

tem No.:	
Project:	
Quantity:	

# Roll-In Proofer — Standard, Two Door, 75.5" Wide

## Series LRP2S-30 to -120



LRP2S-40 (rack not included)



Meets UL 197 and NSF 2 Standards

### **Short Bid Specification:**

Proofer shall be an *LBC Bakery Equipment Model LRP2S-\_\_ (insert 30, 40, 50, 60, 70, 80, 90, 100, 110 or 120 to indicate desired depth).* Appliance shall be electrically heated with two doors, a quick response air-wash heat and humidity system and modular foam-insulated panel construction. Interior shall be 300 series stainless steel with perimeter bumpers to protect doors and walls. Doors shall have magnetic seals, automatic closers and 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.

### Standard Product Warranty:

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

### Rack Capacity:

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Model	Side Load	End Load	Double	
LRP2S-30	2	3	N/A	
LRP2S-40	4	3	2	
LRP2S-50	4	3	2	
LRP2S-60	6	6	2	
LRP2S-70	6	6	2	
LRP2S-80	8	6	4	
LRP2S-90	8	9	4	
LRP2S-100	10	9	4	
LRP2S-110	10	12	4	
LRP2S-120	12	12	6	

#### **Construction Features:**

- Heavy-duty stainless steel exterior with 300 series stainless steel interior and aluminized steel top
- Foam-insulated walls, ceiling and doors
- 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
- 208/240VAC 1- or 3-phase power, field convertible

#### Performance Features:

- Rapid responding air-wash heat and humidity system
- Proofing Heat Range: 70-120 deg F
- Humidity Range: 50-99%
- 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
- Five unique timers to manage multiple products simultaneously

### Options and Accessories:

- Rugged 300-series stainless steel floor
- 72610-48 Water Filtration System

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Sheet No. LRP2S-30-120 (12/17)



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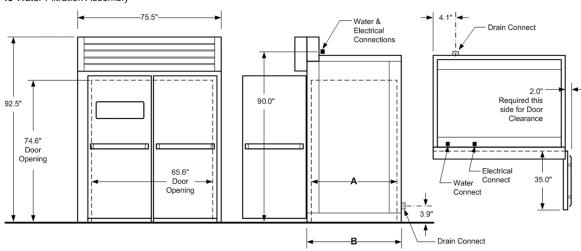
### Installation Requirements:

- Factory authorized start-up required
- Ships knocked down. Requires on-site assembly
- Appliance is designed to operate at normal room temperatures
- 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

### **Options and Accessories:**

Stainless Steel Floor

72610-48 Water Filtration Assembly



#### Dimensions:

Model	Dim A (in)	Dim B (in)
LRP2S-30	26.1	31.1
LRP2S-40	36.1	41.0
LRP2S-50	46.1	51.0
LRP2S-60	56.1	61.0
LRP2S-70	66.1	71.0
LRP2S-80	76.1	81.0
LRP2S-90	86.1	91.0
LRP2S-100	96.1	101.0
LRP2S-110	106.1	111.0
LRP2S-120	116.1	121.0

# Shipping Information:

Snipping information:				
Weig	Freight			
Actual	Shipping	Class		
773	1200			
841	1282			
899	1454			
967	1536			
1035	1618	85		
1093	1790	05		
1039	1872			
1107	1954			
1165	2126			
1233	2208			

### **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:**

- may require mentals									
Model	Voltage	Voltore Total Ida	Total kW	MCA		МОР		Water	Drain
		TOTAL KVV	1 Phase	3 Phase	1 Phase	3 Phase	vvater	Drain	
LRP2S- (30 to 80)	208	5.0	30	20	50	50	1/2" NPT,	3/4" copper,	
	240	6.6	35	20	50	50			
LRP2S-	208	10.2	N/A	35	N/A	60	cold, filtered	Route to air gap drain	
(90 to 120)	240	13.2	N/A	40	N/A	60		3	

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