

tem No.:	
Project:	
Quantity:	

Roll-In Proofer — Standard, Two Door, 75.5" Wide

Series LRP2S-30 to -120



LRP2S-40 (rack not included)



Meets UL 197 and NSF 4 Standards

Short Bid Specification:

Proofer shall be an *LBC Bakery Equipment Model LRP2S-__ (insert 30, 40, 50, 60, 70, 80, 90, 100, 110 or 120 to indicate desired depth).* Appliance shall be electrically heated with two doors, a quick response air-wash heat and humidity system and modular foam-insulated panel construction. Interior shall be 300 series stainless steel with perimeter bumpers to protect doors and walls. Doors shall have magnetic seals, 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.

Standard Product Warranty:

One Year Parts and Labor (Contiguous US, Alaska, Hawaii & Canada)

Rack Capacity:

Model	Side Load	End Load	Double
LRP2S-30	2	3	N/A
LRP2S-40	4	3	2
LRP2S-50	4	4	2
LRP2S-60	6	6	2
LRP2S-70	6	6	3
LRP2S-80	8	8	4
LRP2S-90	8	9	4
LRP2S-100	10	9	4
LRP2S-110	10	12	5
LRP2S-120	12	12	6

Construction Features:

- Heavy-duty stainless steel exterior with 300 series stainless steel interior and aluminized steel top
- Foam-insulated walls, ceiling and doors
- 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
- 208/240VAC 1- or 3-phase power, field convertible

Performance Features:

- Rapid responding air-wash heat and humidity system
- Proofing Heat Range: 70-120 deg F
- Humidity Range: 50-99%
- 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
- Five unique timers to manage multiple products simultaneously

Options and Accessories:

- Rugged 300-series stainless steel floor
- 72610-48 Water Filtration System

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

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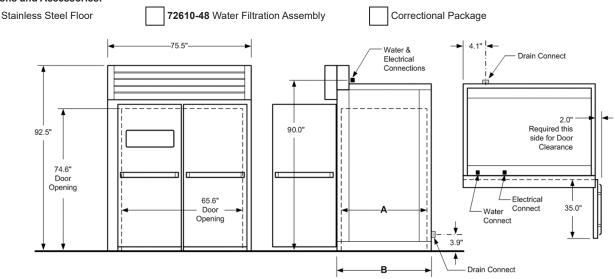
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Installation Requirements:

- Factory authorized start-up required
- Ships knocked down. Requires on-site assembly
- Appliance is designed to operate at normal room temperatures
- 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

Options and Accessories:



Dimensions:

Model	Dim A (in)	Dim B (in)
LRP2S-30	26.1	31.1
LRP2S-40	36.1	41.0
LRP2S-50	46.1	51.0
LRP2S-60	56.1	61.0
LRP2S-70	66.1	71.0
LRP2S-80	76.1	81.0
LRP2S-90	86.1	91.0
LRP2S-100	96.1	101.0
LRP2S-110	106.1	111.0
LRP2S-120	116.1	121.0

Shipping Information:

Weigh	Freight			
Actual	Shipping	Class		
773	1200			
841	1282			
899	1454			
967	1536			
1035	1618	85		
1093	1790	00		
1039	1872			
1107	1954			
1165	2126			
1233	2208			

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:

requirements.								
Model	Voltage	Total kW	MCA		МОР		Water	Drain
			1 Phase	3 Phase	1 Phase	3 Phase	vvater	Drain
LRP2S- (30 to 80) LRP2S- (90 to 120)	208	5.0	30	20	50	50	1/2" NPT, cold, filtered 3/4" coppe Route to a gap drain	3/4" copper,
	240	6.6	35	20	50	50		
	208	10.2	N/A	35	N/A	60		
	240	13.2	N/A	40	N/A	60		3-11-4111

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