



Item No. _____
Project _____
Quantity _____

BakerSeries Electric "Mini" Rotating Rack Oven

MODEL: LMO-E - Series



Model LMO-E8S Shown

MODEL / RACK CAPACITY

	LMO-G6	LMO-G8
18 x 26 Sheet Pans	6	8
12" x 20" Hotel Pans	6	8
Pan Bread 16oz Loaves	30	N/A
8 Oz. Baguettes	30	40
Cookies 2 oz.	12 Doz.	16 Doz.

Short Bid Specification:

Oven shall be electrically heated LBC Mini Rack Oven, model no. LMO-E [insert 6-208, 6-240, 6-480, 8-208, 8-240, 8-480, 6S-208, 6S-240, 6S-480, 8S-208, 8S-240, 8S-480] with capacity for 6 or 8 18" x 26" sheet pans. The oven shall operate on 208, 240 or 480 VAC 3-Phase [specify at time of order]. The oven shall have an internal steam system consisting of 150 pounds of steel bars and a water drop system that dispenses water to the steel mass through multiple large holes in a stainless steel tube located over the steel mass. The oven shall be electrically heated using Incoloy sheathed elements. The oven shall be mounted on a stainless steel stand having front mounted heavy duty locking swivel casters and rear mounted stationary locking casters or shall be mounted on 8" stainless steel legs. The oven shall have an optional proofer base having front mounted heavy duty locking swivel casters and rear mounted stationary locking casters.

STANDARD PRODUCT WARRANTY

One-Year Parts and Labor (contiguous US Including Alaska and Hawaii, Canada)

Construction Features

- . Heavy duty stainless steel interior and exterior
- . Incoloy sheathed heater elements
- . 150 Lbs. Thermal Mass
- . Low pressure water injection steam system
- . Full-view double pane door window
- . Hinged inner glass window for easy cleaning
- . Full perimeter silicone door seal
- . Mechanical door latch with magnetic closer
- . Field connection point for hood proving switch

Performance Features

- . Fast acting heater elements
- . 0.75 GPH water delivery system
- . 10/20 second normal steam time
- . Safety limited torque drive rotation system
- . Low noise air circulation system
- . Brightly lit interior
- . Fast acting programmable vent

Controls Features

- . Large LED display for time, temperature and steam
- . Simple manual setting for temperature, time, steam
- . Manual one-touch venting control
- . Manual blower one-touch delay or pulse blower
- . Storage for up-to 99 programmed recipes
- . 6-button quick access recipe menu



Meets UL 197 and NSF-4 Standards

Sheet Number LMO-E (rev 03/08)

Food Makers Bakery Equipment

16019 Adelante Street Irwindale, CA 91702

Phone: 626-358-1343 FAX: 626-334-0970

Sales@fmebakery.com

www.fmebakery.com

BakerSeries Electric Mini Rotating Rack Oven

MODEL: LMO-E - Series

INSTALLATION REQUIREMENT

Ships Full Assembled, will fit through 40" Opening with out removal of door
Remove door, hinges and latch for movement through 36" door opening
Product of combustion must be vented to the outside

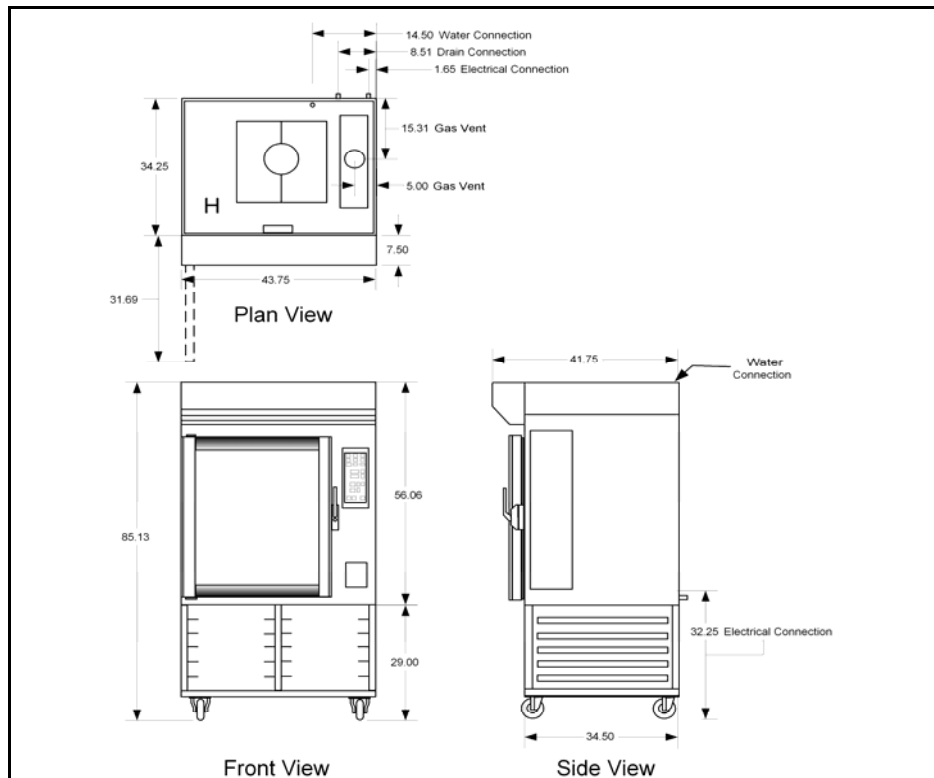
OPTIONS & ACCESSORIES

Stand with Rack Slides
Proofer Base

6-Pan Rack
8-Pan Rack

60-Recipe Controller
Start-up and Training

Water Connection Kit



Model	H	W	D	Clearance to Combustible Surfaces	Weight	Freight Class
LMO-E	56.06"	43.75"	41.75"	0" Sides and Back 6" Front and Top	900	85
With Stand	85.13"	43.75"	41.75"			

Model	Electrical Requirements								Water Supply	Drain
	Volts	PH	KW	AMPS			Max Breaker	Min. Circuit		
L1				L2	L3					
LMO-E	120 VAC	1	N/A	7	N/A	N/A	15	15	3/8" Cold Water 0.75 GPM @ 20 PSI	Air Gap routed from rear
	208 VAC	3	12.5	39	26	39	50	50		
	240 VAC	3	12.5	30	30	30	50	40		
	480 VAC	3	12.5	15	15	15	30	20		
Requires two Electrical Connections one (1) 120 VAC Single Phase one (1) 208, 240 or 480 VAC Three Phase (Specify at time of order).										

MINIMUM WATER QUALITY

- pH between 7.0 and 7.5
- Total dissolved solids less than 100 PPM
- Chlorine less than 1 PPM
- Iron less than 0.1 PPM

- Manganese less than 0.05 PPM
- Conductivity less than 1/500,000Ω per inch
- Hardness from 6.3 to 8.8 grains per gallon
- Chlorides less than 30 PPM

- Sulfates less than 40 PPM
- Copper less than 0.05 PPM
- Chloramines less than 1 PPM

IMPORTANT: Your local water conditions may damage your Lang equipment. Failure to properly treat water may result in damage and may void some or all of the warranty. Information on water quality requirements is in the operator's manual provided with each unit, which can be accessed through the Lang web site at www.langworld.com/products.

Food Makers Bakery Equipment

16019 Adelante Street Irwindale, CA 91702

Phone: 626-358-1343 FAX: 626-334-0970

Sales@fmebakery.com

www.fmebakery.com