



SINMAG
Company



Models LCR5 and LCR7

***5-Spit and 7-Spit Rotisserie Ovens
Operator's Manual***

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READ FIRST

THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL. IT IS THE RESPONSIBILITY OF THE OWNER/OPERATORS OF THIS APPLIANCE TO TRAIN, SUPERVISE AND AUTHORIZE ANY PERSON DESIGNATED AS AN OPERATOR. ALL OPERATORS MUST READ AND UNDERSTAND THIS MANUAL.



Your 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 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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SAFE OPERATING RULES (Part 1 of 2)

YOU MUST READ AND UNDERSTAND THIS SECTION BEFORE YOU OPERATE THIS APPLIANCE.

Hot Surfaces

- The appliance may be hot. Do not contact hot surfaces in the appliance interior without proper protection. Contact with hot surfaces can cause serious burns, loss of skin and hair and the use of limbs.
- The appliance door may not stay open and may close on its own.
- Avoid contact with hot surfaces when loading or unloading the oven. Use appliance mitts to handle spits, forks or baskets. Contact with hot product can cause you to react suddenly and result in spilling or dropping the product, which can cause physical harm.

Hot Water and Steam

- This appliance produces steam in the process of cooking. When opening the loading door, hot air and steam will be released from the oven interior. Steam is very hot and contact can cause serious burns, loss of skin and hair, loss of the use of limbs and serious injury to eyes and internal organs. Excessive contact with steam can even result in loss of life. Open the loading door slowly and keep your face and hands clear of the opening.
- Steam produced by the appliance can cause the floor to become wet. If this happens, wipe or mop up the water and alert other employees of the hazard.
- Steam and/or hot water may be expelled through the appliance drain. The drain line should be connected to a proper air gap drain during installation to allow excess water to be evacuated from the work area. Steam and water from the drain may be very hot and contact can cause serious burns, loss of skin and hair, loss of the use of limbs and serious injury to eyes and internal organs.
- Use caution to avoid slipping when operating this appliance or when in the area of the appliance. In the event that the drain becomes clogged, continued use of the appliance may result in water spilling onto the floor in the general work area around the appliance. If the drain becomes clogged and water spills on the floor:
 - Stop using the appliance to prevent more water spillage.
 - Mop up and clean up any water on the floor in front of the appliance or in the surrounding work area.
 - Alert other personnel, employees, customers or observers of the hazard.
 - Notify supervisor, servicer or maintenance persons and have the drain unclogged.
- In the normal operation of the appliance, product intended for cooking may spill onto the floor. If this happens:
 - Mop up and clean up any product on the floor in front of the appliance or in the surrounding work area.
 - Alert other personnel, employees, customers or observers of the hazard.

Sharp Edges and Pinch Hazards

- Use caution to avoid contact with sharp edges. Doors, covers, etc. may have edges that can cut or snag skin and clothes. Use caution when working on, cleaning or servicing the appliance.
- Keep hands and fingers out of the path of the loading door when closing to avoid pinching.

Strains, Over-Extension, Over-Exertion and Lifting Hazards

- Use caution when loading or unloading heavy product from the appliance. Cooked product may be heavy and result in sprains, strains or injury to back, arms, hands or legs. Do not lift more than you are safely capable of lifting.

Other Precautions

- Never stand on top of the appliance for any reason.
- Do not store anything on top of the appliance.
- The oven is not a self-cleaning appliance – do not attempt to burn off surface contamination.

SAFE OPERATING RULES (Part 2 of 2)

YOU MUST READ AND UNDERSTAND THIS SECTION BEFORE YOU OPERATE THIS APPLIANCE.

Smoke or Fire Hazard

- If you see flames or smoke in or around the appliance:
 - Turn the appliance off and contact your supervisor or an authorized service provider.
 - Call 911 or contact fire safety personnel in accordance with your employer's emergency plan.
 - **Do not open the loading door** as this will allow oxygen to reach any flames and may cause injury to persons, property damage and may cause loss of life.
- Do not operate the appliance or any other appliance if you hear bangs, pops or other abnormal noises. Turn off the appliance and contact your supervisor or authorized service provider.
- Do not allow any flammable materials to be put into the appliance. The following materials are flammable:
 - Gasoline and petroleum products, including wax and tar.
 - Wood chips, wood and paper.
 - Flour dust and fine corn meal that can become airborne.
 - Charred baked products or any other burned material.
 - Animal and vegetable fats that vaporize or become overheated.
- Do not operate the appliance if an attached fire suppression system or fire alarm system is dysfunctional or has been discharged. Contact your supervisor or contact the fire safety system servicer.
- If a fire suppression system discharges while you are operating the appliance, turn off the appliance and follow your employer's emergency plan, or exit the building or work area.

