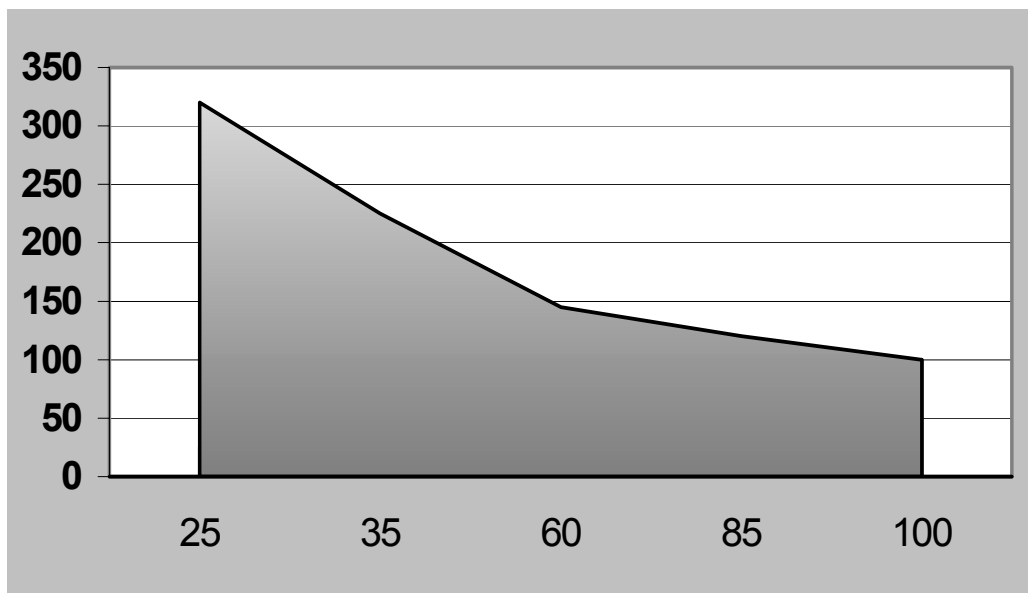
Specifications:

Exterior Dimensions (includes hardware):	6.00" W x 5.75" L x 4.25" D
Interior Dimensions:	4.00" W x 3.00" L x 1.25" D
Exterior Material:	304 SS w/ #2B Finish
Weight (excludes data logger):	92 oz.

Temperature Profile: the following time in the oven, profiles are based on the starting temperature of the enclosure and its contents being at 25° C and the interior data logger temperature not exceeding 70° C by the end of the oven run.

(continued)

Time in Minutes vs. Temperature in °C Profile



25 minutes @ 320° C
35 minutes @ 225° C
60 minutes @ 145° C
85 minutes @ 120° C
100 minutes @ 100° C



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