

Item No. _____

Project _____

Quantity _____

BakerSeries Electric, Roll-in [Double] Rack Oven

MODEL: LRO-2E



Model LRO-2 Shown
(Rack not included)

MODEL / RACK CAPACITY

Maximum Capacity	
18" x 26" Full-size Sheet Pans*	40
12" x 20" x 4" Hotel Pans**	40
1 Lb. Loaves of Bread	200
1 1/2 Lb. Loaves of Bread	150

* Based on 3" spacing

** Based on 6" Spacing

Short Bid Specification:

Rack oven shall be an LBC Bakery Equipment Model LRO-2E 53.8kW electrically heated rotating, double 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:

STANDARD PRODUCT WARRANTY

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

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 two single or one double 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. welded stainless steel body
- . 8" round collar, 2,300 FPM @ 800 CFM, 1.0"wc (roof vent not included)
- . 5.9 square feet of capture area, filter velocity of 120 FPM, .03" wc @ 800 CFM

Controls Package

- . Standard Graphic Display Control
 - . Manual or programable modes
 - . 60-programable receipes w/5-events per receipe
 - . Infrared port for uploading and downlaoding programs
 - . Flash type software programing
 - . Large LCD event screen for programing and oven status
 - . Auto start
 - . Cool down mode
 - . Optional PC-USB flash drive programing port (standard controls only)
- . Optional LED Display Control
 - . 99-programable recipies
 - . 6-quick set receipies
 - . Single evnt
 - . Steam / Vent / Blower delay or pulse



NSF Standard 4
Sheet Number LRO-2E v 17 (rev 01/09)

Food Makers Bakery Equipment

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BakerSeries Electric Roll-in Rack Oven

MODEL : LRO -2E

INSTALLATION REQUIREMENT

Oven ships two-piece for movement through 36" opening

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

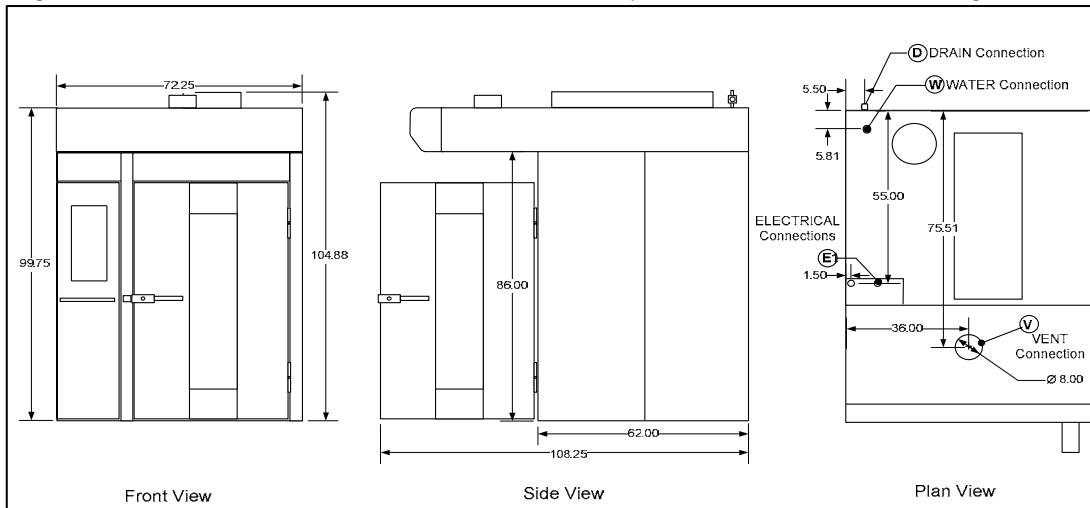
- . 1/2" NPT Water Connection
- . 3/4" NPT Vented drain
- . 8" Round vent collar (consult local codes for installation requirements) Ventilator not included

OPTIONS & ACCESSORIES

Single and Double Oven Racks

Manual Back-up

Correctional Package



Model	Height x Width x Depth*	Clearance from combustible surfaces**	Weight		Freight Class
			Actual	Shipping	
LRO-2E	104.8" x 72.25" x 108.25"	Sides 0" Back 0"	3380	4380	70

* 112" ceiling clearance required for tip-up ** Noncombustible floor supported by Noncombustible Structure No Buried Utilities

Ships in Two Crates 113" L X 70" W x 46" H (each)

Model	Electrical Requirements					Water	Drain
	Connection	Voltage	Total kW	Phase	Amps / Line		
LRO-2E	E1	120 VAC / 60Hz	1.5	1	12	1/2" NPT (9 GPM @ 40 PSI)	3/4" NPT (210F, 1 GPM max)
		208 VAC/60Hz	53.8*	3	149		
		240 VAC/60Hz	53.8*	3	130		
		480 VAC/60Hz	53.8*	3	64		

* 52 kW Heat Load, 1.8 kW 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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