Electrical Hazard

- Do not operate the appliance if electrical covers are removed or there are frayed, burned or exposed wires or if any live electrical terminals are exposed. Turn off the appliance and any circuit breaker or disconnect device supplying electrical power to the appliance as described in your employer's emergency plan.
- Do not operate the appliance if any circuit breaker or fuse connected to the appliance becomes tripped and cannot be reset. Contact your supervisor or authorized servicer or electrician to correct the condition before operating the appliance. Alert other employees and service personnel to the hazard.
- Do not operate the appliance if you feel an electrical shock when in contact with the appliance or other devices attached to the appliance. Contact your supervisor or authorized servicer or electrician to correct the condition before operating the appliance. Alert other employees and service personnel to the hazard.

Improper Operation

- Do not operate the appliance if covers, doors or other components are removed.
- Do not operate the appliance if any other person has applied a lock-out on the electrical supply or has tagged the appliance in a way to suggest that the appliance not be used. Contact your supervisor for further instructions or refer to your employer's safety plan.

Health and Safety in Cooked Products

- For the safety and health of those who will consume goods produced through the use of the appliance, use all caution and diligence to prevent the ingestion of any item or material that is unsafe or unfit for human consumption.
- Do not use the appliance if you see any material floating in the air in the appliance or if you see any foreign matter in the finished food product.
- Do not use the appliance if you smell unfamiliar smells or if you smell any odor that you know to be unhealthy.
- Do not under-cook any product that can carry bacteria such as but not limited to e-coli, salmonella or any other pathogen.
- Do not cook, roast or handle any meat or meat product that contains any known diseases or pathogens.
- In all cases, follow all food-safe practices as mandated by law and your employer.

EQUIPMENT DESCRIPTION

Exterior Dimensions

- **Model LCR5:** 32.5" [826mm] Height 31.5" [800mm] Width 26.3" [668mm] Depth
- **Model LCR7:** 38.4" [975mm] Height 38.9" [988mm] Width 32.6" [828mm] Depth

NOTE 1: The depths shown are for LCR5-2D and LCR7-2D two-door (pass through) ovens and exclude handles. For LCR5-1D, add 0.8" [20mm]. There is no change in depth for the LCR7-1D.

NOTE 2: The heights shown do not include the legs, casters or stand. For countertop legs add 4.0" [102mm]. For floor legs add 6.0" [152mm]. For casters add 4.5" [114mm]. For the stand add 32.1" [815mm].

Construction

- The exterior top, front, rear and sides are constructed of stainless steel, as is the oven cook cavity (including the carousel parts, drip plates, spits, forks and baskets). The exterior underside is constructed of stainless steel and corrosion-resistant aluminized steel.
- The loading doors include double-pane tempered safety glass with a low-energy coating for increased efficiency. The inner panes are hinged to make cleaning easier.
- The oven cook cavity is insulated with high-temp insulation for reduced heat loss and increased energy efficiency.
- High-output halogen lamps are located at the upper front and rear of the oven to thoroughly illuminate the cook chamber for easy viewing.

Performance

- Fast-acting heater elements are utilized for energy-efficient convective cooking.
- Top-mounted fans thoroughly circulate convection air for even browning of the food product.

