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

<table>
<thead>
<tr>
<th></th>
<th>Best Rated energy Input rate (Btu/h)</th>
<th>Best Measured energy Input rate (Btu/h)</th>
<th>Best Preheat to 400°F</th>
<th>Best Idle energy rate @ 400°F (Btu/h)</th>
<th>Best Steam</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>REVENT 724U Rack Oven</strong></td>
<td>❌</td>
<td>❌</td>
<td>❌</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td><strong>HOBART HB42G Rack Oven</strong></td>
<td>❌</td>
<td>❌</td>
<td>❌</td>
<td>❌</td>
<td>❌</td>
</tr>
<tr>
<td><strong>LERO-2G Rack Oven</strong></td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Energy Input rate</th>
<th>LBC (270,000)</th>
<th>Hobart (300,000)</th>
<th>Revent (343,000)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Measured energy Input rate</td>
<td>LBC (265,270)</td>
<td>Hobart (297,645)</td>
<td>Revent (354,530)</td>
</tr>
<tr>
<td>Idle energy rate @ 400°F</td>
<td>LBC (23,485)</td>
<td>Hobart (32,320)</td>
<td>Revent (26,030)</td>
</tr>
</tbody>
</table>

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**Volume of steam delivered (gal):**

- **LBC:** 0.70 gal
- **Hobart:** 0.57 gal
- **Revent:** 0.60 gal

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*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

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

Model LRO-2 Shown

Reduce your carbon footprint while you bake!
The Greenest Oven