Models LCR5 and LCR7
5-Spit and 7-Spit Rotisserie Ovens
Installation, Service and Parts Manual

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This LBC Rotisserie was manufactured to rigid standards. The appliance has been tested and is listed by Intertek Testing Services (ETL Semko) and meets applicable safety and sanitation standards.

A) The responsibility of the manufacturer is to supply suitable, comprehensive instructions and recommendations for proper operation and maintenance.

B) All operations, maintenance and repair of this or any LBC Bakery Equipment appliance must be performed by properly trained and qualified personnel, and all such operations, maintenance and repair must be performed in a diligent manner. It is the responsibility of the owner/operator to ensure proper training and diligence of any person coming into contact with either the subject units or the output (product, fumes or otherwise) of the subject units. It is the responsibility of the owner/operator to ensure that the subject units are installed and operated in accordance with OSHA Standard 1910.263.

C) A regular periodic program of cleaning, inspection and maintenance must be established and comprehensive maintenance records maintained. It is the sole responsibility of the owner/operator to establish, schedule and enforce the frequency and scope of these programs in keeping with recommended practice and with due consideration given to actual operating conditions.

D) The appliance must be operated within limits which will not exceed its working limits. It is the responsibility of the user to operate this appliance in accordance with the rules and limits described in this manual and the published product specification sheet, and in accordance with the directions and instructions of the owner/operator of the appliance or employer, and in accordance with applicable federal, state and local laws and ordinances.
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SPECIFICATIONS

LBC Kitchen Series Electric Rotisserie  Models: LCR5 & LCR7

INSTALLATION REQUIREMENT
Each unit ships separately. Stacking or placing on stand, legs or casters is required.

OPTIONS & ACCESSORIES (Check as Required)
- Front Door only
- Front & Rear Doors
- Rear Door Handle
- 4" [102mm] Legs
- 6" [152mm] Legs
- Swivel Casters
- Stainless Carousel
- Non-stick Carousel
- Stainless Angle Spits
- Non-Stick Angle Spits
- Stainless Fork Spits
- Non-Stick Fork Spits
- Stainless Baskets
- Non-Stick Baskets
- Hand-Held Temperature Probe
- LST5 Stand with Casters (for LCR5 only)
- LST7 Stand with Casters (for LCR7 only)
- LHC7 Holding Cabinet (for LCR7 only)
- Restraint Kit

* Appliance heights do not include legs or casters. Add 4.0" [102mm] for countertop legs, 6.0" [152mm] for floor legs or 4.5" [114mm] for casters. Add 32.1" [815mm] for stand with casters.

<table>
<thead>
<tr>
<th>Model</th>
<th>H*</th>
<th>W</th>
<th>D1</th>
<th>D2</th>
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<th>D4</th>
<th>Actual Weight</th>
<th>Shipping Weight</th>
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<td>31.5&quot; [800mm]</td>
<td>21.7&quot; [551mm]</td>
<td>26.3&quot; [668mm]</td>
<td>27.1&quot; [688mm]</td>
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<td>38.9&quot; [988mm]</td>
<td>26.5&quot; [673mm]</td>
<td>32.6&quot; [828mm]</td>
<td>32.8&quot; [829mm]</td>
<td>31.6&quot; [803mm]</td>
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<td>38.9&quot; [988mm]</td>
<td>26.5&quot; [673mm]</td>
<td>32.6&quot; [828mm]</td>
<td>32.6&quot; [828mm]</td>
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<td>20</td>
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**CONFIGURATIONS**

**Countertop or Floor Mount**
- Rotisserie
- **Countertop:** 4.0" [102mm] Legs
- **Floor:** 6.0" [152mm] Legs or 4.5" [114mm] Swivel Casters with Brakes

**Stand Mount**
- Rotisserie
- LST5 Stand (for LCR5 Rotisserie) or LST7 Stand (for LCR7 Rotisserie or LHC7 Holding Cabinet)

**Stacked Appliances**
- Combinations:
  - 2 ea LCR5 Rotisseries
  - 2 ea LCR7 Rotisseries
  - 1 ea LCR7 Rotisserie + 1 ea LHC7 Holding Cabinet
- **NOTE:** When a Rotisserie is stacked with a Holding Cabinet, it may be installed on the top or bottom
- 6.0" [152mm] Legs or 4.5" [114mm] Swivel Casters with Brakes
CONDITIONS of INSTALLATION

LBC Bakery Equipment Co. shall, for a fee contingent on site location and provided that the conditions of installation are met, provide a factory-authorized service agency to install the LBC Rotisserie. The job site must be ready for the installation before LBC Bakery Equipment Co. or its authorized agent arrives. If the installation site is not properly prepared or if there are construction delays, the customer shall be responsible for all expenses incurred during this delay. All expenses resulting from job delay or extension, for reasons beyond the control of LBC Bakery Equipment Co., shall be the responsibility of the customer. Installation shall be conducted during normal business hours. This installation is for a single trip. Start-up and training are not included.

