Model LRO-1G5

Short Bid Specification:
Rack oven shall be an LBC Bakery Equipment Model LRO-1G5 175 kBTU/hr gas heated, rotating, single rack capacity oven with linear counterflow heat exchanger, waterfall type steam generation system and 5” thick compartment insulation. Oven is rated for 0” combustible wall clearance at sides and back. Oven has a heavy-duty rack lift with gear-driven rotation system, digital control or optional touch screen control with Android™, integrated hood meeting NFPA 96 and Type I & II construction standards, plus all the features listed.

Maximum Capacities per Oven:

<table>
<thead>
<tr>
<th>Capacity</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>18” x 26” full-size Sheet Pans F</td>
<td>20</td>
</tr>
<tr>
<td>12” x 20” x 4” Hotel Pans #</td>
<td>26</td>
</tr>
<tr>
<td>1 lb loaves of bread</td>
<td>100</td>
</tr>
<tr>
<td>1-1/2 lb loaves of bread</td>
<td>50</td>
</tr>
</tbody>
</table>

*Based on 3” spacing  **Based on 6” spacing

Construction Features:
- Heavy-duty stainless steel interior and exterior
- Cooking compartment insulated with 5” high-temp insulation
- Automatic, heavy-duty “B” style lift and gear-driven rotation system
- Heavy-duty door with 16” x 57.5” double pane viewing window
- Interior door safety release mechanism
- Oven accommodates one single rack

Performance Features:
- 100-525 deg F temperature range
- Patent pending linear counterflow heat exchanger
- Burner manifold uses inshot burners with hot surface igniter
- High volume, waterfall steam system
- Three-point, air circulation system with adjustable shutters
- Self adjusting clutch protects operator and prevents damage
- Rack drive automatically stops, lifts and lowers with door operation
- Racks load at floor level (no ramp)

Integrated Hood Features and Performance:
- Meets the construction requirements of NFPA 96 & UMC for Type I & II Hoods (fire system, if required, shall be by others)
- Fully integrated hood with single point exhaust connection
- 20 ga fully welded stainless steel body construction
- 8” round collar, 1525 fpm @ 530 cfm, 1.0” w.c. (roof top vent not included)
- 12 sqft hood capture area. Filter Velocity = 120 fpm @ 0.3” w.c. and 530 cfm

Control Features:
- Digital Display Control (Standard):
  - 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
- Manual Backup Control (Standard):
  - Manually control heat and blower, lights and rotation, and steam
- Touch Screen Control with Android™ (Optional):
  - 8” full-color graphic display and touch screen
  - Easy-to-select recipe list with photos
  - Large storage library for recipes with up to 6 steps
  - Full feature recipe programming or manual operation
  - Edit recipe name, recipe number, and photo
  - Recipe day planner
  - 3 user levels with customizable user permissions
  - Bi-directional email access to recipes and day planner
  - Wi-Fi interface

Standard Product Warranty:
One Year Parts and Labor (Contiguous US, Alaska, Hawaii & Canada)
Single Rack Oven - Gas

Model LRO-1G5

Installation Requirements:
- Factory authorized start-up required
- Oven ships in one piece but may be split into two halves for movement through 36" opening
- 112" ceiling clearance required for tip-up
- No buried utilities under floor
- Floor must be noncombustible supported by noncombustible structure
- Clearance from combustible surfaces: 0", sides and back

Options and Accessories:
- [ ] "C" Lift
- [ ] Touch Screen Control with Android™
- [ ] LP Gas
- [ ] 120V/240V, 1ph, 60hz Electrical
- [ ] 120V, 1ph and 480V, 3ph, 60hz Electrical
- [ ] Single Oven Racks
- [ ] Correctional Security Package

Water Quality Requirements:
- pH: 7.0-8.5
- Total Hardness < 50 ppm
- Chlorides < 50 ppm
- Total Chlorine < 0.5 ppm
- Iron < 0.3 ppm

Utility Requirements:

<table>
<thead>
<tr>
<th>Electrical Choices</th>
<th>(E) Voltage</th>
<th>Total kW</th>
<th>MCA</th>
<th>MOP</th>
<th>(G) Gas (NG)</th>
<th>(V) Vent</th>
<th>(W) Water</th>
<th>(D) Drain</th>
</tr>
</thead>
<tbody>
<tr>
<td>Standard</td>
<td>120V/208VAC, 3ph, 60Hz</td>
<td>1.8</td>
<td>15</td>
<td>20</td>
<td>1&quot;NPT, 175 kBTU/hr, 5-14&quot; w.c.</td>
<td>8&quot; round collar (vent not included)</td>
<td>1/2&quot;NPT, cold, 9 gpm @ 40 psi</td>
<td>3/4&quot;NPT, 210 deg F, 1 gpm max</td>
</tr>
<tr>
<td></td>
<td>120V/240VAC, 3ph, 60Hz</td>
<td>1.8</td>
<td>15</td>
<td>20</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Options</td>
<td>120V/240VAC, 1ph, 60Hz</td>
<td>1.8</td>
<td>20</td>
<td>20</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>120VAC, 1ph, 60Hz / 480VAC, 3ph, 60Hz</td>
<td>0.8/1.0</td>
<td>15/15</td>
<td>20/20</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

* This connection requires 5 wires: L1, L2, L3, Neutral and Ground
* Normal water consumption is approximately 3.5 gal/hr
* This connection requires 4 wires: L1, L2, Neutral and Ground

Consult your local codes for installation requirements

Shipping Information:

<table>
<thead>
<tr>
<th>Actual Weight</th>
<th>Ship Weight</th>
<th>Freight Class</th>
</tr>
</thead>
<tbody>
<tr>
<td>2,500 lbs</td>
<td>3,089 lbs</td>
<td>77.5</td>
</tr>
</tbody>
</table>