



Manufacturers of Bakery and Foodservice Equipment

4-Door Pass-Through Roll-in Rack Proofer

Item No. _____
 Project _____
 Quantity _____

MODEL: LRP2S-30 - 120 PC - Series



Model LRP2S-40 Shown

MODEL / RACK CAPACITY

Model / Depth	Side Load	End Load	Double
LRP2S-30P	2 Racks	3 Racks	None
LRP2S-40P	4 Racks	3 Racks	2 Racks
LRP2S-50P	4 Racks	3 Racks	2 Racks
LRP2S-60P	6 Racks	6 Racks	2 Racks
LRP2S-70P	6 Racks	6 Racks	2 Racks
LRP2S-80P	8 Racks	6 Racks	4 Racks
LRP2S-90P	8 Racks	9 Racks	4 Racks
LRP2S-100P	10 Racks	9 Racks	4 Racks
LRP2S-110P	10 racks	12 Racks	4 Racks
LRP2S-120P	12 Racks	12 Racks	6 Racks

Short Bid Specification:

Proofer shall be an **LBC Bakery Equipment Model LRP2S-__**[insert 30P,40P, 50P, 60P, 70P, 80P, 90P,100P, 110P, 120P] 5 to 13.2 kW electrically heated, 4-door, pass-through, roll-in pass through rack proofer with: quick responding air-wash heat / humidity system; modular foam insulated cam lock panel construction; all 300 series stainless steel interior, with protective cart bumpers; heavy-duty door with magnetic seal/mechanical closure system and full width protective bar handle; simple computerized controls, door mounted at eye-level, with accurate digital temperature, humidity and time readouts; plus all the features listed and options checked.

STANDARD PRODUCT WARRANTY

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

Construction Features

- Heavy duty stainless steel exterior with 300 Series stainless steel interior and aluminized steel top
- Walls Ceilings and doors are foam insulated
- Modular wall and ceiling panels with cam lock construction
- Rapid responding air-wash heat and humidity system
- 208/240 VAC single or 3-phase power, field convertible
- 4-door pass-through design

Performance Features

- 70 - 120 Degree F proofing range
- 50 - 99% humidity range
- Non-submerged calrod type heaters
- Interior bumpers protect interior walls from damage
- Lighted interior

Controls Features

- All digital controls mounted in the door at eye-level
- PID Type controls for rapid accurate response without overshoot
- Digital set Temperature, Humidity, Time
- Installed in the door at eye-level
- Large LED displays



Sheet Number LRP2S PC v 01 (rev 09/13)

BakerSeries Roll-In Pass-Through Rack Proofer MODEL: LRP2S PC - Series

INSTALLATION REQUIREMENT

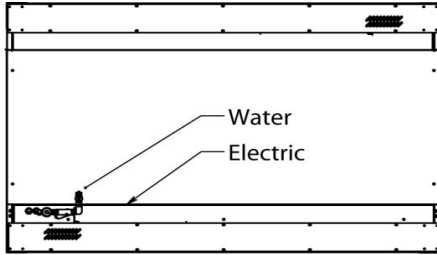
Ships KD requires on-site installation
Either 208 or 240 VAC 1 or 3-PH (up to 90" deep)
External Support may be required

Floor level within 1/8" per foot, slope not to exceed 3/4"
1/2" NPT Filtered Cold water connection
1/2" PVC vented drain connection

2" Clearance on side for doors to open 90 degrees

OPTIONS & ACCESSORIES

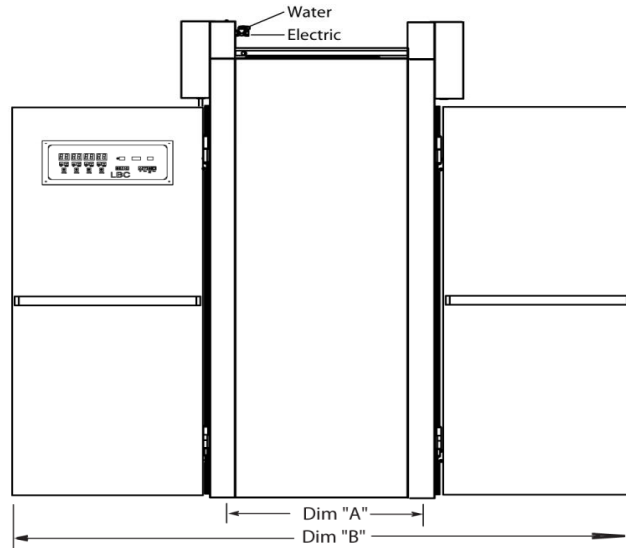
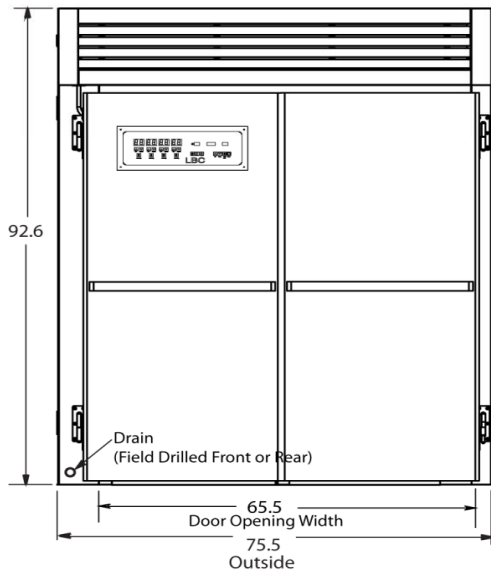
Stainless Steel Floor up to 120" Water Filter PN 72610-48



Appliances over 150" Deep will require two electrical connections and two water connections. One at the front and one at the rear.

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 specifications.

Hardness Range: 2-4 grains per gallon
Ph Range: 7.0 - 8.0
Acceptable Chlorides: 0-30 ppm



Model	Depth		Height	Width	Weight		Freight Class
	Internal "A"	Overall Ext. "B"			Actual	Ship	
LRP2S-30PC	24.5	100	92.6"	75.5	1800	1900	85
LRP2S-40PC	34.5	110		75.5	1882	1982	
LRP2S-50PC	44.5	120		75.5	2054	2154	
LRP2S-60PC	54.5	130		75.5	2136	2236	
LRP2S-70PC	64.5	140		75.5	2218	2318	
LRP2S-80PC	74.5	150		75.5	2390	2490	
LRP2S-90PC	84.5	160		75.5	2649	2749	
LRP2S-100PC	94.5	170		75.5	2731	2831	
LRP2S-110PC	104.5	180		75.5	2903	3003	
LRP2S-120PC	114.5	190		75.5	2985	3085	

Total Electrical Requirements By Model

Model	Voltage	Total kW	*MCA		*Max Fuse		Water	Drain
			1-Ph	3-Ph	1-Ph	3-Ph		
LRP2S- (30PC-80PC)	208 VAC	5	30	18	50	50	1/2" NPT .07 GPM @ 60 PSI	1/2"PVC; 210 F; <1 GPM Max.
	240 VAC	6.6	34	20	50	50		
LRP2S- (90PC-120PC)	208 VAC	10.2	NA	35	NA	60	1/2" NPT .14 GPM @ 60 PSI	1/2"PVC; 210 F; <1 GPM Max.
	240 VAC	13.2	NA	39	NA	60		