



SINMAG
Company

Item No. _____
Project _____
Quantity _____

BakerSeries Electric, Roll-in [Double] Rack Oven

MODEL: LRO-2E4



Model LRO-2E4 Shown
(Rack not included)

MODEL / RACK CAPACITY

| Maximum Capacity | |
|---------------------------------|-----|
| 18" x 26" Full-size Sheet Pans* | 40 |
| 12" x 20" x 4" Hotel Pans** | 26 |
| 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-2E4** 53.8kW electrically heated rotating, double rack capacity unit with; oversized low watt 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 21.5" x 57.5" viewing window
- . Interior door safety release mechanism
- . Accommodates one double rack or two single racks

Performance Features

- . 100-550 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 stainless steel body
- . 8" collar, velocity:2,300 FPM @ 800 CFM, 1.0"wc (vent not included)
- . Hood Open Area: 16 Ft Sq., Perimeter:11.3 Ft
- . Filter Area: 3.06 Ft Sq., Filter velocity @ 800 CFM: 260 FPM

Controls Package

Standard Graphic Display Control

- . Manual or programmable modes
- . 60-programable recipe w/ 5-events per recipe
- . Infrared port for uploading and downloading programs
- . Large LCD event screen for programing and oven status
- . Auto On / Off
- . Cool-down feature
- . Optional PC - USB flash drive programing port

Optional LED Display Control

- . 99-Programable Recipes
- . Single Event
- . Steam / Vent / Blower delay or pulse
- . Selectable Automatic Temperature Set-back



NSF Standard 4

Sheet Number LRO-2E4 rev 04/12

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INSTALLATION REQUIREMENT

Oven ships one-piece but can be split for movement through 36" opening
208/120 VAC, or 240/120 VAC, 3 Phase.; Or 480 VAC, 3 Phase, plus 120 VAC 1 Phase, 20 Amp Circuit.

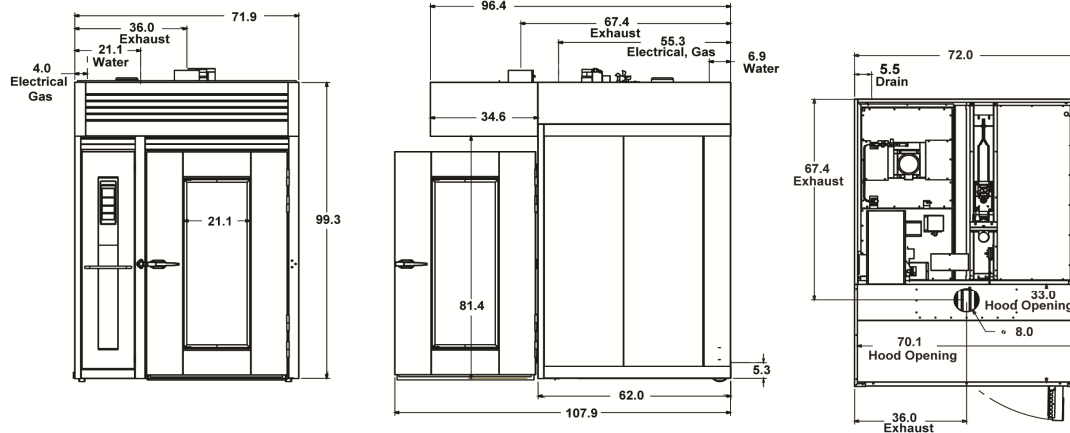
- 1/2" NPT Water Connection
- 3/4" NPT Vented drain
- 8" Round vent collar (consult local codes for installation requirements) Ventilation Fan not included

OPTIONS & ACCESSORIES

Oven Racks

Manual Back-up

Correctional Package



| Model | Height x Width x Depth* | Clearance from combustible surfaces** | Weight | | Freight Class |
|---------|-------------------------|---------------------------------------|--------|----------|---------------|
| | | | Actual | Shipping | |
| LRO-2E4 | 104" x 72" x 62" | Sides 0" Back 0" | 3380 | 4380 | 85 |

Shipping Dimensions = 113" L x 70" W x 46" H Ships In Two Crates

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

| Model | Electrical Requirements 3-Phase Ovens | | | | | | Water | Drain |
|---------|---------------------------------------|------------------|----------|-----|----------------------|-----------------|------------------------------|-------------------------------|
| | Connection | Voltage | Total kW | FLA | Min Circuit Ampacity | Maximum Breaker | | |
| LRO-2E4 | E-1(480 V) | 120 VAC / 60Hz** | 1.5 | 12 | 15 | 20 | 1/2" NPT (9 GPM @ 40 PSI) | 3/4" NPT (210F, 1 GPM max) |
| | E-2 3-Phase | 208/120 VAC 60Hz | 53.8* | 149 | 185 | 200 | | |
| | | 240/120 VAC 60Hz | 53.8* | 130 | 165 | 175 | | |
| | | 480 VAC 60Hz** | 53.8* | 65 | 85 | 100 | | |

* 52 kW Heat Load, 1.8 kW Motor Load, **120 VAC circuit separate, *** 120 Circuit internally protected at 15 Amps.

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 |