



Manufacturers of Bakery and Foodservice Equipment

Electric 1,2,3 & 4 Pan Deck Ovens

Item No. _____
 Project _____
 Quantity _____

MODEL: SE 9 - Series



Model SE-944 shown

PAN & PRODUCTION CAPACITY GUIDE PER DECK

Model / Capacity	18 x 26 Pan	26" Baguettes	9" Pies
SE-91X	1	5	6
SE-92X	2	10	12
SE-93X	3	15	18
SE-94X	4	20	24

Short Bid Specification:

Deck Oven shall be a **LBC Bakery Equipment Model SE-9** ____
 [Insert: model number] electrically heated, 18" x 26" pan capacity per deck, 8" crown, stainless steel interior and exterior, tempered glass doors open up and in, lighted interior, 16 mm ceramic hearth, individual steam system per deck, maximum set point temperature 550 F, Individually, proportional controlled top and bottom heat, timer with continuous buzzer, from 0-99 minutes. Steam system shall be independent of the deck heat and shall recover within 20 minutes. Heating elements shall be incolloy tubular. Doors shall be full tempered glass and shall open inward to retain steam and heat. Ovens shall be ETL (or equivalent) listed for safety and sanitation.

STANDARD PRODUCT WARRANTY

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

Construction Features

- Heavy duty stainless steel construction, interior and exterior
- Removable ceramic deck stones
- 1, 2, 3 or 4 Decks, Ships Assembled
- With casters and leveling Feet
- Full tempered glass door (opens up and in)
- Halogen interior light
- 208 or optional 240 or 480 VAC 3-phase power input.
- 1" clearance sides and back, 6" at top

Performance Features

- 550 Degree F maximum set point temperature
- Independent steam pod (one per deck)
- Solid state relay control of heat circuits
- Top and bottom heat and power controls

Controls Features

- Solid state timers from 0-99 Minutes
- Continuous timer alarm
- Individual top and bottom heat settings
- Control temperatures from 100- 550 F
- Proportional temperature control of top and bottom heat from 10% to 100%
- Steam timer
- Manual damper control
- Large digital displays for bake times, actual temperatures and set-point temperatures
- Separate and independent controls for each deck
- Pre-set memory for up to 99 recipes
- Three one-button recipe presets.
- User-selectable F/C temperature ranges
- Automatic interior light operation



Meets UL 197 and NSF-4 Standards

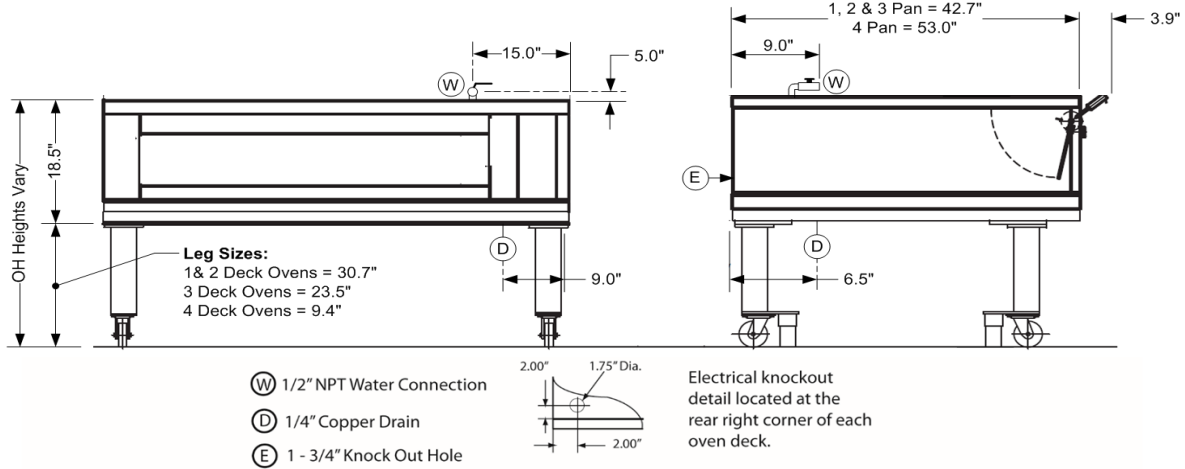
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Electric Deck Oven,

