

Item No .: .	
Project:	
Quantity:	

Electric "Mini" Rotating Rack Oven with Proofer Base

Model LMO-E-P



LMO-E (shown with 8-pan rack and LMO-P Proofer Base)



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-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 humity 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)

Rack Capacities:

Usage	LMO-E6 (6-Pan Rack)	LMO-E8 (8-Pan Rack)	LMO-E10 (10-Pan Rack)		
18" x 26" Sheet Pans	6	8	10		
18" x 13" 1/2-Size Pans	12	16	20		
3-Strap Pan Bread	12	N/A	N/A		
Baguettes, 8 oz	30	40	N/A		
Cookies, 2 oz	12 dozen	16 dozen	20 dozen		

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
 - o Full perimeter silicone door seal
- Proofer Base:
 - o 12 ea rack slides
 - Quick responding air-wash heat and humidity system with non-submerged tubular heaters
 - o Pre-installed 6' cord with NEMA 5-5R plug

Performance Features:

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

Control Features:

- Large easy-to-read LED displays
- Oven:
 - o 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
 - $\circ\quad$ 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

LBC reserves the right to make changes to this document without notice

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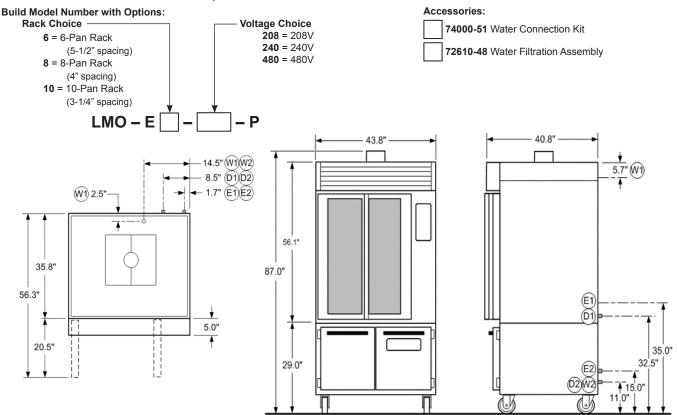


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Installation Requirements:

- 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



Water Quality Requirements:

Utility Requirements:

Clinty requirements.									
Appliance	(E) Electrical		Amps		MCA	MOP	(W)	(D)	
Appliance			L1	L2	L3	IVICA	WIOP	Water	Drain
	Control Circuit *	120VAC, 1ph, 60Hz, dedicated	7	N/A	N/A	20	20	1/2" NPT.	
Oven	208V Heater Circuit *	208VAC, 3ph, 60Hz	39	26	39	50	60	cold,	Route to
Oven	240V Heater Circuit (option) *	240VAC, 3ph, 60Hz	30	30	30	40	60	3 gph	air gap
	480V Heater Circuit (option) *	480VAC, 3ph, 60Hz	15	15	15	20	30	@ 45psi	drain
Proofer Base	120V Control/Heater Circuit	120VAC, 1ph, 60Hz, dedicated	15	N/A	N/A	15	20	3/8" NPT	

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

Shipping Information:

Appliance	Ship Weight	Freight Class
Oven	1,165 lbs	77.5
Proofer Base	425 lbs	85

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