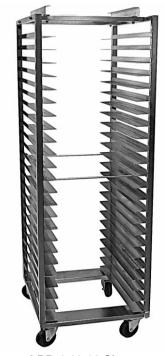


Item No.	
Project	
Quantity	

#### BakerSeries Roll-in Oven Racks -- Single End-Load

LRR-1-18 Series



LRR-1-18-20 Shown

**Production Capacity Guide:** 

	LRR-	LRR-	LRR-	LRR-
	1-18-10	1-18-12	1-18-15	1-18-20
18 x 26 Sheet Pans	10	12	15	20
Pies (9 in dia)	30	36	45	N/A
1# 5-Strap Bread	50	N/A	N/A	N/A
1 1/2# 5-Strap Bread	50	N/A	N/A	N/A
Cookies (Small)	10 dozen	12 dozen	15 dozen	20 dozen
	•	NOTE:		•
		Special		
		Order		

### **Short Bid Specification:**

Oven Rack shall be an *LBC Bakery Equipment, Inc. LRR-1-18-\_\_ Single End- Load* (insert 10,12,15 or 20 to indicate slide quantity). Rack shall be constructed of 18 gage stainless steel, welded at each slide to an integral stainless steel square-tube frame. Rack lift assembly shall have a square-tube top frame. Rack shall be reinforced at the bottom frame to minimize rack sway when fully loaded. All welds shall be electro-polished to remove weld discoloration. Casters shall be high-temperature construction, able to withstand temperatures up to 600 degrees F and include non-metallic, composite wheels with Rulon bearing inserts. All fasteners shall be stainless steel. Racks shall be shipped KD to be assembled on site. Racks shall fit either single or double rack ovens by changing top configuration on site.

Standard Product Warranty: N/A

#### **Construction Features:**

- Designed for standard 18 x 26 sheet pans and five-on strap pans
- Heavy-duty stainless steel construction
- · Electro-polished annealed finish
- 4" high-temperature, non-metallic swivel casters rated to 600 deg F
- Casters rated to 500 lbs each
- Rulon bearing inserts at wheel axles
- Fits standard "B" style lift systems
- Shipped knocked down for reduced freight class
- Designed for Single or Double Rack Ovens

Sheet Number LRR-1-18-SEL (Rev D 2-17)



# BakerSeries Roll-in Oven Racks -- Single End-Load

LRR-1-18 Series

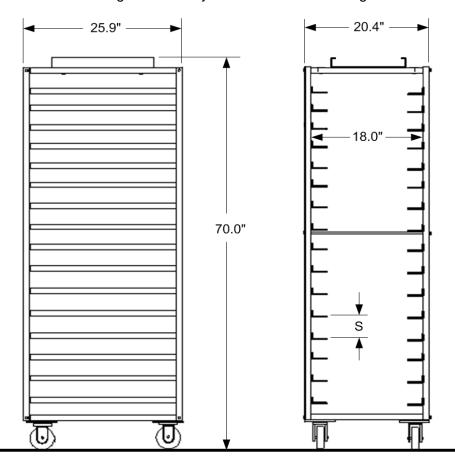
# Requirements:

- Racks fit either Single or Double Rack Ovens by changing top configuration on site
- Racks are shipped knocked down. Field assembly is required.
- Caster swivel bearings require periodic lubrication with #2 food-grade grease
- Rack spacing must allow 1-1/2" minimum clearance above finished food product

## **Options:**

Factory pre-assembled rack

Correctional Configuration: Fully welded rack -- including fasteners



# Slide Spacing and Shipping Info:

Model	Slide Spacing (S)	Shipping Weight	Freight Class
LRR-1-18-10	6.0"	96 lbs	
LRR-1-18-12	5.0"	101 lbs	70
LRR-1-18-15	4.0"	108 lbs	70
LRR-1-18-20	3.0"	119 lbs	

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