

Double Rack Oven - Gas

Model: LRO-2G5



Model LRO-2G5 Shown
(Rack not included)

Maximum Capacities per Oven:

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



Meets ANSI Z83.11 and NSF 4 Standards

Short Bid Specification:

Rack oven shall be an **LBC Bakery Equipment Model LRO-2G5** 290 kBTU/hr gas heated, rotating, double rack capacity oven with: linear counter-flow heat exchanger; waterfall type steam generation system; 5" thick compartment insulation; rated at 0" combustible wall clearance, sides and back; heavy-duty rack lift and rotate with gear driven rotation system; standard digital control or optional Android control; an 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
- Heavy-duty door with 21" x 57.5" double-pane viewing window
- Interior door safety release mechanism
- Oven accommodates two single or one double rack

Performance Features:

- Energy Star Certification
- 100-525 deg F temperature range
- Patent pending linear counter-flow heat exchanger
- Burner manifold uses inshot burners with hot surface ignitor
- High volume, waterfall steam system
- Exhaust heat recovery system increases fuel efficiency
- Three-point air circulation system with adjustable shutters
- Self adjusting clutch protects operator and prevents oven damage
- Rack drive automatically 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
- 16.5 sqft hood capture area. Filter velocity = 120 fpm @ 0.3 inwc and 800 cfm.

Controls Package:

- **Digital Display Control** (standard configuration):
 - 40 programable recipes with 6 Quick Select recipe buttons
 - Single-step cooking (standard) or optional 6-step cooking with 30 programmable recipes
 - Steam, Vent, Blower Delay and Pulse Air
 - Selectable Automatic Temperature Setback
- **Android Control** (optional):
 - 8" full-color graphic display & touch screen
 - Full feature recipe programming or manual operation
 - Wi-Fi interface
 - Built-in camera
 - Supervisory Features:
 - > Large storage library for recipes with up to 6 steps
 - > Product name, number and photo library
 - > Easy-select recipe list with photos
 - > Recipe day planner
 - > Bi-directional email access to recipes & day planner

Sheet Number LRO-2G5 E (Rev G 1/17)

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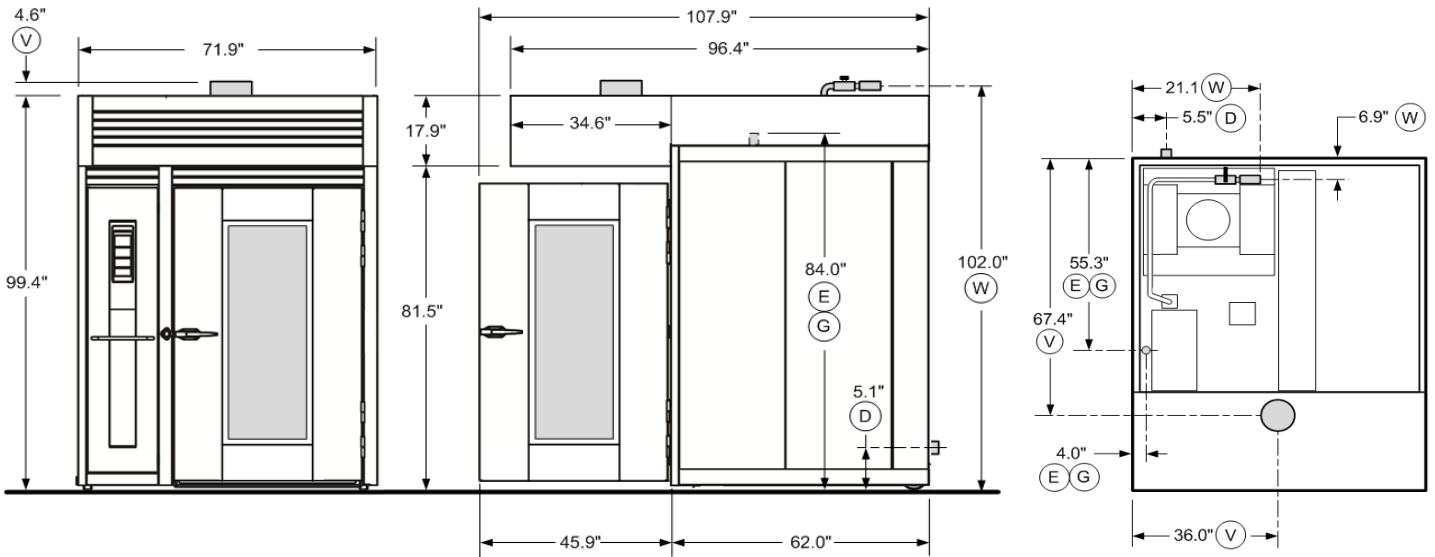
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Installation Requirements:

- Oven ships split into two halves for movement through 36" opening. Two (2) crates = 114"H x 46"W x 70"D each.
- 112" ceiling clearance required for tip-up
- No buried utilities under the oven
- Floor must be noncombustible supported by noncombustible structure
- Clearance from combustibles surfaces: 0", sides and back

Options & Accessories:

- | | | |
|-----------------------------------|--|---|
| <input type="checkbox"/> LP Gas | <input type="checkbox"/> 120V,1ph / 240V,1ph,60Hz Electrical | <input type="checkbox"/> Manual Backup Control |
| <input type="checkbox"/> "A" Lift | <input type="checkbox"/> 120V,1ph / 480V,3ph,60Hz Electrical | <input type="checkbox"/> Single or Double Racks |
| <input type="checkbox"/> "C" Lift | <input type="checkbox"/> Android Control | <input type="checkbox"/> Correctional Package |



(E) Electrical Requirements:

Utility Requirements:

Elec Choices	Voltage	Total kW	MCA	MOP	(V) Vent	(G) Gas	(W) Water	(D) Drain
Standard	120/208VAC, 3ph, 60Hz	1.8	15	20	8" round collar (vent not included)	1" NPT, 290 kBTU/hr, 5-14 inwc	1/2"NPT, 9 gpm flow @ 40 psi	3/4NPT, 210 deg F, 1 gpm max
	120/240VAC, 3ph, 60Hz	1.8	15	20				
Option	120VAC,1ph, 60Hz / 480V, 3ph, 60Hz	0.8 / 1.0	15 / 15	20 / 20	†	‡	‡	‡

† Consult your local codes for installation requirements

‡ Normal water consumption is approximately 5.5 gal/hr

Water Quality Requirements:

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

Shipping Information:

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