

Gas "Mini" Rotating Rack Oven with Stand

Model LMO-G-S



LMO-G (shown with 8-pan rack and optional 29" Stand)



Meets ANSI Z83.11 and NSF 4 Standards

Short Bid Specification:

Oven shall be an **LBC Mini Rotating Rack Gas Oven with Stand, model number LMO-GX-Y-Z** (for X, enter 6, 8 or 10 for Rack Choice; for Y, enter N or LP for Gas Choice; for Z, enter S15, S17, or S for Stand 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 inshot burner system and shall have a heat exchanger with exchange tubes positioned vertically to utilize natural draft for combustion air intake and exhaust. The oven shall be mounted on a stand with 2 ea heavy-duty locking swivel casters at the front. Oven requires installation under a hood.

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
- 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

Performance Features:

- 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

Control Features:

- Large easy-to-read LED displays
- 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

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
- Stand Options: **S15**, **S17**, or **S**. **S** Stand includes rack slides to accommodate 12 ea 18" x 26" sheet pans. Rack slides are removable without tools for cleaning.
- 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 Stand

Model LMO-G-S

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

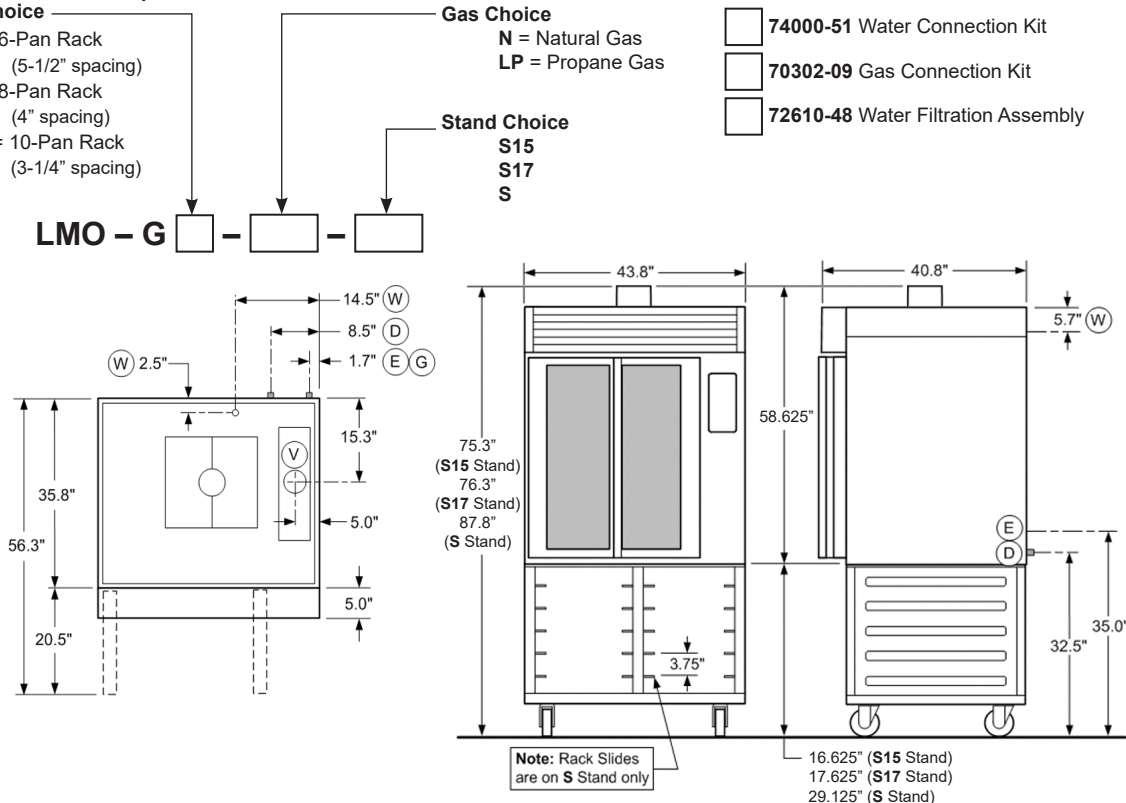
- N = Natural Gas
- LP = Propane Gas

Stand Choice

- S15
- S17
- S

Accessories:

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



Minimum 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

(E) Electrical	(G) Gas	(V) Vent	(W) Water	(D) Drain
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

† Consult your local codes for installation requirements

Shipping Information:

Appliance	Ship Weight	Freight Class
Oven	1,165 lbs	110
S15 Stand	95 lbs	
S17 Stand	95 lbs	
S Stand	125 lbs	