Capacity

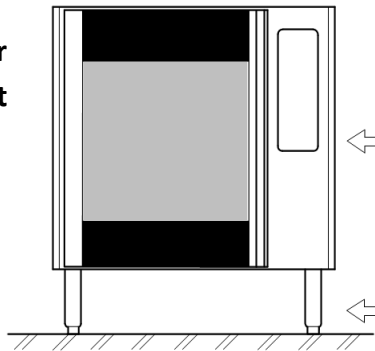
- **LCR5:** 15—20 Chicken Capacity
- **LCR7:** 28—35 Chicken Capacity

Controls

- Simple, intuitive and easy-to-understand layout.
- Large displays for time, temperature and recipe number.
- Sear, roast and warm/hold buttons to facilitate recipe setups.
- Up to 3-event recipe capability.
- Storage for up to 20 recipes.
- 6 quick-select buttons for your most-frequently-used recipes.
- Carousel and interior fans automatically stop when loading door is opened and automatically resume when door is closed.
- Press-and-hold jog button to rotate carousel while door is open for easier loading and unloading.
- Buzzer alarm to indicate end of cook cycle.
- Set point ranges from 145-480°F [63-250°C].
- Temperature scale can be either °F or °C with a single button press.
- On shutdown the last recipe settings used is retained in the control memory and reappears on subsequent startup.

CONFIGURATIONS

Countertop or Floor Mount



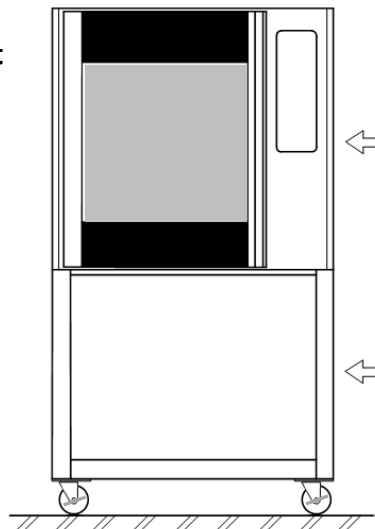
← Rotisserie

Countertop: 4.0" [102mm] Legs

Floor: 6.0" [152mm] Legs or
4.5" [114mm] Swivel Casters
with Brakes



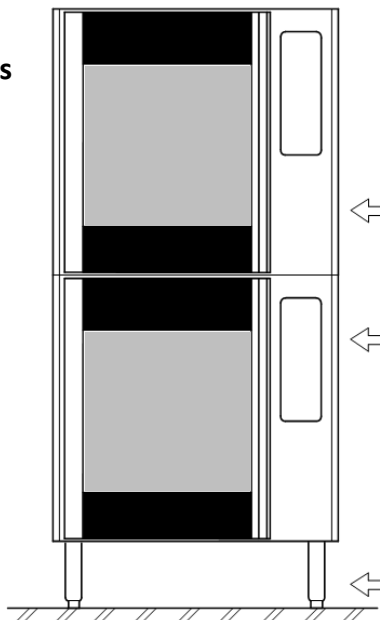
Stand Mount



← 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 **LHC7** Holding Cabinet + 1 ea **LCR7** Rotisserie

