Item No.: _______________________________________
Project: _______________________________________
Quantity: _______________________________________  

LBC Bakery Equipment, Inc.       6026 31st Ave NE, Marysville, WA 98271, USA  
Toll Free: 888-722-5686 (888-RACKOVN)      sales@lbcbakery.com       www.lbcbakery.com

Series LRPR2S-HO

Retarder Proofer — Two Door, Remote Refrigeration

LRPR2S-30HO (Rack not included)

LRPR2S-30HO

Meets UL 197 and NSF 2 Standards

Rack Capacity:

<table>
<thead>
<tr>
<th>Model</th>
<th>Side Load</th>
<th>End Load</th>
<th>Double</th>
</tr>
</thead>
<tbody>
<tr>
<td>LRPR2S-30HO</td>
<td>2</td>
<td>3</td>
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<tr>
<td>LRPR2S-40HO</td>
<td>4</td>
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<tr>
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<tr>
<td>LRPR2S-60HO</td>
<td>6</td>
<td>6</td>
<td>2</td>
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<tr>
<td>LRPR2S-70HO</td>
<td>6</td>
<td>6</td>
<td>2</td>
</tr>
<tr>
<td>LRPR2S-80HO</td>
<td>8</td>
<td>6</td>
<td>4</td>
</tr>
<tr>
<td>LRPR2S-90HO</td>
<td>8</td>
<td>9</td>
<td>4</td>
</tr>
<tr>
<td>LRPR2S-100HO</td>
<td>10</td>
<td>9</td>
<td>4</td>
</tr>
<tr>
<td>LRPR2S-110HO</td>
<td>10</td>
<td>12</td>
<td>4</td>
</tr>
<tr>
<td>LRPR2S-120HO</td>
<td>12</td>
<td>12</td>
<td>6</td>
</tr>
</tbody>
</table>

Construction Features:
- Heavy-duty stainless steel exterior with 300 series stainless steel interior and aluminized steel top
- Foam-insulated walls, ceiling and door
- 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
- High capacity refrigeration system with epoxy coated evaporator coils
- 208 or 240 VAC single or 3-phase power, field convertible
- Refrigeration components compatible with R404A refrigerant

Performance Features:
- Dual purpose, provides both proofing and retarding
- Rapid responding air-wash heat and humidity system
- Proofing Temperature Range: 70-120 deg F
- Retarding Temperature Range: 34-45 deg F
- Humidity Range: 50-99%
- Evaporators sized for high humidity levels to prevent drying of product
- Refrigeration system sized for rapid pull-down
- 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

Options and Accessories:
- Rugged 300-series stainless steel floor
- 72610-48 Water Filtration System
- Refrigeration Condenser (sold separately)

Short Bid Specification:
Proofer Retarder shall be an LBC Bakery Equipment Model LRPR2S—HO (insert 30, 40, 50, 60, 70, 80, 90, 100, 110 or 120 to indicate desired depth). Appliance shall be a double-wide roll-in rack unit, electrically heated with double doors, a quick response air-wash heat and humidity system, high output refrigeration system that includes the solenoid valve(s), expansion valve(s), line dryer(s) and epoxy coated evaporator coils, and modular foam-insulated panel construction. Interior shall be 300 series stainless steel with perimeter bumpers to protect door and walls. Doors shall have a magnetic seal, 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. Requires remote refrigeration by others. Optional refrigeration condensers are also available.

Standard Product Warranty:
One Year Parts and Labor (Contiguous US, Alaska, Hawaii & Canada)

LBC reserves the right to make changes to this document without notice
Installation Requirements:
- Factory authorized start-up required
- Shipped knocked down. Requires on-site assembly
- Appliance is designed to operate at normal room temperatures
- Should not be installed within 4" of oven or other heat source to prevent heat transfer
- 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

Note: Refrigeration system requires installation by a licensed refrigeration technician

Options and Accessories:
- Stainless Steel Floor
- 72610-48 Water Filtration Assembly
- Refrigeration Condenser

Utility Requirements:

<table>
<thead>
<tr>
<th>Model</th>
<th>Cooling °</th>
<th>Heating ° (6.0 kW max)</th>
<th>Retarder kBTU @ 35 deg F</th>
<th>Optional Refrigeration Condenser</th>
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<tbody>
<tr>
<td></td>
<td>MCA</td>
<td>MOP</td>
<td>MCA 1 ph</td>
<td>MCA 3 ph</td>
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<tr>
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<td>20</td>
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<td>40</td>
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<td>20</td>
<td>N/A</td>
<td>40</td>
</tr>
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</table>

Note: The thermal rating is to be used for sizing a condenser (by others) and is therefore not a direct utility requirement for this appliance.

Water Requirements:
- 1/2" NPT, cold, filtered (0.07 gpm @ 60 psi)
- 3/4" copper, route to air gap drain

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

Note: Your local water conditions may damage your LBC appliance. Failure to properly treat water may result in damage and may void your warranty. Ensure that your water supply meets these minimum water quality specifications.