

BakerSeries Electric, Roll-in [Single] Rack Oven

MODEL: LRO-1E



MODEL LRO-1 SHOWN
(Rack not included)

MODEL / RACK CAPACITY

Maximum Capacity	
18" x 26" Full-size Sheet Pans*	20
12" x 20" x 4" Hotel Pans**	20
1 Lb. Loaves of Bread	100
1 1/2 Lb. Loaves of Bread	75

* Based on 3" spacing

** Based on 6" Spacing

Short Bid Specification:

Rack oven shall be an LBC Bakery Equipment Model LRO-1E 40.8kW electrically heated rotating, single rack capacity unit with; oversized low at density heating elements; waterfall type steam generation system; 5' thick compartment insulation rated at 0" combustible wall clearance; heavy-duty rack lift and rotate system with gear driven rotation system; simple solid state controls, with digital time-temperature readouts, 5 event menu programs for time, temperature, steam, vent and blower function, 60-menu program memory; an integrated hood meeting NFPA 96 and Type I & II construction standards, plus all the features listed:

Construction Features

- . Heavy duty stainless steel interior
- . Oversized low watt density heater elements
- . Cooking compartment insulated with 5" thick high-temp insulation
- . Fully integrated hood with single point exhaust connection
- . Automatic, heavy-duty "B" style lift and rotate system
- . Heavy-Duty gear driven rotation system
- . Heavy-duty door with 9.75" x 57.5" viewing window
- . Interior door safety release mechanism
- . Accommodates one single rack

Performance Features

- . 200-550 Degree F temperature range
- . Low watt density elements operate at lower temperatures for extended life
- . 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 is opened
- . Floor level loading without ramps

Integrated Hood Features and Performance

- . Meets the requirements of NFPA 96 & UMC requirements for Type I & II Hoods, fire systems, when required, shall be by others.
- . 20 Ga stainless steel body
- . 8" round collar, velocity:1,520 FPM @ 530 CFM, 1.0"wc (roof vent not included)
- . 4.5 square feet of capture area, filter velocity of 120 FPM, .03" wc @ 530 CFM

Controls Package

- . Standard Graphic Display Control
 - . Manual or programable modes
 - . 60-programable recipe w/ 5-events per recipe
 - . Infrared port for uploading and downloading programs
 - . Flash type software updating
 - . Large LCD event screen for programing and oven status
 - . Auto start
 - . Cool-down feature
 - . Optional PC - USB flash drive programing port (standard control only)
- . Optional LED Display Control
 - . 99-Programable Recipes
 - . Single Event
 - . Steam / Vent / Blower delay or pulse



NSF Standard 4

Sheet Number LRO-1E v 17 (rev 01/09)

STANDARD PRODUCT WARRANTY

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

Food Makers Bakery Equipment

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INSTALLATION REQUIREMENTS

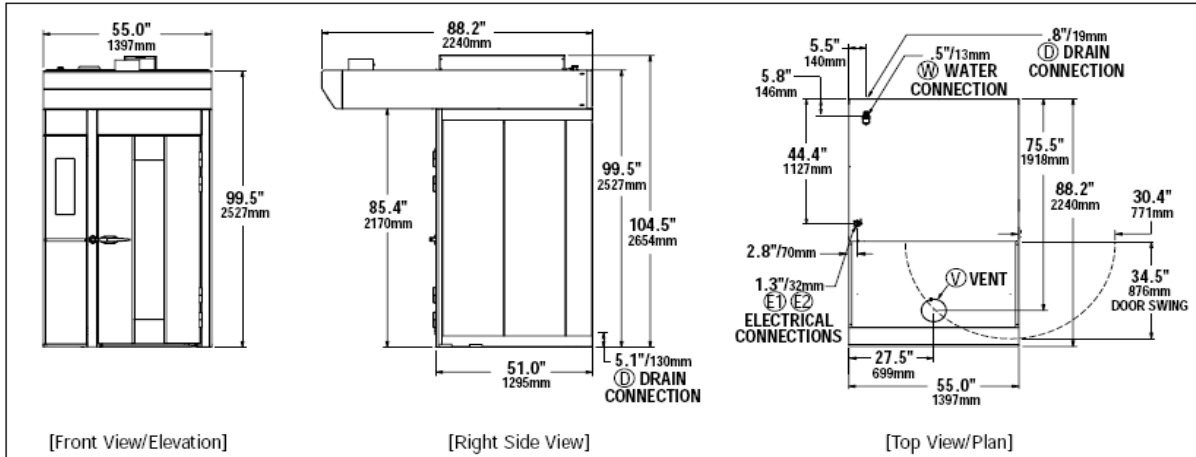
Oven ships one-piece but can be split for movement through 36" opening

1/2" EMT Connection to E1 = 120 VAC 1-Phase for controls and lift and rotate, 1 1/4" EMT Connection to E2 208-240-480 VAC 3-Phase for heat and motor circuit

- 1/2" NPT Water Connection
- 3/4" NPT Vented drain
- 8" Round vent collar (consult local codes for installation requirements) Roof vent not included

OPTIONS & ACCESSORIES

Single Oven Racks Manual Back-up Correctional Package



Model	Height x Width x Depth*	Clearance from combustible surfaces**	Weight		Freight Class
			Actual	Shipping	
LRO-1E	104.5" x 55.0" x 88.2"	Sides 0" Back 0"	2500	2900	70

Shipping Dimensions = 113" L x 62" W x 64" H Ships In One Crate

* 112" ceiling clearance required for tip-up ** Noncombustible floor supported by Noncombustible structure

No Buried Utilities

Model	Electrical Requirements					Water	Drain
	Connection	Voltage	Total kW	Phase	Amps / Line		
LRO-1E	E-1	120 VAC / 60Hz	1.5	1	12	1/2" NPT (9 GPM @ 40 PSI)	3/4" NPT (210F, 1 GPM max)
		208 VAC/60Hz	40.8*	3	113		
	E-2	240 VAC/60Hz	40.8*	3	98		
		480 VAC/60Hz	40.8*	3	49		

* 39 kW Heat Load, 1.8kW Motor Load

IMPORTANT: Your local water conditions may damage your LBC appliance. Failure to properly treat water may result in damage and may void your warranty. Ensure that your water supply meets these minimum water quality specification.

Parameter	Unit	Value
Alkalinity	ppm	22
Aluminum	ppb	17
Calcium	ppm	3.3
Free Chlorine Residual	ppm	0.6

Parameter	Unit	Value
Magnesium	ppm	0.65
pH	s.u.	8.5
Sodium	ppm	8.5
Total Hardness	ppm	11.9

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