

**"Mini" Rotating Rack Oven - Gas**

**Model LMO-G**



LMO-G (shown with 8-pan rack and LMO-P Proofer Base)

**Capacity per Rack per Hour:**

Usage	LMO-G6 (6-Pan Racks)	LMO-G8 (8-Pan Racks)	LMO-G10 (10-Pan Racks)
18" x 26" Sheet Pans	6	8	10
18" x 13" 1/2-Size Pans	12	16	20
3-Strap Pan Bread	12	N/A	N/A
Baguettes, 8 oz	30	40	N/A
Cookies, 2 oz	12 dozen	16 dozen	20 dozen

**Short Bid Specification:**

Oven shall be an **LBC Mini Rotating Rack Gas Oven, model number LMO-G $\underline{X}$ - $\underline{Y}$ - $\underline{Z}$**  [for  $\underline{X}$ , enter 6, 8 or 10 for Rack Choice; for  $\underline{Y}$ , enter N or LP for Gas Choice; for  $\underline{Z}$ , enter S, S15, S19, P or NS for Base Choice (see Options section).] The oven shall operate on natural gas or propane gas. The oven shall have an internal steam system consisting of 150 pounds of thermal mass and a stainless steel water drop system to dispense water to the mass. The oven shall be indirectly fired at a rate of 90 kBTU/hr with an in-shot burner system and shall have a heat exchanger with exchange tubes positioned vertically to utilize natural draft for combustion air intake and exhaust. The oven may be mounted on a stand, a proofer or can be ordered with no stand or proofer. Ovens with a stand or proofer shall have 2 ea heavy-duty locking swivel casters at the front.

**Standard Product Warranty:**

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

**Construction Features:**

- Heavy duty stainless steel interior and exterior
- Vertical-tube heat exchanger
- Low pressure water injection steam system
- 150 lbs of thermal mass for maximum steam
- Oven may be installed under a hood or direct-vented to roof with 6" dia "B" type ducting
- Field connection point for hood proving switch \*
- Double doors open simultaneously and latch to prevent accidental opening during operation
- Hinged inner glass panes for easy cleaning
- Full perimeter silicone door seal

**Performance Features:**

- 90 kBTU/hr heat input
- 0.75 gal/hr water delivery system
- 10/20 second normal steam time
- Safety limited torque-drive rotation system
- Low noise air circulation system
- Brightly lit interior
- Fast acting programmable vent

**Controls Features:**

- Large easy-to-read LED displays for Set Point, Actual Temp, Steam and Time
- Simple Manual setting for Set Point, Steam and Time
- Manual one-touch venting control
- Manual one-touch Blower Delay or Pulse Blower
- Storage for up to 99 programmed recipes
- 6 ea one-touch Quick Select recipe buttons to access your most-used recipes

**Options and Accessories:**

- Rack Options: 6-Pan (5-1/2" spacing), 8-Pan (4" spacing) or 10-Pan (3-1/4" spacing)
- Heat Options: Natural or Propane Gas
- Base Options: No Base or optional 15" Stand, 19" Stand, 29" Stand or Proofer
- Accessory: Water connection kit
- Accessory: Gas Connection Kit
- Accessory: Draft Inducer Kit
- Accessory: Water Filtration Assembly

\* The Commonwealth of Massachusetts requires that gas flow must be prohibited when the exhaust hood is not operational.



Meets ANSI Z83.11 and NSF 4 Standards

Sheet No. LMO-G (RevK 5-16)

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**Installation Requirements:**

- Ships assembled and will fit through 40" opening. To fit through a 38" opening, remove door, hinges and latch.
- Clearance to Combustibles: 0" Sides and Back, 18" Top
- Oven may be installed under an approved Type I or II hood, provided there is 18" clearance from oven vent collar to hood filters. Oven may also be direct-vented with 6" dia Type B duct and LBC Draft Inducer Kit (70315-01) installed. Consult local and state codes.