IN ALL CASES, THE ELECTRICAL, MECHANICAL CONNECTIONS AND VENTILATION MUST MEET ALL FEDERAL, STATE AND LOCAL CODES OR ORDINANCES.

It is the responsibility of the owner/operator to do the following:
A) Secure all required permits and meet all local code requirements.
B) Ensure the installation site is cleared and ready for installation before the authorized installer arrives on site. The site shall be smooth and level.
C) Provide electrical utilities within five (5) feet of the installation location per the specifications provided by LBC Bakery Equipment Co.
D) Provide licensed trades person to make the final electrical connections.
E) Provide adequate ventilation, including vented hoods and associated roof penetrations.
F) Remove all packing materials, crates, etc. resulting from the installation.
G) Provide any sheet metal work required by local codes or otherwise to bridge gaps between appliance and adjacent walls or other building structures.
RECEIVING and UNPACKING

CAUTION

THIS APPLIANCE WEIGHS UP TO 610 LBS. FOR SAFE HANDLING, INSTALLER SHOULD OBTAIN HELP AS NEEDED OR EMPLOY APPROPRIATE MATERIAL-HANDLING EQUIPMENT (SUCH AS A FORKLIFT, DOLLY OR PALLET JACK) TO REMOVE THE UNIT FROM ITS PACKING MATERIALS AND TO MOVE IT TO THE PLACE OF INSTALLATION.

CAUTION

SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.

Receiving

Upon receiving the appliance, immediately check for damage (both visible and concealed) and loss. Visible damage must be noted on the freight bill at the time of delivery and signed by the carrier’s agent. Concealed damage or loss means damage or loss which does not become apparent until the merchandise has been unpacked. If concealed damage or loss is discovered upon unpacking, make a written request for inspection by the carrier’s agent within 15 days of delivery. All packing material should be kept for the inspection. DO NOT return damaged merchandise to LBC Bakery Equipment; you must file your claim with carrier.

Location

Prior to unpacking, move the appliance as near to its intended location as practical. Existing packaging will help protect the oven from physical damage normally associated with moving it through hallways and doorways.

Unpacking

The appliance will arrive inside a wood frame and affixed to a pallet. Remove the wood frame and strapping bands before lifting the unit from the pallet and placing in its intended location.
INSTALLATION (Part 1 of 3)

WARNING
INSTALLATION OF THIS APPLIANCE MUST BE DONE BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT.

CAUTION
ALL ELECTRICAL, MECHANICAL CONNECTIONS AND VENTILATION MUST MEET ALL FEDERAL, STATE AND LOCAL CODES OR ORDINANCES.

CAUTION
THIS APPLIANCE WEIGHS UP TO 610 LBS. FOR SAFE HANDLING, INSTALLER SHOULD OBTAIN HELP AS NEEDED OR EMPLOY APPROPRIATE MATERIAL-HANDLING EQUIPMENT (SUCH AS A FORKLIFT, DOLLY OR PALLET JACK) TO REMOVE THE UNIT FROM ITS PACKING MATERIALS AND TO MOVE IT TO THE PLACE OF INSTALLATION.

CAUTION
ANY STAND, COUNTER OR OTHER DEVICE ON WHICH THIS APPLIANCE WILL BE LOCATED MUST BE DESIGNED TO SUPPORT ITS WEIGHT.

NOTICE
During the first few hours of operation, you may notice a small amount of smoke coming from the rotisserie and/or a faint odor. This is normal in a new oven and will disappear after a few hours of use.

Clearances
Minimum clearance from combustible construction: 0” [0mm] from sides, 1” [25mm] from back (single-door ovens only) or 6” [152mm] from back (double-door ovens) and 6” [152mm] from top. This appliance may be installed on combustible surfaces. The installation location must allow adequate clearances for servicing and for the proper operation of the loading door(s).

Legs, Casters or Stand
Legs or casters are available for single and stacked appliance combinations. Additionally, a single unit may have a stand. Install the appliance on legs, casters or a stand with the stainless steel hardware provided (16 ea of the following: 10-1.2x20mm hex bolts, 10mm split lock washer and 10mm plain washers).