←

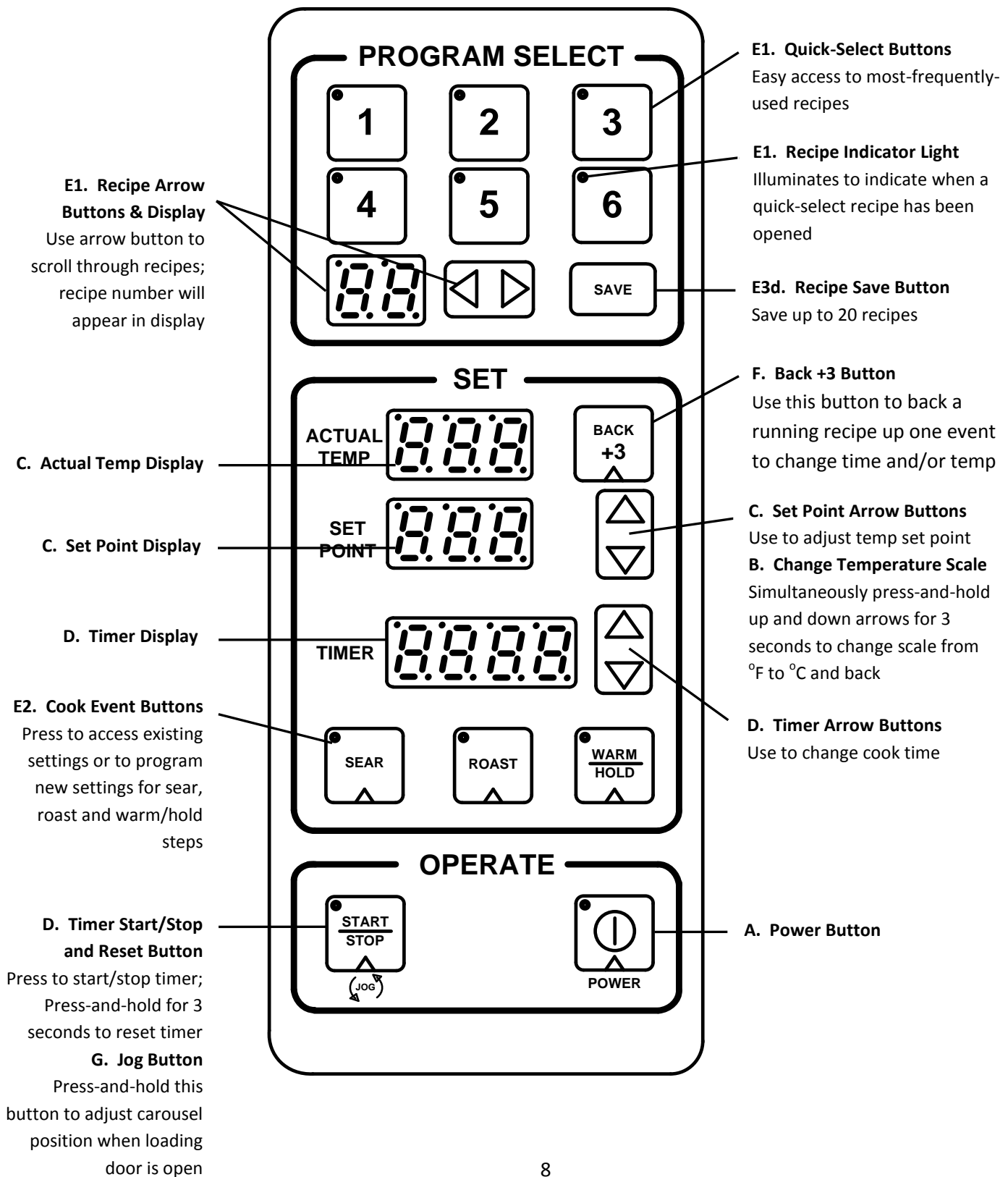
NOTE: When a Rotisserie is stacked with a
Holding Cabinet, It may be installed on the top
or bottom

6.0" [152mm] Legs or
4.5" [114mm] Swivel Casters
with Brakes



CONTROL OVERVIEW (Part 1 of 3)

See pages 9 and 10 for more thorough descriptions of the features shown below



CONTROL OVERVIEW (Part 2 of 3)

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.

- A Power Button.** Press this button to turn the oven on or off. The Power indicator light will remain on whenever the appliance is connected to an electrical supply.
- B Change Temperature Scale.** The oven can display temperatures in either °F or °C. To change from one scale to the other, simultaneously press-and-hold both Set Point arrows for 3 seconds. Unless selected otherwise, this scale will remain active for all future startups. Saved recipes will automatically change to the selected scale.
- C Set Point and Actual Temperature.** Use the set point arrows to enter the desired temperature, which will appear in the adjacent set point display. The oven will heat or cool to match the set point and the oven temperature will appear in the actual temp display
- D Cook Timer.** The timer start/stop and reset button can be used in the following ways:
- 1 Start the Timer.** Press the start/stop button once to start the timer. When the timer is counting, the timer colon will flash. If the loading door is opened while the timer is counting, the countdown will automatically pause. The countdown will resume when the door is closed. A buzzer will sound when the timer has counted to zero. Press any button on the control to silence the buzzer.
 - 2 Stop the Timer.** If the timer is counting, press the start/stop button again to stop the countdown. When the timer is stopped, the entire timer display will also flash.
 - 3 Reset the Timer.** Press-and-hold the button to reset the timer.
 - 4 Jog Feature.** If the loading door is open, the cook timer button will function as a jog button. See the Jog Button description in this section.
- E Recipe Features**
- 1 Storage and Quick-Select Buttons.** Up to 20 recipes may be stored. Six large, numbered Quick-Select buttons allow easy access to your most-frequently-used recipes with a single button push. All recipes can be accessed with the Program Select arrows. The recipe numbers will appear in the adjacent display as you advance through the recipes.
 - 2 Cook Event Buttons.** The sear, roast and warm/hold buttons allow you to create up to 3 cooking events. (NOTE: The set point and timer values for all 20 recipes have been factory-programmed for your convenience. These values may be used as is or changed as needed.)