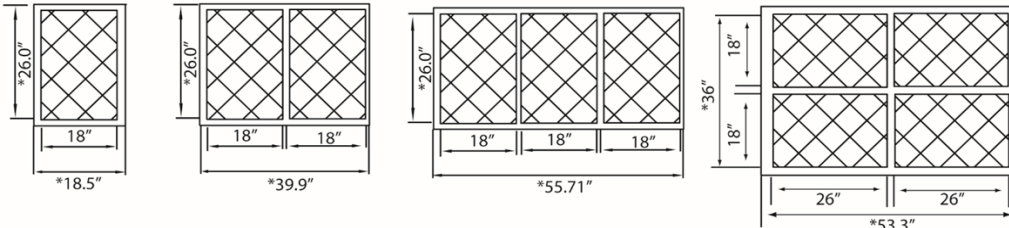
MODEL: SE 9__ Series

INSTALLATION REQUIREMENT

208, 240 or 480 VAC, 1 or 3-Phase power required. All Models Ship Assembled
3/8" NPT Cold water supply @ 40 PSI, per water quality requirements



Door Opening Width	OA Width	Weight Per Deck	Clearance from Combustibles		OA Height				
			Sides and Back	Top	1 Deck	2-Decks	3-Decks	4-Decks	
SE-91X One Pan	18.0"	36.5"	1"	6"	48.9"	62.9"	72.6"	72.6"	
SE-92X Two Pan	37.4"	55.1"							573
SE-93X Three Pan	55.7"	73.4"							585
SE-94X Four Pan	53.3"	71.0"							705



*SE-91 Series Oven Deck *SE-92 Series Oven Deck *SE-93 Series Oven Deck *SE-94 Series Oven Deck

* Dimensions are for the oven deck, not interior dimensions

ELECTRICAL REQUIREMENTS FOR SINGLE DECKS OR STACKS OF DECKS WITH ONE POWER SUPPLY:

MODEL (NO. OF PANS)	VOLTS	3 PHASE AMP DRAW												1 PHASE AMP DRAW / DECK	
		1 DECK			2 DECKS			3 DECKS			4 DECKS			AMPS	MCA
		L1 / 2 / L3	MCA	MOP	L1 / 2 / L3	MCA	MOP	L1 / 2 / L3	MCA	MOP	L1 / L2 / L3	MCA	MOP		
SE91X (1 PAN)	208	12.2	15	20	24.8	31	40	36.8	46	60	48.8	61	75	19	24
	240	14.1	18	25	28.0	35	45	42.4	53	65	56.8	71	90		
	480	7.1	9	15	14.4	18	25	20.8	26	35	28.8	36	45		
SE92X (2 PANS)	208	17.0	21	30	33.6	42	55	50.4	63	80	68.0	85	105	25	31
	240	19.6	24	30	39.2	49	60	58.4	73	90	78.4	98	120		
	480	9.8	12	15	19.2	24	30	29.6	37	45	36.0	45	60		
SE93X (3 PANS)	208	24.5	31	40	48.8	61	80	73.6	92	120	97.6	122	150	39	48
	240	28.3	35	45	56.8	71	90	84.8	106	135	112.8	141	175		
	480	14.1	18	20	28.0	35	40	42.4	53	60	56.8	71	90		
SE94X (4 PANS)	208	32.3	40	50	64.8	81	100	96.8	121	150	129.6	162	175	N/A	N/A
	240	32.7	41	50	65.6	82	100	98.4	123	150	130.4	163	175		
	480	16.3	20	25	32.8	41	50	48.8	61	75	65.6	82	100		

CAUTION: Use Supply Wires Suitable For 90 deg C Minimum

NOTE: Decks may be joined together and connected to a single power supply