

tem No.:	
Project:	
Quantity:	

Roll-In Proofer — Standard, Two Door, 58.4" Wide

Series LRP2N-30 to -120



LRP2N-40 (rack not included)



Meets UL 197 and NSF 2 Standards

Short Bid Specification:

Proofer shall be an *LBC Bakery Equipment Model LRP2N*— (insert 30, 40, 50, 60, 70, 80, 90, 100, 110 or 120 to indicate desired depth). Appliance shall be electrically heated with two doors, a quick response air-wash heat and humidity system and modular foam-insulated panel construction. Interior shall be 300 series stainless steel with perimeter bumpers to protect doors and walls. Doors shall have magnetic seals, automatic closers and full-width protective bar handles. Computerized control shall be door mounted at eye-level with accurate LED displays for Time, Temperature and Humidity. Complete appliance shall have all features listed and, if selected, optional 300-series stainless steel floor and/or 72610-48 water filtration system.

Standard Product Warranty:

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

Rack Capacity:

Model	Side Load	End Load	Double	
LRP2N-30	1	1	N/A	
LRP2N-40	3	2	1	
LRP2N-50	3	3	1	
LRP2N-60	4	4	2	
LRP2N-70	5	5	2	
LRP2N-80	6	6	2	
LRP2N-90	7	7	3	
LRP2N-100	8	8	3	
LRP2N-110	8	8	3	
LRP2N-120	9	9	3	

Construction Features:

- Heavy-duty stainless steel exterior with 300 series stainless steel interior and aluminized steel top
- Foam-insulated walls, ceiling and doors
- Modular wall and ceiling panels with cam interlocks
- Tubular heaters; non-submerged to extend life
- Lighted interior
- Inner bumpers to protect interior walls and doors
- 208/240VAC 1- or 3-phase power, field convertible

Performance Features:

- Rapid responding air-wash heat and humidity system
- Proofing Heat Range: 70-120 deg F
- Humidity Range: 50-99%
- PID-type controller design to ensure rapid and accurate response without overshoot

Control Features:

- Control is mounted in the door at eye-level
- Large LED displays for Time, Temperature, and Humidity
- Five unique timers to manage multiple products simultaneously

Options and Accessories:

- Rugged 300-series stainless steel floor
- 72610-48 Water Filtration System

LBC reserves the right to make changes to this document without notice

Sheet No. LRP2N-30-120 (12/17)



Roll-In Proofer — Standard, Two Door, 58.4" Wide

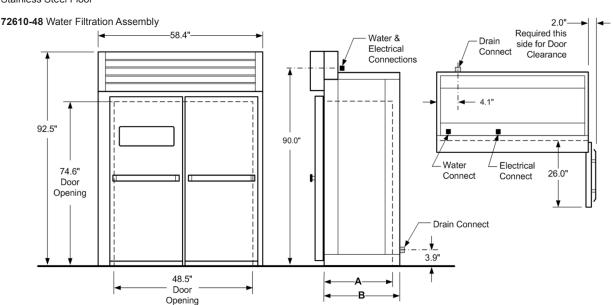
Series LRP2N-30 to -120

Installation Requirements:

- Factory authorized start-up required
- Ships knocked down. Requires on-site assembly
- Appliance is designed to operate at normal room temperatures
- Clearance to combustibles is 0" sides and back
- Floor must be level to within 1/8" per foot. Difference for entire floor must not exceed 3/4"
- For installation on non-porous surfaces only

Options and Accessories:

Stainless Steel Floor



Dimensions:

Model	Dim A (in)	Dim B (in)
LRP2N-30	26.1	31.1
LRP2N-40	36.1	41.0
LRP2N-50	46.1	51.0
LRP2N-60	56.1	61.0
LRP2N-70	66.1	71.0
LRP2N-80	76.1	81.0
LRP2N-90	86.1	91.0
LRP2N-100	96.1	101.0
LRP2N-110	106.1	111.0
LRP2N-120	116.1	121.0

Sni	ipping	intorn	nation:

Weigh	it (lbs)	Freight
Actual	Shipping	Class
1070	1170	
1102	1227	
1075	1200	
1306	1431	
1363	1488	85
1510	1635	05
1655	1781	
1801	1926	
1962	2086	
2132	2256	

Minimum Water Quality Requirements:

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

Utility Requirements:

	Voltage Total kW	Total kW	MCA		МОР		Water	Drain
		TOTAL KVV	1 Phase	3 Phase	1 Phase	3 Phase	vvater	Diaiii
	208	5.0	30	20	50	50	1/2" NPT,	3/4" copper,
	240	6.6	35	20	50	50	cold, filtered	Route to air gap drain

LBC Bakery Equipment, Inc. 6026 31st Ave NE, Marysville, WA 98271, USA
Toll Free: 888-722-5686 (888-RACKOVN) sales@lbcbakery.com www.lbcbakery.com