CONTROL OVERVIEW (Part 3 of 3)

3 Creating and Saving Recipes. To create and save a recipe, do the following:

- a Sear.** Press the sear event button. The sear button light will flash, indicating the sear event is in programming mode. The temperature and timer values will appear in the adjacent displays. Use the set point and timer arrows to enter the desired temp and time. (NOTE: If you wish to skip the sear event for your recipe, change the timer value to "00:00".)
- b Roast.** Press the roast event button. The roast button light will flash, indicating the roast event is in programming mode. The temperature and timer values will appear in the adjacent displays. Use the set point and timer arrows to enter the desired temp and time. (NOTE: If you wish to skip this event for your recipe, change the timer value to "00:00".)
- c Warm/Hold.** Press the warm/hold event button. The warm/hold button light will illuminate, indicating the warm/hold event is in programming mode. The temperature will appear in the adjacent display. (NOTE: The timer display will be blank while in warm/hold mode.)
- d Save the Recipe.** Press the save button twice to save the recipe.

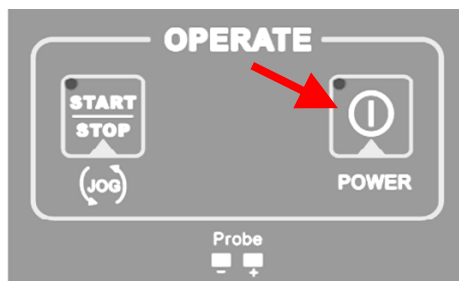
F Back +3 Button. This button allows you to back up one event to change temperature and/or time in a running recipe. A single press backs the program up one event and adds 3 minutes to that event.

G Jog Button. Press-and-hold this button to rotate the carousel while the loading door is open. You can also rotate the carousel by closing the door.

OPERATION (Part 1 of 4)

How to Program and Save a Recipe

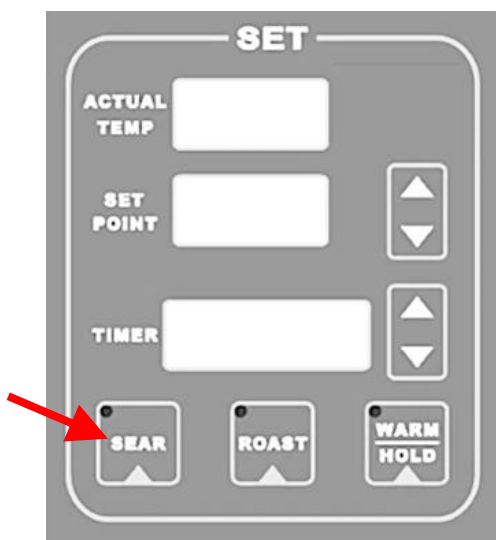
- Press the power button to turn the oven on.



- Select a recipe number.** Up to 20 recipes may be saved. Buttons 1 through 6 are Quick-Select buttons intended for your most-used recipes. Recipes 7 through 20 can be accessed with the program select arrows. The recipe number selected will appear in the adjacent display.

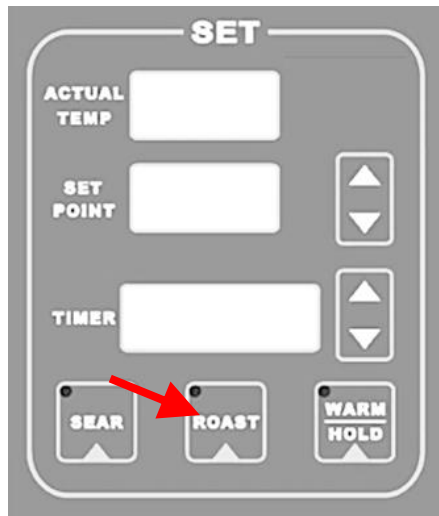


- Setup or deactivate the sear step.** To setup, press the sear button and enter a set point and time. If you prefer to deactivate the sear step, enter a sear time of "00:00."

