LBC SINMAG
Manufacturers of Bakery and Foodservice Equipment

Item No.: _____

Project: _____

Quantity: _____

Double Rack Oven - Electric — *Model: LRO-2E4*

Model LRO-2E4 Shown
(Rack not included)

Maximum Capacities per Oven:	
18" x 26" full-size Sheet Pans ǂ	40
12" x 20" x 4" Hotel Pans ǂǂ	26
1 lb loaves of bread	200
1-1/2 lb loaves of bread	150

ǂ Based on 3" spacing ǂǂ Based on 6" Spacing

Short Bid Specification:
Rack oven shall be an ***LBC Bakery Equipment Model LRO-2E4*** electrically heated, rotating, double rack capacity oven. 40.8 kW heating capacity with waterfall type steam generation system and 5" thick compartment insulation. Oven is rated for 0" combustible wall clearance, sides and back. Oven has a heavy-duty rack lift with gear driven rotation system, digital control and integrated hood meeting NFPA 96 and Type I & II construction standards, plus all the features listed.

Standard Product Warranty:
1 Year Parts and Labor (Contiguous US, Alaska, Hawaii and Canada)

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
- Low watt-density tubular elements operate at lower temperatures for extended life
- Heavy-duty door with 21" x 57.5" double-pane viewing window
- Interior door safety release mechanism
- Oven accommodates one double rack or two single racks

Performance Features:
- 100-525 deg F temperature range
- High volume, waterfall steam system
- Three-point air circulation system with adjustable shutters
- Self adjusting clutch protects operator and prevents oven 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, by others)
- Fully integrated hood with single point exhaust connection
- 20 ga fully welded stainless steel body construction
- 5.9 sqft hood capture area. Filter velocity = 120 fpm @ 0.3 fpm and 800 SCFM.

Controls Features:
- 99 programable recipes
- 6 Quick Select recipe buttons
- Single-event cooking
- Steam, Vent, Blower Delay and Pulse Air
- Selectable Automatic Temperature Setback

Meets UL 197 and NSF 4 Standards

Sheet Number LRO-2E4 (Rev C - 6/16)

LBC Bakery Equipment, Inc. 5901 23rd Drive W, Ste 105, Everett WA 98203
TOLL FREE 888-RACKOVN (888-722-5686) FAX: 425-642-8305 www.lbcbakery.com

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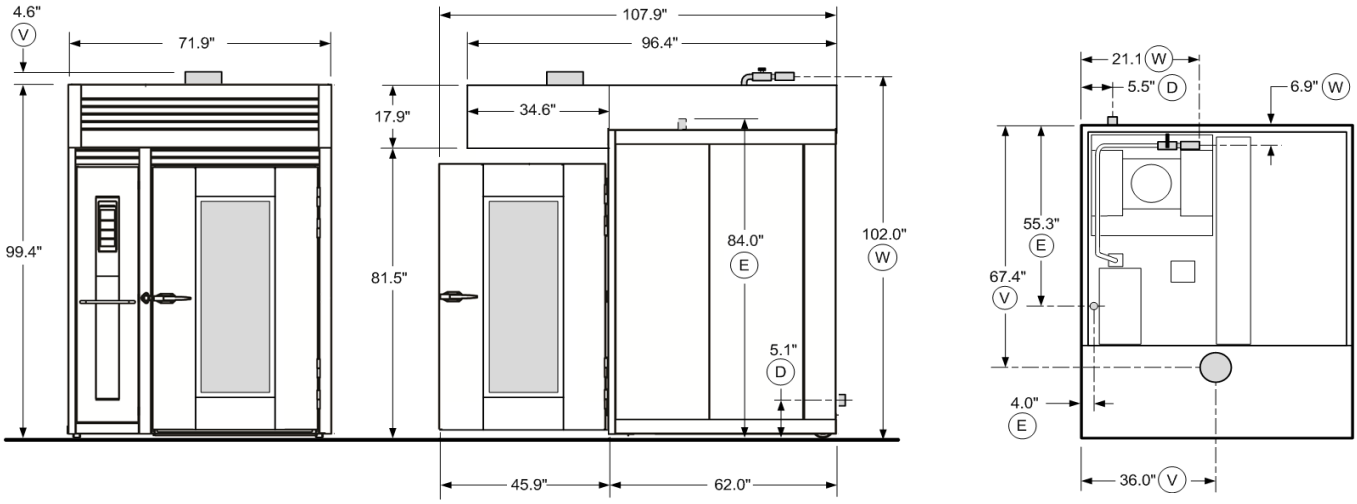
Installation Requirements:

- Oven ships split in two halves for movement through 36" opening. Two crates = 114"H x 46" W x 70"D each.
- 112" ceiling clearance required for tip-up
- No buried utilities
- Floor must be noncombustible supported by noncombustible structure
- Clearance from combustible surfaces: 0", sides and back

Options & Accessories:

- ☐ "A" Lift
- ☐ "C" Lift
- ☐ 120V,1ph / 240V,3ph,60hz Electrical
- ☐ 120V,1ph / 480V,3ph,60Hz Electrical
- ☐ Manual Backup Control
- ☐ Single Oven Racks
- ☐ Double Oven Racks
- ☐ Correctional Package



(E) Electrical Requirements:					Utility Requirements:		
Elec Choices	**Voltage**	**Total kW**	**MCA**	**MOP**	**(V) Vent**	**(W) Water**	**(D) Drain**
Standard	120V,1ph / 208V,3ph,60Hz	1.5 / 53.8	15 / 185	20 / 200	8" round collar (vent not included) ǂ	1/2"NPT, 9 gpm flow @ 40 psi ǂ	3/4" NPT, 210 deg F, 1 gpm max
Option	120V,1ph / 240V,3ph,60Hz	1.5 / 53.8	15 / 165	10 / 175			
Option	120V,1ph / 480V,3ph,60Hz	1.5 / 53.8	15 / 65	20 / 100			

IMPORTANT: Ensure your water supply meets these minimum water quality specs:

Water Quality Requirements:			
Parameter	**Value**	**Parameter**	**Value**
Alkalinity	22 ppm	Magnesium	0.65 ppm
Aluminum	17 ppb	pH	8.5
Calcium	3.3 ppm	Sodium	8.5 ppm
Free Chlorine Residual	0.6 ppm	Total Hardness	11.9 ppm

Shipping Information:			
Crate H x W x D	**Weight**		**Freight Class**
	Actual	**Shipping**	
114"H x 46"W x 70"D	3380 lbs	4380 lbs	85

ǂ Consult your local codes for installation requirements

ǂ Normal water consumption is 4.5 gal/hr

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