*Note: The Commonwealth of Massachusetts requires that gas flow must be prohibited when an exhaust hood is not operational. Installation Manual contains all connection information*

**Build Model Number with Options:**

**Rack Choices**  
**6** = 6-Pan Rack (5-1/2" Spacing)  
**8** = 8-Pan Rack (4" Spacing)  
**10** = 10-Pan Rack (3-1/4" Spacing)

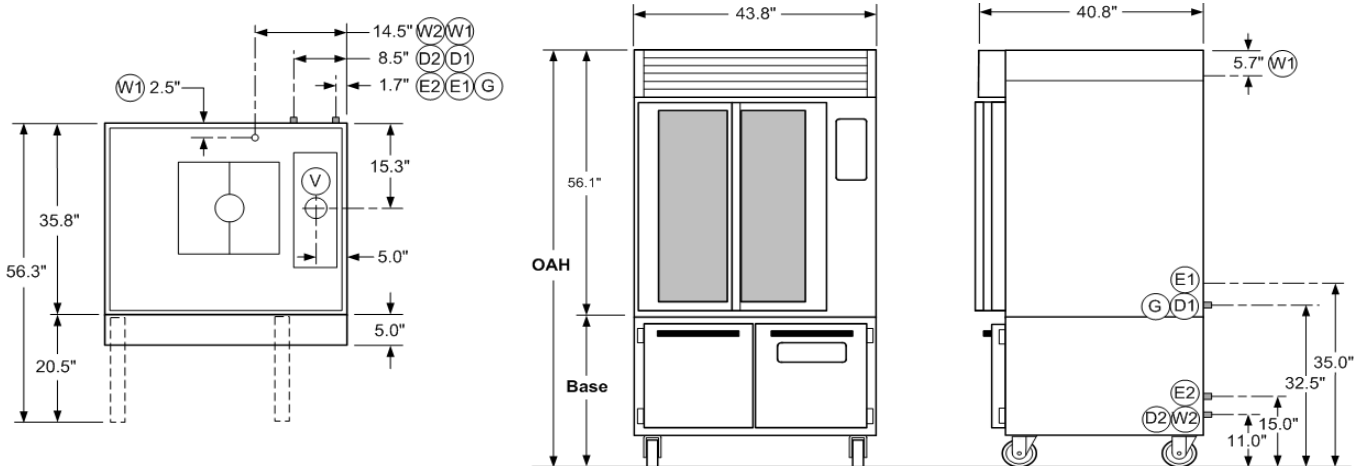
**Heater Voltage Choices**  
**208** = 208V  
**240** = 240V  
**480** = 480V

**Base Choices**  
**S** = 29" Stand  
**S15** = 15" Stand  
**S19** = 19" Stand  
**P** = Proofer  
**NS** = No Base

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**Accessories:**

- 74000-51** Water Connection Kit
- 70302-09** Gas Connection Kit
- 70315-01** Draft Inducer Kit
- 72610-48** Water Filtration Assembly



**Minimum Water Quality Requirements:**

Parameter	Value	Parameter	Value
Alkalinity	< 22 ppm	Magnesium	< 0.65 ppm
Aluminum	< 17 ppb	pH	8.5
Calcium	< 3 ppm	Sodium	< 8.5 ppm
Free Chlorine Radical	< 0.6 ppm	Total Hardness	< 11.9 ppm

**Variable Dimensions:**

Option	Base Hgt	OAH
29" Stand (S)	29.0"	85.1"
15" Stand (S15)	15.0"	71.1"
19" Stand (S19)	19.0"	75.1"
Proofer (P)	29.0"	85.1"
No Base (NS)	N/A	56.1"

**Utility Requirements:**

Appliance	(E) Electrical	(G) Gas	(V) Vent	(W) Water	(D) Drain
Oven	120VAC, 15A, 60Hz dedicated circuit, NEMA 5-15R	1/2"NPT supply, 90 kBTU/hr, 5-14 inwc at all times (N) or 11-14 inwc at all times (LP)	6" round vent collar (vent not included)	3/8" NPT, cold, 3/4 gpm @ 20 psi	Route to air gap drain
Proofer Base	120VAC, 15A, 60Hz dedicated circuit	N/A	†		

**Shipping Information:**

Appliance	Crate Size	Ship Weight	Freight Class
Oven with Proofer Base	93"H x 50"W x 50"D	1525 lbs	77.5

† Consult your local codes for installation requirements