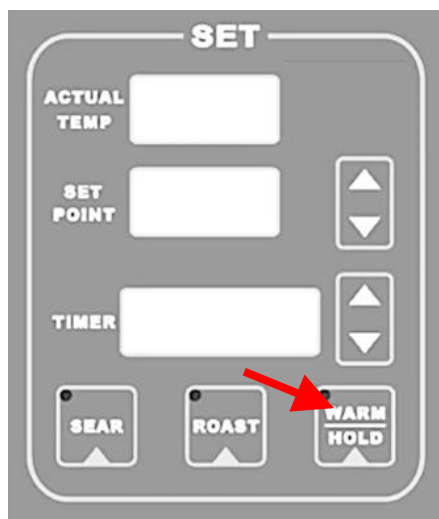


OPERATION (Part 2 of 4)

- **Setup or deactivate the roast step.** To setup, press the roast button and enter a set point and time. If you prefer to deactivate the roast step, enter a roast time of "00:00."



- **Setup the warm/hold step.** To setup, press the warm/hold button and enter a set point. (NOTE: The warm/hold step has no time parameter and the timer display will be blank.)



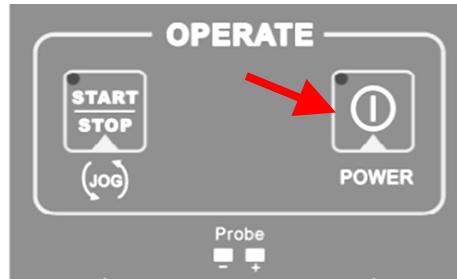
- **Press save button twice to save your recipe.** The oven will automatically adjust to the set temp of the first step with an active timer value.



OPERATION (Part 3 of 4)

How to Run a Recipe

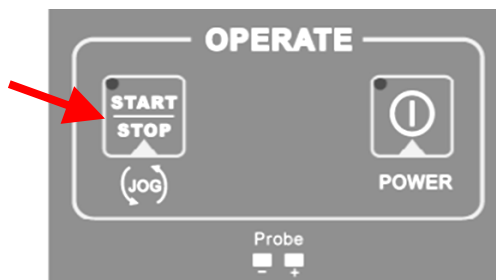
- **Press the power button to turn the oven on.** (NOTE: The oven will automatically heat to the set temp of the first recipe step with an active timer value.



- **Select your recipe.** Buttons 1 through 6 are Quick-Select buttons intended for your most-popular recipes. Recipes 7 through 20 may be accessed with the program select arrows. The recipe number selected will appear in the adjacent display. The oven will automatically heat to the temperature shown in the set point display.

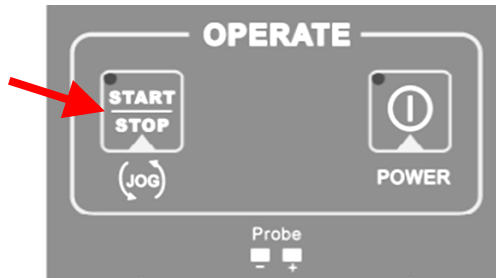


- **After the oven has reached temperature, load your product for cooking.** (NOTE: When the loading door is open, the timer start/stop button converts to a carousel jog button. Press the jog button to rotate the carousel wheel and release the button to stop the wheel.)













OPERATION (Part 4 of 4)

- **Close the loading door and press the timer start button.** The timer light and the timer colon will change to from steady on to flashing to indicate the timer is active and counting down. (NOTE 1: To stop the timer, press the timer start button a second time. Press the timer start button a third time to resume the countdown. NOTE 2: To reset the timer, press and hold the timer start button for 3 seconds. NOTE 3: The timer countdown will pause whenever the loading door is opened and resume when the loading door is closed again.)



- A brief buzzer alert will sound when one step finishes and another begins. Press any button to silence the alert.
- If needed, both the temperature and/or time can be modified for the step showing in the control displays. (NOTE 1: Only the currently-displayed step can be changed. NOTE 2: To save the modifications, press the save button twice. Otherwise, the modifications will not be saved into memory.)
- When the buzzer alert sounds to indicate the cook cycle has elapsed, **open the door and check the internal temperature of the cooked product with a temperature probe.**
- **Either remove the cooked product or leave it in the oven during the warm/hold step.**

