

**Gas "Mini" Rotating Rack Oven with Proofer Base**

**Model LMO-G-P**



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



Oven meets ANSI Z83.11 and NSF 4 Standards  
Proofer meets UL 197 and NSF 2 Standards

**Short Bid Specification:**

Oven shall be an **LBC Mini Rotating Rack Gas Oven with Proofer Base, model number LMO-GX-Y-P** (for X, enter 6, 8 or 10 for Rack Choice; for Y, enter N or LP for Gas Choice). **Oven** shall operate on natural gas or propane gas and 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 indirectly fired at a rate of 90 kBTU/hr with an in-shot burner system and shall have a heat exchanger with exchange tubes positioned vertically to utilize natural draft for combustion air intake and exhaust. Oven requires installation under a hood. **Proofer Base** shall have double doors with the controller located in right door, 12-pan capacity, a quick-response air-wash heat and humidity 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-G6 (6-Pan Rack)	LMO-G8 (8-Pan Rack)	LMO-G10 (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:
  - Vertical-tube heat exchanger
  - Low pressure water injection steam system with 150 lbs of thermal mass for maximum steam
  - Field connection for hood proving switch \*
  - Double doors open simultaneously and latch to prevent accidental opening during operation
  - Inner glass panes hinged for easy cleaning
  - Full perimeter silicone door seal
- Proofer Base:
  - 12 ea rack slides
  - Quick responding air-wash heat and humidity system with non-submerged tubular heaters
  - Pre-installed 6' cord with NEMA 5-5R plug

**Performance Features:**

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

**Control Features:**

- Large easy-to-read LED displays
- Oven:
  - 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
- 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)
- Gas Options: Natural or Propane Gas
- Accessory: Water Connection Kit
- Accessory: Gas Connection Kit
- Accessory: Water Filtration Assembly

\* The Commonwealth of Massachusetts requires that gas flow must be prohibited when the exhaust hood is not operational.

## Gas "Mini" Rotating Rack Oven with Proofer Base

Model LMO-G-P

### 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
- Oven must be installed under an approved Type I or II hood, provided there is 18" clearance from oven vent collar to hood filters

*Note: The Commonwealth of Massachusetts requires that gas flow must be prohibited when the exhaust hood is not operational.  
Installation Manual contains all connection information.*

### Build Model Number with Options:

#### Rack Choice

- 6 = 6-Pan Rack  
(5-1/2" spacing)
- 8 = 8-Pan Rack  
(4" spacing)
- 10 = 10-Pan Rack  
(3-1/4" spacing)

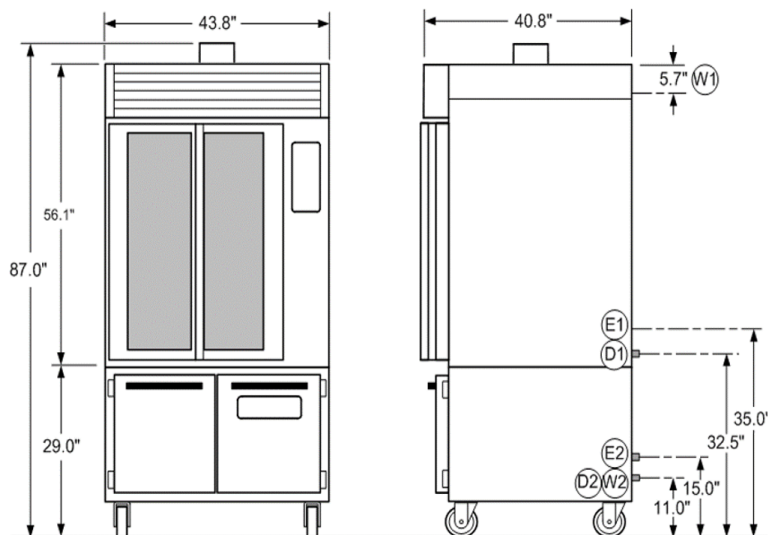
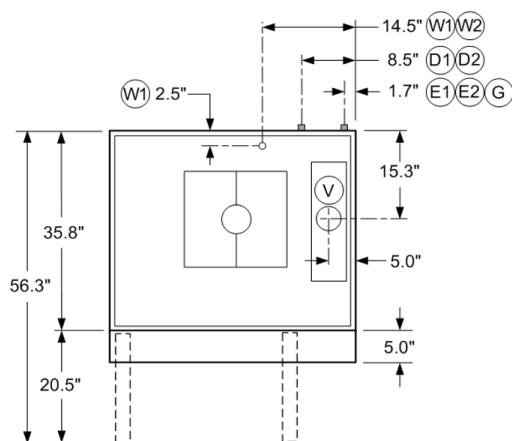
#### Gas Choice

- N = Natural Gas
- LP = Propane

### Accessories:

- ☐ 74000-51 Water Connection Kit
- ☐ 70302-09 Gas Connection Kit
- ☐ 72610-48 Water Filtration Assembly

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### 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:

Appliance	(E) Electrical	(G) Gas	(V) Vent	(W) Water	(D) Drain
Oven	120VAC, 15A, 60Hz dedicated circuit, NEMA 5-15	1/2"NPT supply, 90 kBTU/hr, 5-14" w.c. at all times (N) or 11-14" w.c. at all times (LP)	6" round vent collar (vent not included) †	1/2" NPT, cold, 3 gph @ 45psi	3/4" NPT Route to air gap drain
Proofer Base	120VAC, 15A, 60Hz dedicated circuit	N/A	N/A	3/8" NPT, cold, 3 gph @ 45psi	

† Consult your local codes for installation requirements

### Shipping Information:

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