

Double Rack Oven - Gas

Model LRO-2G5



LRO-2G5 (Rack not included)



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 counterflow heat exchanger, waterfall type steam generation system and 5" thick compartment insulation. Oven is rated for 0" combustible wall clearance at sides and back. Oven has a heavy-duty rack lift with gear-driven rotation system, digital control or optional touch screen control with Android™, integrated hood meeting NFPA 96 and Type I & II construction standards, plus all the features listed.

Standard Product Warranty:

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

Maximum Capacities per Oven:

| | |
|----------------------------------|-----|
| 18" x 26" full-size Sheet Pans † | 40 |
| 12" x 20" x 4" Hotel Pans # | 52 |
| 1 lb loaves of bread | 200 |
| 1-1/2 lb loaves of bread | 100 |

† Based on 3" spacing # Based on 6" spacing

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 racks or one double rack

Performance Features:

- Energy Star Certification
- 100-525 deg F temperature range
- Patent pending linear counterflow heat exchanger
- Burner manifold uses inshot burners with hot surface igniter
- High volume, waterfall steam system
- Three-point, air circulation system with adjustable shutters
- Exhaust heat recovery system increases fuel efficiency
- Self adjusting clutch protects operator and prevents 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, shall be by others)
- Fully integrated hood with single point exhaust connection
 - Rooftop ventilator not included
- 20 ga fully welded stainless steel body construction
- 16.5 sqft hood capture area. Filter Velocity = 120 fpm @ 0.3" w.c. and 800 cfm

Control Features:

- **Digital Display Control (Standard):**
 - 40 programmable recipes with 6 quick select buttons
 - Two control modes with programmable features
 - > Single-step cooking (Standard)
 - > 6-step cooking (Optional)
 - Programmable features: Steam, Vent, Blower Delay and Pulse Air
 - Selectable Automatic Temperature Setback
- **Manual Backup Control (Standard):**
 - Manually control heat and blower, lights and rotation, and steam
- **Touch Screen Control with Android™ (Optional):**
 - 8" full-color graphic display and touch screen
 - Easy-to-select recipe list with photos
 - Large storage library for recipes with up to 6 steps
 - Full feature recipe programming or manual operation
 - Edit recipe name, recipe number, and photo
 - Recipe day planner
 - 3 user levels with customizable user permissions
 - Bi-directional email access to recipes and day planner
 - Wi-Fi interface

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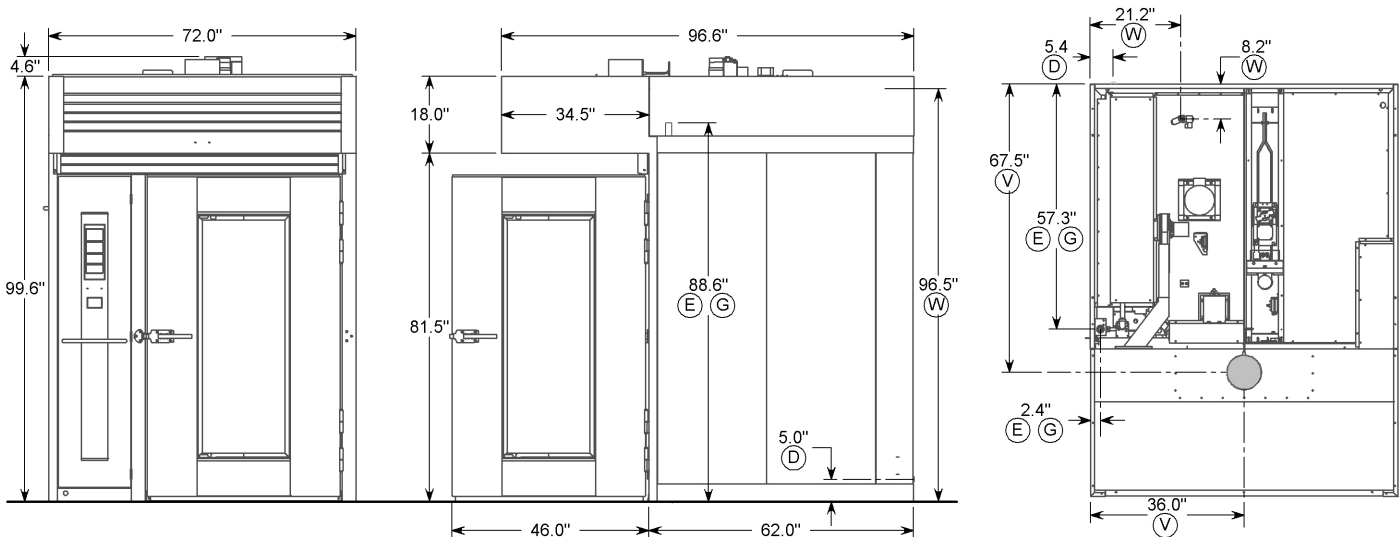
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Installation Requirements:

- Factory authorized start-up required
- Oven ships split in two halves for movement through 36" opening. Two crates = 112"L x 68"W x 44"H
- 112" ceiling clearance required for tip-up
- No buried utilities under floor
- Floor must be noncombustible supported by noncombustible structure
- Clearance from combustible surfaces: 0", sides and back

Options and Accessories:

- | | | |
|---|---|--|
| <input type="checkbox"/> "A" Lift | <input type="checkbox"/> LP Gas | <input type="checkbox"/> Single Oven Racks |
| <input type="checkbox"/> "C" Lift | <input type="checkbox"/> 120V, 1ph and 240V, 1ph, 60hz Electrical | <input type="checkbox"/> Double Oven Racks |
| <input type="checkbox"/> Touch Screen Control with Android™ | <input type="checkbox"/> 120V, 1ph and 480V, 3ph, 60hz Electrical | <input type="checkbox"/> Correctional Security Package |



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:

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

‡ Consult your local codes for installation requirements

‡ Normal water consumption is approximately 4.5 gal/hr

* This connection requires 5 wires: L1, L2, L3, Neutral and Ground

Shipping Information:

| Crate L x W x H | Actual Weight | Ship Weight | Freight Class |
|---------------------|---------------|-------------|---------------|
| 112"L x 68"W x 44"H | 3,380 lbs | 4,380 lbs | 77.5 |