Electric “Mini” Rotating Rack Oven with Proofer Base

Model LMO-E-P

Rack Capacities:

<table>
<thead>
<tr>
<th>Usage</th>
<th>LMO-E6 (6-Pan Rack)</th>
<th>LMO-E8 (8-Pan Rack)</th>
<th>LMO-E10 (10-Pan Rack)</th>
</tr>
</thead>
<tbody>
<tr>
<td>18” x 26” Sheet Pans</td>
<td>6</td>
<td>8</td>
<td>10</td>
</tr>
<tr>
<td>18” x 13” 1/2-Size Pans</td>
<td>12</td>
<td>16</td>
<td>20</td>
</tr>
<tr>
<td>3-Strap Pan Bread</td>
<td>12</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Baguettes, 8 oz</td>
<td>30</td>
<td>40</td>
<td>N/A</td>
</tr>
<tr>
<td>Cookies, 2 oz</td>
<td>12 dozen</td>
<td>16 dozen</td>
<td>20 dozen</td>
</tr>
</tbody>
</table>

Construction Features:
- Stainless steel interior and exterior
- Heavy-duty swivel casters; front pair locking
- Oven:
  - Low pressure water injection steam system with 150 lbs of thermal mass for maximum steam
  - Double doors open simultaneously and latch to prevent accidental opening during operation
  - Inner glass panes hinged for easy cleaning
  - Full perimeter silicone door seal
- Proofer Base:
  - 12 ea rack slides
  - Quick responding air-wash heat and humidity system with non-submerged tubular heaters
  - Pre-installed 6’ cord with NEMA 5-15R plug

Performance Features:
- Oven:
  - 1 gallon of water per 20 sec steam cycle
  - Programmable vent
  - Safety limited torque-drive rotation system
  - Low noise air circulation system
  - Brightly lit interior
- Proofer Base:
  - Capacity: 12 ea 18” x 26” sheet pans
  - Temp Range: 70 - 120 deg F
  - Humidity Range: 50 - 99%

Control Features:
- Large easy-to-read LED displays
- Oven:
  - Two control modes with programmable features
    - Single-step cooking mode:
      - 40 programmable recipes with 6 quick select buttons
    - 6-step cooking mode:
      - 30 programmable recipes
  - Programmable features: Steam, Vent, Blower Delay and Pulse Air
  - Selectable Automatic Temperature Setback
- Proofer Base:
  - PID feedback design for rapid and accurate response with no temperature overshoot

Options and Accessories:
- Rack Options: 6 (6-Pan, 5-1/2” spacing), 8 (8-Pan, 4” spacing) or 10 (10-Pan, 3-1/4” spacing)
- Voltage Options: 208V, 240V, or 480V
- Accessory: Water Connection Kit
- Accessory: Water Filtration Assembly

Oven meets UL 197 and NSF 4 Standards
Proofer meets UL 197 and NSF 2 Standards

Short Bid Specification:
Oven shall be an LBC Mini Rotating Rack Electric Oven with Proofer Base, model number LMO-EX-X-Y-P (for X, enter 6, 8 or 10 for Rack Choice; for Y, enter 208, 240 or 480 for Voltage Choice). Oven shall have an internal steam system consisting of 150 lbs of thermal mass and a stainless steel water drop system to dispense water to the mass. The oven shall be electrically heated with tubular heaters. Proofer Base shall have double doors with the controller located in right door, 12-pan capacity, a quick-response air-wash heat and humidity system, 2 ea heavy-duty locking swivel casters at the front and a 6’ cord with NEMA 5-15 plug.

Standard Product Warranty:
One Year Parts and Labor (Contiguous US, Alaska, Hawaii & Canada)
**Electric “Mini” Rotating Rack Oven with Proofer Base**

Model LMO-E-P

**Installation Requirements:**
- Factory authorized start-up required
- Ships in two pieces. Will fit through a 34” opening with some disassembly
- Clearance to combustibles: 0” Sides and Back, 18” Top
- Check local codes to determine if oven requires a hood

**Build Model Number with Options:**

Rack Choice
- 6 = 6-Pan Rack
  - (5-1/2” spacing)
- 8 = 8-Pan Rack
  - (4” spacing)
- 10 = 10-Pan Rack
  - (3-1/4” spacing)

Voltage Choice
- 208 = 208V
- 240 = 240V
- 480 = 480V

**Accessories:**
- 74000-51 Water Connection Kit
- 72610-48 Water Filtration Assembly

**Utility Requirements:**

<table>
<thead>
<tr>
<th>Appliance</th>
<th>(E) Electrical</th>
<th>Amps</th>
<th>MCA</th>
<th>MOP</th>
<th>(W) Water</th>
<th>(D) Drain</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oven</td>
<td>120VAC, 1ph, 60Hz, dedicated</td>
<td>7</td>
<td>N/A</td>
<td>N/A</td>
<td>20</td>
<td>20</td>
</tr>
<tr>
<td></td>
<td>208V Heater Circuit *</td>
<td>39</td>
<td>26</td>
<td>39</td>
<td>50</td>
<td>60</td>
</tr>
<tr>
<td></td>
<td>240V Heater Circuit (option) *</td>
<td>30</td>
<td>30</td>
<td>30</td>
<td>40</td>
<td>60</td>
</tr>
<tr>
<td></td>
<td>480V Heater Circuit (option) *</td>
<td>15</td>
<td>15</td>
<td>15</td>
<td>20</td>
<td>30</td>
</tr>
<tr>
<td>Proofer Base</td>
<td>120V Control/Heater Circuit</td>
<td>15</td>
<td>N/A</td>
<td>N/A</td>
<td>15</td>
<td>20</td>
</tr>
</tbody>
</table>

* Oven Requires two electrical connections — one for Control Circuit and one for Heater Circuit

**Shipping Information:**

<table>
<thead>
<tr>
<th>Appliance</th>
<th>Ship Weight</th>
<th>Freight Class</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oven</td>
<td>1,165 lbs</td>
<td>77.5</td>
</tr>
<tr>
<td>Proofer Base</td>
<td>425 lbs</td>
<td>85</td>
</tr>
</tbody>
</table>

Minimum Water Quality Requirements:

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<thead>
<tr>
<th></th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Alkalinity &lt; 22 ppm</td>
<td>Magnesium &lt; 0.65 ppm</td>
<td></td>
</tr>
<tr>
<td>Aluminum &lt; 17 ppm</td>
<td>pH = 8.5</td>
<td></td>
</tr>
<tr>
<td>Calcium &lt; 3 ppm</td>
<td>Sodium &lt; 8.5 ppm</td>
<td></td>
</tr>
<tr>
<td>Free Chlorine Radical &lt; 0.6 ppm</td>
<td>Total Hardness &lt; 11.9 ppm</td>
<td></td>
</tr>
</tbody>
</table>