



**BAKERY EQUIPMENT**

*Gas Rack Ovens*

# Out Performing The Competition



*“...As a high-production oven, the LBC exhibited near-perfect browning uniformity when baking sheet cakes, a notoriously sensitive product...”*

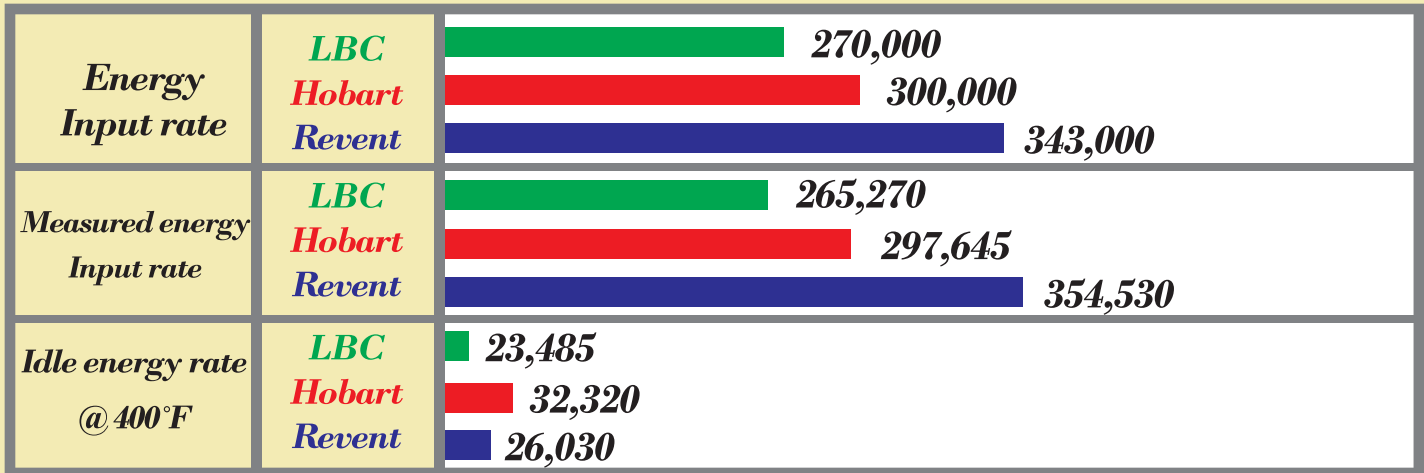


# Compare

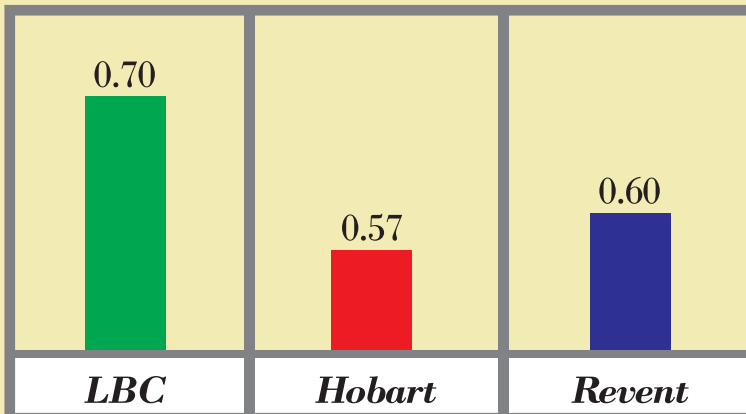
	Best Rated energy Input rate (Btu/h)	Best Measured energy Input rate (Btu/h)	Best Preheat to 400°F	Best Idle energy rate @ 400°F (Btu/h)	Best Steam
* <b>REVENT</b> 724U Rack Oven	<b>X</b>	<b>X</b>	<b>X</b>	<b>X</b>	<b>X</b>
* <b>HOBART™</b> HBA2G Rack Oven	<b>X</b>	<b>X</b>	<b>X</b>	<b>X</b>	<b>X</b>
* <b>LBC</b> BAKERY EQUIPMENT LRO-2G Rack Oven	✓	✓	✓	✓	✓

\*All Logos, brand names, or company names mentioned or shown in this advertisement are properties and trademarks or registered trademarks of their respective companies.

## Look at how we beat our competitors in energy efficiency



Volume of steam delivered (gal)



*Since many bakers consider ample steam at the start of the bake an essential requirement for a hard, shiny crust, the ability of the oven to produce sufficient steam from one bake cycle to the next is an important parameter to an operator.*

For a complete report please visit:  
[www.fishnick.com](http://www.fishnick.com)

✓ **LEAST GAS**

✓ **BEST STEAM**

✓ **FASTEST PRE-HEAT**



**Model LRO-2 Shown**

### Performance Features

- 200-550 Degree F temperature range
- Vertiflow heat exchanger used natural draft effect for combustion air
- Burner manifold used inshot burners and hot surface ignition
- High volume, waterfall type steam system
- Adjustable air circulation louvers
- Self adjusting slip clutch protects operator and prevent component damage
- Automatic rack stop and lower when door opened
- Floor level loading without ramps



*Reduce your carbon footprint while you bake!*

Dealer



**(626)-358-1343**

[www.FMBE.com](http://www.FMBE.com)

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# The Greenest Oven

