

tem No.:	
Project:	
Quantity:	

Retarder Proofer — Two Door, Condenser Included

Series LRPR2N-HO-C



LRPR2N-30HO-C (Rack not included)



Meets UL 197 and NSF 2 Standards

Short Bid Specification:

Proofer Retarder shall be an *LBC Bakery Equipment Model LRPR2N-__HO-C* (insert 30, 40, 50, 60, 70, or 80 to indicate desired depth). Appliance shall be a double-wide roll-in rack unit, electrically heated (5 to 6.6 kW) with double doors, a quick response air-wash heat and humidity system, high output refrigeration system that includes the solenoid valve(s), expansion valve(s), line dryer(s) and epoxy coated evaporator coils, and modular foam-insulated panel construction. Interior shall be 300 series stainless steel with perimeter bumpers to protect door and walls. Doors shall have a magnetic seal, automatic closers and a 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. **Pre-charged refrigeration shall be optional**.

Standard Product Warranty:

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

Rack Capacity:

Model	Side Load	End Load	Double
LRPR2N-30HO-C	1	1	N/A
LRPR2N-40HO-C	3	2	1
LRPR2N-50HO-C	3	3	1
LRPR2N-60HO-C	4	4	2
LRPR2N-70HO-C	5	5	2
LRPR2N-80HO-C	6	6	2

Construction Features:

- Heavy-duty stainless steel exterior with 300 series stainless steel interior and aluminized steel top
- Foam-insulated walls, ceiling and door
- 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
- 120/208VAC or 120/240VAC 1- or 3-phase power, field convertible
- Refrigeration system with epoxy-coated evaporator coils and R404A refrigerant

Performance Features:

- Dual purpose, provides both proofing and retarding
- Rapid responding air-wash heat and humidity system
- Proofing Temperature Range: 70-120 deg F
- Retarding Temperature Range: 34-45 deg F
- Humidity Range: 50-99%
- Evaporators sized for high humidity levels to prevent drying of product
- Refrigeration system sized for rapid pull-down
- 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

Options and Accessories:

- Pre-charged refrigeration system
- Rugged 300-series stainless steel floor
- 72610-48 Water Filtration System

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

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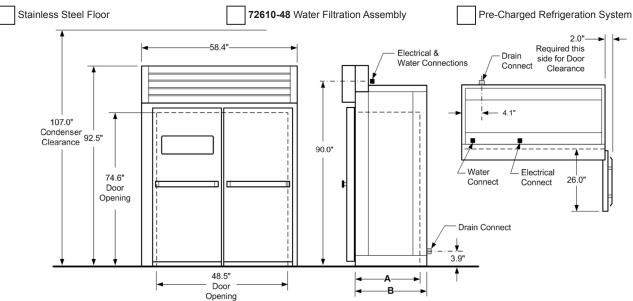
Series LRPR2N-HO-C

Installation Requirements:

- Factory authorized start-up required
- Ships knocked down. Requires on-site assembly
- Appliance is designed to operate at normal room temperatures
- Should not be installed within 4" of oven or other heat source to prevent heat transfer
- 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

Note: Refrigeration system may require installation by a licensed refrigeration technician

Options and Accessories:



Utility Requirements:

ounty requirements.						
Model	Cooling *		Heating * (6.0 kW max)			Retarder
Model	MCA	MOP	MCA 1 ph	MCA 3 ph	MOP	kBTU @ 35 deg F
LRPR2N-30HO-C	8	15	34	20	50	4.5
LRPR2N-40HO-C	8	15	34	20	50	4.5
LRPR2N-50HO-C	9	15	34	20	50	5.5
LRPR2N-60HO-C	13	20	34	20	50	5.5
LRPR2N-70HO-C	13	20	34	20	50	7.0
LRPR2N-80HO-C	16	20	34	20	50	7.0
* O concrete electrical expedience required						

Dimensions:

Dim A (in)	Dim B (in)
29.0	31.0
39.0	41.0
49.0	51.0
59.0	61.0
69.9	71.0
79.0	81.0

Shipping Information:

Weig	Freight	
Actual	Shipping	Class
1100	1200	
1157	1282	
1329	1454	85
1411	1536	00
1493	1518	
1665	1790	

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

Note: 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.

Water Requirements:

Water	Drain
1/2" NPT, cold, filtered 0.07 gpm @ 60 psi	3/4" copper, Route to air gap drain

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^{* 2} separate electrical supplies required