Stacking
If stacking appliances, gently place the top oven on the bottom oven with the doors and sides aligned. When a Rotisserie is stacked with a Holding Cabinet, it may be installed on the top or bottom. Secure the appliances through the pre-attached stacking brackets at the underside of each appliance and into the threaded receiving holes at the topside of each appliance. Use the stainless steel hardware provided (16 ea of the following: 10-1.2x20mm hex bolts, 10mm split lock washers and 10mm plain washers). Check both appliances to ensure they are level.

Skewers or Baskets
Unpack the optional skewers or baskets (shipped inside the oven) and install on the carousel wheels. Skewers slide into the existing holes in the wheels. Baskets hang from the pins located at the inner surfaces of the wheels. No mounting hardware is required to install these parts. Before installing, wash parts in warm, soapy water and rinse with clean water.
Drip Plates
Unpack both drip plates (shipped inside the oven) and place at the bottom of the oven cook chamber.

Electrical Power Connection
A mounting plate with a 1.25” [32mm] hole to connect an electrical conduit connector is installed at the bottom of the control compartment. The plate may be moved to the top or rear of the appliance to accommodate different connection points as shown in the Specifications section of this manual. Use flexible conduit or cord if the oven is installed with casters, providing sufficient length to allow the oven to be moved for cleaning without applying tension to the electrical connections.

Safety Tether
Units on casters must be secured to a building structure with the safety tether provided. Affix one end of the tether to a side panel of the unit (the non-control side is recommended) using any existing panel mount screw. An additional hole must be drilled next to the existing mount screw to affix the 2-hole plate located on either end of the tether. A drill bit and mounting hardware are provided in the tether kit. Attach the loose end of the tether to a secure structure and affix the warning label provided (“WARNING – ATTENCION: RISK OF ELECTRIC SHOCK …”) to the control-side panel.

Interim Inspection
Prior to turning oven on, verify the following:
- Loading door(s) open/close freely past 90° without obstruction
- All packing materials have been removed from inside oven
- Carousel wheel shipping ties (at left hand carousel support hub and/or right hand drive arm) have been removed
- Clear protective plastic covering data plate has been removed
- Fingerprints, tape residue, etc. have been cleaned from oven interior and exterior
- Any loose screws have been tightened; any loose power connections have been tightened

Controller Startup Check (Refer to Controller Operation section)
While oven is connected to live power, press the control panel power button and verify that the following conditions occur on initial startup:
- Recipe number appears in the recipe LED display
- For recipes 1 through 6, the corresponding “quick select” recipe button status light is illuminated
- Oven pre-heats (elements are energized) to the temperature programmed in the open recipe
- Carousel wheel rotates
- Interior lights are off
- Interior heat-circulation fans are on
- Control compartment axial fan is on
- Values appear in the actual temp, set point and timer LED displays
Loading Door Switch Check
While the oven is preheating, open the loading door and verify the following conditions:

- The word “door” flashes in the timer display (NOTE: For ovens with two doors, each door must be checked independently)
- Heat is off (elements are de-energized)
- Carousel wheel stops rotation
- Interior lights are off
- Interior heat-circulation fans are off

Jog Feature Check
While the oven is preheating, open the loading door and allow the carousel to stop rotating. With the door open, press-and-hold the jog button and confirm that the carousel rotates. Also confirm that the carousel stops when the jog button is released.

Interior Lights Check
While the oven is preheating, press the start/stop button and verify that both interior lights illuminate.

Set Temperature Scale
Simultaneously press-and-hold set point up and down arrows for 3 seconds to change scale from °F to °C and back.

Controller Calibration
Insert a thermocouple inside the appliance cook chamber at the center of any oblong hole in the fan cover. Route the probe wire out of the loading door opening and adjust the oven set point to 350°F (177°C). Allow the oven to reach the set point and stabilize for at least 90 minutes. If the thermocouple reading and the controller actual temperature differ by more than a couple degrees, the control must be calibrated. To begin, make a note of the temperature difference between the thermocouple and the controller actual temperature, then turn the control power button off and hold the probe button for 3 seconds until a value appears in the set point display. Use the set point up or down arrow to add or subtract the difference in temperature. (EXAMPLE: If the thermocouple is 10° higher than the actual temperature, add 10. If the thermocouple is 10° lower than the actual temperature, subtract 10.) Turn the control button on and re-check the thermocouple against the controller actual temperature. Repeat this procedure until the two temperatures match.
CONTROLLER OPERATION

Recipe Arrow Buttons & Display
Use arrow button to scroll through recipes (1 through 20); recipe number will appear in display

