



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..."

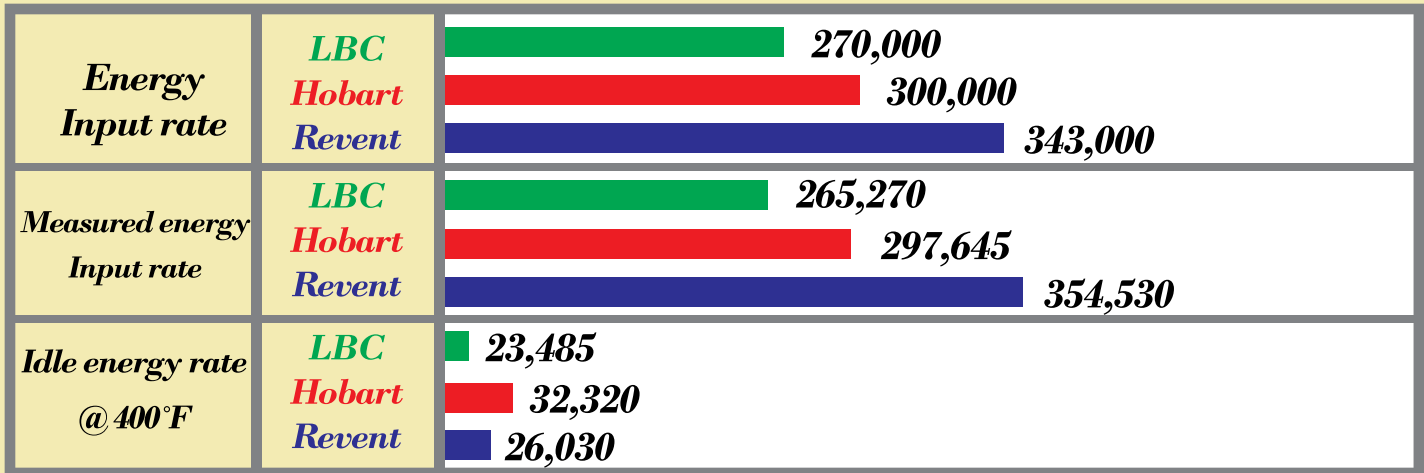


Compare

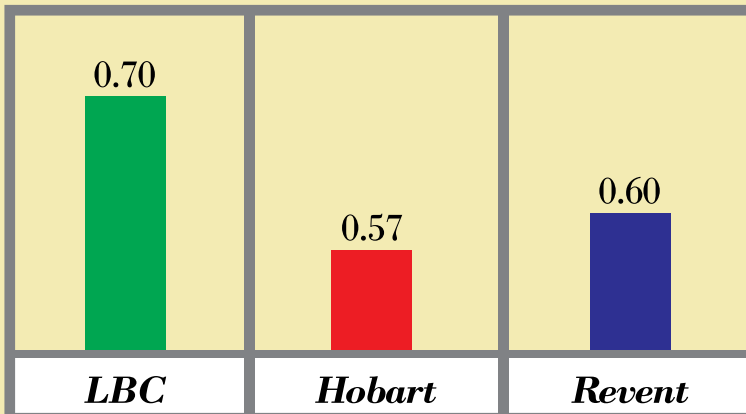
	Best Rated energy Input rate (Btu/h)	Best Measured energy Input rate (Btu/h)	Best Preheat to 400°F	Best Idle energy rate @ 400°F (Btu/h)	Best Steam
* REVENT 724U Rack Oven	X	X	X	X	X
* HOBART™ HBA2G Rack Oven	X	X	X	X	X
* LBC BAKERY EQUIPMENT LRO-2G Rack Oven	✓	✓	✓	✓	✓

*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

✓ **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



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www.FMBE.com

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The Greenest Oven