MAINTENANCE and CLEANING

	WARNING	DISABLE ELECTRICAL POWER AT SERVICE BREAKER BEFORE CLEANING OVEN.	
	WARNING	KEEP WATER AND SOLUTIONS OUT OF CONTROLS. NEVER SPRAY OR HOSE CONTROL CONSOLE.	
	CAUTION	ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS.	
	CAUTION	KEEP THE FLOOR IN FRONT OF THE APPLIANCE CLEAN AND DRY. IF SPILLS OCCUR, CLEAN THEM IMMEDIATELY TO AVOID THE DANGER OF SLIPS OR FALLS.	
	CAUTION	MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. PRECAUTIONS SHOULD BE TAKEN WHEN USING THEM. WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING. CAREFULLY READ THE WARNING AND FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANER TO BE USED.	
	NOTICE	Never use chlorine-based cleansers on this appliance. Chlorine corrodes stainless steel.	
	NOTICE	To maintain optimum safety and performance, it is recommended that a program of regular maintenance be implemented. It is the sole responsibility of the user to establish, schedule and enforce such a program. Although the actual service schedule will vary depending on the environment in which the equipment is operating, it is recommended that the above be done by an LBC-authorized service representative every six months.	

After Each Use

- Remove all skewers or baskets from the carousel. Wash them with warm water and soap and rinse with water.

Daily

- Remove the drip plates and skewers or baskets. Sink-wash these parts with warm water and soap.
- Clean the oven interior and exterior with warm water, soap and a soft cloth. Clean the rotor wheel and shaft, walls and ceiling parts. Clean the control with a damp cloth only. **Do not allow water to run down the face of the control.**
- With the loading door open, hinge the inner glass frame outward for cleaning. **Do not use abrasive cleaners or wash pads as abrasives will damage the low-energy coating.**
- NOTE: Oven models LCR5 and LCR7 are not designed to be self-cleaning. **Do not attempt to burn off surface contamination.**

PARTS LIST



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

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.



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.

To order any of the parts or accessories listed below, visit our website at www.lbcbakery.com. You may also call our factory toll free at 1-888-722-5686, or fax us at 1-425-642-8310, or email us at service@lbcbakery.com.

Item No.	Part Description	Quantity Per Oven	Part No.	Usage
1	1000W Interior Light	2	31602-08	5-Spit Only
	500W Interior Light	2	31603-87	7-Spit Only
2	Stand with Casters	1	LST7	7-Spit Only
3	4" Adjustable Leg	4	180-733-4	Countertops Only
4	6" Adjustable Leg	4	180-733	Floor Installations
5	Carousel Assembly, Stainless Steel	1	180-768-1	5-Spit Only
	Carousel Assembly, Stainless Steel	1	180-768-2	7-Spit Only
	Carousel Assembly, Non-Stick Coating	1	180-768-1C	5-Spit Only
	Carousel Assembly, Non-Stick Coating	1	180-768-2C	7-Spit Only
6	Angle Spit, Stainless Steel	5	LCR5-SV	5-Spit Only
	Angle Spit, Stainless Steel	7	LCR7-SV	7-Spit Only
	Angle Spit, Non-Stick Coating	5	LCR5-SV-C	5-Spit Only
	Angle Spit, Non-Stick Coating	7	LCR7-SV-C	7-Spit Only
7	Fork Spit, Stainless Steel	5	LCR5-SF	5-Spit Only
	Fork Spit, Stainless Steel	7	LCR7-SF	7-Spit Only
	Fork Spit, Non-Stick Coating	5	LCR5-SF-C	5-Spit Only
	Fork Spit, Non-Stick Coating	7	LCR7-SF-C	7-Spit Only
8	Basket, Stainless Steel	5	LCR5-SB	5-Spit Only
	Basket, Stainless Steel	7	LCR7-SB	7-Spit Only
	Basket, Non-Stick Coating	5	LCR5-SB-C	5-Spit Only
	Basket, Non-Stick Coating	7	LCR5-SB-C	7-Spit Only
9	Loading Door Handle Assembly	1 or 2	180-781-1	5-Spit Only
	Loading Door Handle Assembly	1 or 2	180-781-2	7-Spit Only
10	Hand Held Probe Kit	1	Kit, Rotisserie 5	All

NOTES



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 Proofers, LRPR Model Retarder Proofers, 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 all 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 adjustments and corrections in the refrigeration portion of retarder/proofers resulting from the improper installation.
- Retightening 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