Quick-Select Recipe Buttons
Easy access to most-frequently-used recipes

Recipe Save Button
After creating a recipe, press this button twice to save it

Back +3 Button
Use this button to go back one event while a recipe is running

Change Temperature Scale
Simultaneously press-and-hold up and down arrows for 3 seconds to change scale from ºF to ºC and back

Cook Event Buttons
Use these when creating a recipe; up to 3 events may be programmed (NOTE: To ignore sear and/or roast events, enter a time of 00:00 for that event)

Timer Start/Stop and Reset Button
Press to start/stop timer; press-and-hold for 3 seconds to reset timer

Jog Button
Press-and-hold this button to rotate carousel position when loading door is open
NOTICE

Service on this or any other LBC appliance must be performed by qualified personnel. For an approved service representative in your area, visit our website at www.lbcbakery.com or call our factory toll free at 1-888-722-5686.

CAUTION

USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY LBC OR THEIR AUTHORIZED DISTRIBUTORS CAN CAUSE BODILY INJURY TO THE OPERATOR AND/OR DAMAGE TO THE APPLIANCE AND WILL VOID ALL WARRANTIES.

WARNING

BOTH HIGH AND LOW VOLTAGES ARE PRESENT INSIDE OF THIS APPLIANCE WHEN THE UNIT IS PLUGGED/WIRED INTO A LIVE RECEPTACLE. BEFORE REPLACING ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTRIC POWER SUPPLY.

CAUTION

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WARNING

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PARTS LIST (Part 2 of 4)

1 Controller
20 Heating Elements
21 Fan Capacitors
22 Thermocouple Temperature Sensor
23 Relays
24 Alarm
25 Contactor
26 Transformer
27 Power Distribution Block
28 High Limit Cutout

32 Motor Capacitor
31 Motor
30 Gearbox
29 Gearbox
2 15A Fuses
3 Fuse Holders

Control Compartment (Side Panel Removed)

40 Thermal Snap Disc
41 Ceiling Fans
42 Ceiling Fan Blade
### PARTS LIST (Part 3 of 4)

**Item No.** | **Part Description** | **Quantity** | **Part No.** | **Usage**
--- | --- | --- | --- | ---
1 | Controller | 1 | 40102-76 | 
2 | 15A Fuse | 2 | 30900-01 | 
3 | Fuse Holder | 2 | 30901-02 | 
4 | Axial Fan | 1 | 71500-33 | 
5 | Fan Guard | 1 | 50201-11 | 
6 | Handle, Loading Door | 1 | 180-781-1 | 5-Spit only 
   | Handle, Loading Door | 1 | 180-781-2 | 7-Spit only 
7 | Loading Door, Inner | 1 | 71300-32 | 5-Spit only 
   | Loading Door, Inner | 1 | 71300-30 | 7-Spit only 
8 | Loading Door, Outer - Front | 1 | 71300-33F | 5-Spit, front door only 
   | Loading Door, Outer - Rear | 1 | 71300-33R | 5-Spit, rear door only 
   | Loading Door, Outer - Front | 1 | 71300-31F | 7-Spit, front door only 
   | Loading Door, Outer - Rear | 1 | 71300-31R | 7-Spit, rear door only 
20 | Element, 2kW | 2 | 11090-37 | 5-Spit only 
   | Element, 2kW | 0 or 1 | 11090-39 | 7-Spit, 1 phase only 
   | Element, 3kW | 2 or 3 | 11090-40 | 7-Spit only 
21 | Capacitor, Fan (2.2μF) | 2 | 40704-11 | 
22 | Thermocouple Temperature Sensor | 1 | 41100-31 | 
23 | Relay | 3 | 30701-05 | 
24 | Alarm | 1 | 30802-07-1 | 
25 | Contactor | 1 | 30700-17 | 
26 | Transformer | 1 | 31400-26 | 
27 | Power Distribution Block | 1 | 30500-07 | 
28 | High Limit Cutout | 1 | 30401-33 | 
29 | Gearbox (90 Degrees, 1:90 Ratio) | 1 | 30200-50 | 
30 | Gearbox (1:10 Ratio) | 1 | 30200-49 | 
31 | Motor | 1 | 30200-51 |
## PARTS LIST (Part 4 of 4)

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### Optional Parts and Accessories

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<td>4&quot; Adjustable Leg</td>
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<td>67</td>
<td>Basket, Stainless Steel</td>
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<td>LCR5-SB</td>
<td>5-Spit Only</td>
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<td>LCR7-SB</td>
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<td>Restraint Kit (Safety Tether)</td>
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<td>Stacking Kit</td>
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<td>Kit, Rotisserie 4</td>
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<td>Hand Held Probe Kit</td>
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<td>Kit, Rotisserie 5</td>
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LIMITED WARRANTY

