

tem No.:	
Project:	
Quantity:	

Pizza Conveyor Oven - Electric

Models LPC-19-E & LPC-31-E

16" Pizzas

LPC-19-E 76 54 222 LPC-31-E 146 122 Maximum Capacities per hr at 4 min Belt Speed: 12" Pizzas 14" Pizzas Model 16" Pizzas LPC-19-E 56 39 32 LPC-31-E 164 108 90

Model

Maximum Capacities per hr at 5 min Belt Speed:

Maximum Capacities per hr at 3 min Belt Speed: 12" Pizzas

Model	12" Pizzas 14" Pizzas		16" Pizzas	
LPC-19-E	44	31	25	
LPC-31-E	128	84	70	

Note: The LPC-31-E belt will accommodate two (2) 16" pizzas side-by-side



LPC-31-E-1 Oven On LPC-31-S24 Stand

(Stand Not Included)





Meets ANSI Z83.11 and NSF 4 Standards

Construction Features:

- Stainless exterior and interior
- Rigid stainless stand with swivel casters with brakes (1- and 2-deck stacks) or swivel casters only (3-deck stacks only)
- Stackable up to three high
- Fully insulated walls, floor and ceiling
- Sandwich door with large, 17" wide tempered-glass view window
- Top and bottom airflow
- Balanced air distribution
- Reversible-direction stainless steel belt
- One ea 6" In-feed Shelf and 12" Output Shelf included with each oven
- Removable crumb trays at conveyor in-feed and out-feed

Control Features:

- Simple and intuitive layout
- Large, easy-to-read LED displays for Set Point, Actual Temperature and Belt Speed
- Temperature Range: 145-570 deg F
- Temperature displays in either deg F or deg C
- Belt Speed Range: 3-30 minutes
- Automatic Cool-Down feature extends the life of internal electrical parts

Cleanability Features:

- Removable front wall for easy access to interior
- Removable conveyor
- Removable ducts

Options and Accessories:

- Chain Restraint Kit
- Stands:
 - LPC-X-S24 will support 1 deck
 - LPC-X-S18 will support up to 2 decks

Short Bid Specification:

Electric pizza conveyor oven shall be an LBC Bakery Equipment Model LPC-19-E-_ or LPC-31-E-_ (enter 1, 2 or 3 for number of decks) and shall be stackable up to three (3) decks high. Oven shall have a digital control with LED displays for set point, actual temperature and belt speed. Oven shall have a hinged door with tempered glass view window and shall have removable crumb trays below conveyor at the in-feed and out-feed. Oven front, conveyor assembly and air ducts shall be readily removable for cleaning. Temperature range shall be from 145 to 570 deg F and belt speed shall be from 3 to 30 minutes. Oven shall have a conveyor reverse switch and an automatic cool-down feature. Complete appliance shall include all features listed and all options checked.

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

Sheet No. LPC-19-E & -31-E (2/19)



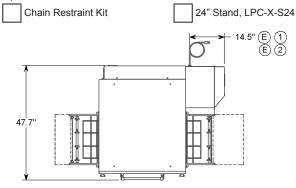
Pizza Conveyor Oven - Electric

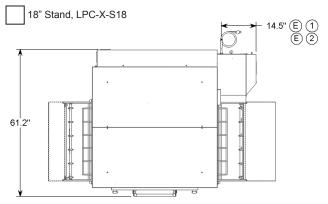
Models LPC-19-E & LPC-31-E

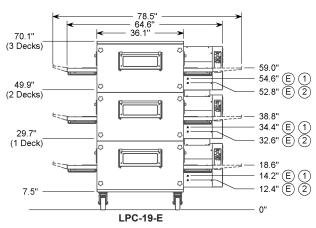
Installation Requirements:

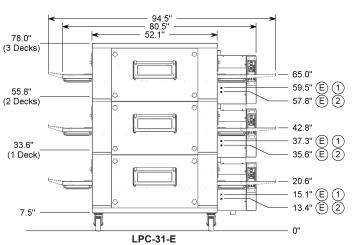
- Factory authorized start-up required
- Unit ships disassembled. Each deck ships separately. Stacking and/or placing on casters or stand is required
 Note: Optional pre-assembled 2 or 3 deck stacks are available
- Appliance must be installed under a listed vent hood
- Clearance from combustible surfaces: 1" sides and back, 3" from underside

Options and Accessories:









Itility Requirements per Deck:

Othity Requirements per Deck.								
Electrical Choices	(E) Voltage	Total kW	MCA	МОР				
LPC-19-E	120V/208VAC, 3ph, 60Hz	16	15/60	20/70				
	120V/240VAC, 3ph, 60Hz	16	15/50	20/60				
LPC-31-E	120V/208VAC, 3ph, 60Hz	28	15/100	20/115				
	120V/240VAC, 3ph, 60Hz	28	15/85	20/90				

Shipping Information:

	Crates		Actual	Chin	Fusional
Model	Oven Deck Crates	Finishing Kit Crates	Weight	Ship Weight	Freight Class
LPC-19-E-1	1		455 lbs	730 lbs	
LPC-19-E-2	2	1	850 lbs	1300 lbs	
LPC-19-E-3	3		1240 lbs	1865 lbs	77.5
LPC-31-E-1	1	1	810 lbs	1215 lbs	77.5
LPC-31-E-2	2		1445 lbs	2105lbs	
LPC-31-E-3	3		2085 lbs	3000 lbs	