

tem No.: ˌ	
Project:	
Quantity:	

Roll-In Proofer — Standard, Two Door, 102.5" Wide

Series LRP3-30 to -120



LRP3-40 (rack not included)



Meets UL 197 and NSF 4 Standards

Short Bid Specification:

Proofer shall be an *LBC Bakery Equipment Model LRP3-__(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
LRP3-30	3	4	N/A
LRP3-40	5	4	3
LRP3-50	5	6	3
LRP3-60	9	8	3
LRP3-70	9	9	5
LRP3-80	12	11	6
LRP3-90	12	12	6
LRP3-100	15	12	6
LRP3-110	15	16	8
LRP3-120	18	16	9

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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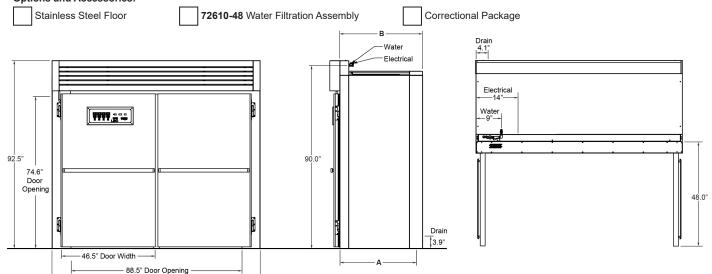
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Installation Requirements:

- 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)
LRP3-30	29.0	31.1
LRP3-40	39.0	41.1
LRP3-50	49.0	51.1
LRP3-60	59.0	61.1
LRP3-70	69.9	71.1
LRP3-80	79.0	81.1
LRP3-90	89.0	91.1
LRP3-100	99.0	101.1
LRP3-110	109.0	111.1
LRP3-120	119.0	121.1

102.5"

Shipping Information:

Weigh	Freight				
Actual	Shipping	Class			
705	1161				
801	1271				
847	1411				
943	1521				
1039	1631	0.5			
1085	1771	85			
1272	2058				
1368	2168				
1414	2308				
1510	2418				

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:

Tally requirements.								
Model	Voltage	Total kW	MCA		МОР		Water	Drain
			1 Phase	3 Phase	1 Phase	3 Phase	vvater	Drain
LRP3- (30 to 80)	208	5.0	30	18	50	50	Cold filtered F	3/4" copper, Route to air gap drain
	240	6.6	34	20	50	50		
LRP3-	208	10.2	N/A	35	N/A	60		
(90 to 120)	240	13.2	N/A	39	N/A	60		

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