LBC Bakery Equipment ("LBC Equipment") has been skillfully manufactured, carefully inspected and packaged to meet rigid standards of excellence. LBC Bakery Equipment, Inc. (LBC) warrants products produced and sold by LBC and its duly authorized agents against defects in materials and workmanship within the following limitations:

**What is Provided:**
- Limited replacement parts as specified below, including standard ground shipping from LBC or service parts center when required.
- Limited labor for repair as specified below, including authorized service agent's transportation, portal to portal, up to one hundred (100) miles round trip and two (2) hours travel time.
- LBC, or an authorized service representative, will repair or replace, at LBC's sole discretion, any LBC equipment, including but not limited to the listed exclusions.

**Coverage Period:**
Extending from the date of shipment from LBC or its duly authorized dealer/distributor for the specified period.
- LRO and LMO Model Rack Ovens, LRP Model Rack Proofer, LPR Model Retarder Proofer, LCR Model Rotisseries and LHC Model Holding Cabinets for a period of one (1) year limited parts and labor.
- Replacement parts shall be warranted for a period of ninety (90) days after installation by an authorized LBC service agent.

**Conditions:**
- Covered equipment must have been properly installed according to the requirements of the installation manual and applicable local codes.
- The equipment shall not have been abused, misused or neglected or used for purposes other than intended by LBC.
- Water connected to the appliance shall have been in compliance with the following requirements:
  - Cold Water: 30 - 80 PSI
  - pH: 7 - 7.5
  - Conductivity: < 1/500,000 Ω per inch
  - Total Dissolved Solids: < 100 ppm
  - Hardness: 6.3 - 8.8 grains per gallon
  - Maximum Salinity and Ion content:
    - Chlorides: < 30 ppm
    - Sulfates: < 40 ppm
    - Iron: < 0.1 ppm
    - Copper: < 0.05 ppm
    - Manganese: < 0.05 ppm
- It is the responsibility of the purchaser to install and maintain the water supply to the appliance. Failure to provide satisfactory water quality in accordance with the operating manual requirements can cause damage to internal components and will void the warranty.
- All repair work is to be performed by an LBC authorized service agent.
- Equipment must be at the installation location of the original purchaser/user and shall not have been resold or reclaimed by another party.

**Conditions (Continued):**
- LBC equipment is for commercial use only. If sold as a component of another (OEM) manufacturer's equipment, or if used as a consumer product, such equipment is sold AS IS and without any warranty.
- Conditions of sale of the equipment shall have been met in full.
- The request for repair shall be made within the limited period of the warranty. Failure to meet the above conditions will void this warranty.

**Exclusions:**
This warranty does not cover the following:
- Routine general maintenance, or periodic adjustment.
- Thermostat calibration after the first 30 days of use.
- Glass, Lamps, Gaskets, Oven Racks and other consumable parts.
- Air and gas burner adjustments.
- Fuse replacement.
- Cleaning and adjusting burners and pilot burners.
- Rack oven shutter adjustments.
- Repairs and adjustments of the refrigeration portion of the temperature controllers and other repairs or adjustments resulting from the improper installation.
- Reapplication of screws and fasteners.
- Failures caused by erratic or inadequate electrical, water, ventilation or gas service.
- Unauthorized repairs.
- Premature rusting, corrosion, or mineral build up caused by incoming water.
- Attached water treatment systems.
- Expedited freight on replacement parts other than standard ground shipments.
- Ordinary wear and tear.
- Use of the equipment for purposes other than those intended including non-commercial use such as residential or domestic.
- Appliances installed outside the contiguous U.S., including Alaska and Hawaii, and Canada.
- Incidental costs, charges, loss of business and damages as incurred by the user or others as a result of the use or failure of the equipment.
- Work and workmanship of the authorized service agent or others in the repair of the equipment.
- Other failures that are beyond the reasonable scope of this warranty.
- Damage caused during shipment is to be reported to the carrier, is not covered under this warranty, and is the sole responsibility of the purchaser/user.
- Natural disaster.

This warranty is exclusive and in lieu of all other warranties, expressed or implied, including expressed or implied warranties of merchantability or fitness for a particular purpose, each of which is hereby expressly disclaimed. The remedies described herein are exclusive and in no event shall LBC be liable for special, consequential or incidental damages for the breach or delay in the performance of this warranty.