

Item No.: ____

Project:

Quantity:

Single Rack Oven - Gas



LRO-1G5 (Rack not included)



Meets ANSI Z83.11 and NSF 4 Standards

Short Bid Specification:

Rack oven shall be an *LBC Bakery Equipment Model LRO-1G5* 175 kBTU/hr gas heated, rotating, single rack capacity oven with linear counterflow heat exchanger, waterfall type steam generation system and 5" thick compartment insulation. Oven is rated for 0" combustible wall clearance at sides and back. Oven has a heavy-duty rack lift with geardriven rotation system, digital control or optional touch screen control with Android[™], 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, Alaska, Hawaii & Canada)

LBC reserves the right to make changes to this document without notice

Model LRO-1G5

Maximum Capacities per Oven:

18" x 26" full-size Sheet Pans f	20
12" x 20" x 4" Hotel Pans #	26
1 lb loaves of bread	100
1-1/2 lb loaves of bread	50

H Based on 3" spacing *H* Based on 6" spacing

Construction Features:

- Heavy-duty stainless steel interior and exterior
- Cooking compartment insulated with 5" high-temp insulation
- Automatic, heavy-duty "B" style lift and gear-driven rotation system
- Heavy-duty door with 16" x 57.5" double pane viewing window
- Interior door safety release mechanism
- Oven accommodates one single rack
- Reversible Door Swing

Performance Features:

- 100-525 deg F temperature range
- Patent pending linear counterflow heat exchanger
- Burner manifold uses inshot burners with hot surface igniter
- High volume, waterfall steam system
- Three-point, air circulation system with adjustable shutters
- Self adjusting clutch protects operator and prevents damage
- Rack drive automatically stops, lifts and lowers with door operation
- Racks load at floor level (no ramp)

Integrated Hood Features and Performance:

- Meets the construction requirements of NFPA 96 & UMC for Type I & II Hoods (fire system, if required, shall be by others)
- Fully integrated hood with single point exhaust connection
- 20 ga fully welded stainless steel body construction
- 8" round collar, 1525 fpm @ 530 cfm, 1.0" w.c. (roof top vent not included)
- 12 sqft hood capture area. Filter Velocity = 120 fpm @ 0.3" w.c. and 530 cfm

Control Features:

- Digital Display Control (Standard):
 - Two control modes with programmable features
 - > Single-step cooking mode:
 - » 40 programmable recipes with 6 quick select buttons
 - 6-step cooking mode:
 - » 30 programmable recipes
 - Programmable features: Steam, Vent, Blower Delay and Pulse Air
 - Selectable Automatic Temperature Setback

• Manual Backup Control (Standard):

- Manually control heat and blower, lights and rotation, and steam
- Touch Screen Control with Android™ (Optional):
- 8" full-color graphic display and touch screen
- \circ \quad Easy-to-select recipe list with photos

Android is a trademark of Google LLC.

- \circ $\;$ Large storage library for recipes with up to 6 steps $\;$
- Full feature recipe programming or manual operation
- Edit recipe name, recipe number, and photo
- Recipe day planner
- 3 user levels with customizable user permissions
- Bi-directional email access to recipes and day planner
- Wi-Fi interface

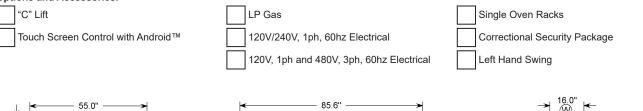


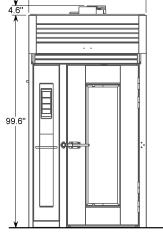
Single Rack Oven - Gas

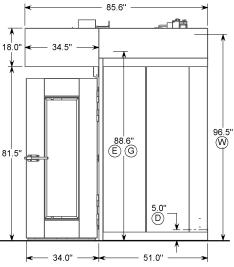
Installation Requirements:

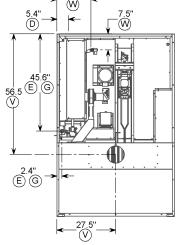
- Factory authorized start-up required •
- Oven ships in one piece but may be split into two halves for movement through 36" opening •
- 112" ceiling clearance required for tip-up •
- No buried utilities under floor
- Floor must be noncombustible supported by noncombustible structure •
- Clearance from combustible surfaces: 0", sides and back .

Options and Accessories:









Water Quality Requirements:

pH: 7.0-8.5
Total Hardness < 50 ppm
Chlorides < 50 ppm
Total Chlorine < 0.5 ppm
Iron < 0.3 ppm

Utility Requirements:

Electrical Choices	(E) Voltage	Total kW	MCA	MOP	(G) Gas (NG)	(V) Vent	(W) Water	(D) Drain
Standard	120V/208VAC, 3ph, 60Hz *	1.8	15	20	1"NPT, 175 kBTU/hr, 5-14" w.c.	8" round collar (vent not included) f	1/2"NPT, cold, 9 gpm @ 40 psi <i>‡</i>	3/4"NPT, 210 deg F, 1 gpm max
	120V/240VAC, 3ph, 60Hz *	1.8	15	20				
Options	120V/240VAC, 1ph, 60Hz ¤	1.8	20	20				
	120VAC, 1ph, 60Hz / 480VAC, 3ph, 60Hz	0.8/1.0	15/15	20/20				

Consult your local codes for installation requirements
Normal water consumption is approximately 3.5 gal/hr
This connection requires 5 wires: L1, L2, L3, Neutral and Ground

" This connection requires 4 wires: L1, L2, Neutral and Ground

Shipping Information:

Actual Weight	Ship Weight	Freight Class
2,500 lbs	3,089 lbs	77.5