

PRODUCT SELECTION GUIDE

OVENS



OVEN MODELS	DOUBLE RACK OVEN	SINGLE RACK OVEN	MAX RACK OVEN	MINI OVEN	DECK OVEN	ROTISSERIE		PIZZA OVEN				
	LRO-2G/2E	LRO-1G/1E	LMO MAX-G/E	LMO-G/E	SE-9XX	LCR5	LCR7	LPC19	LPC31			
												
FEATURES & BENEFITS	<ul style="list-style-type: none"> • Even consistent bake using Tri-Directional Baking System • Energy efficient burner and heat exchanger, with a 10 year heat exchanger tube warranty • Industry leading low energy costs and baking efficiency • Controllable and consistent, high volume steam system for cooking and baking • Low initial price and low cost maintenance • Easy to operate intuitive controls (Touch screen control - Optional) <p>**LRO-1G/1E - Ships in 1 Crate **LRO-2G/2E - Ships in 2 Crates</p>		<ul style="list-style-type: none"> • Fits under a standard hood (78") • Heavy duty rotation system with clutch • Full view double pane windows • Ships fully assembled • Holds 80% of the capacity of a full-size single rack oven • High volume steam generator • Easy to operate digital controls 		<ul style="list-style-type: none"> • Fits under a standard hood (78") • Heavy duty rotation system with clutch • Full view double pane windows • Ships fully assembled • High volume steam generator • Easy to operate digital controls • Low noise circulation system 		<ul style="list-style-type: none"> • Full view tempered glass door(s) • Single/multiple decks, 1 power source • 550°F maximum temperature • Hearth style baking oven with individual steam system per deck • Independently controlled top and bottom heat • Available in electric only 		<ul style="list-style-type: none"> • Stainless exterior and interior • Full view double pane loading door • Fast acting heater elements • Even browning on all sides of cooked product • Easily removable spits, forks and baskets **sold separately** • Removable stainless steel drip pan • Stackable units or on a stand • Available in electric only 		<ul style="list-style-type: none"> • Stainless exterior and interior • Stackable up to 3 units high • Fully insulated walls, floor and ceiling • Sandwich door with large view window • Top and bottom airflow with balanced air distribution • Reversible direction stainless steel belt <p>** LPC19 - 19" wide belt **LPC31 - 31" wide belt</p>	
OPTIONS	<ul style="list-style-type: none"> • Gas (Natural/LP) or Electric (208V/240V/480V) • Reversible Door Swing • Can Split to fit a 36" Wide Opening • 10, 15 or 20 Pan Roll-In Oven Racks (Single) • 20, 30 or 40 Pan Roll-In Oven Racks (Double) 		<ul style="list-style-type: none"> • Gas (Natural/LP) or Electric (208V/240V/480V) • Exhaust hood for gas units • 8, 12, or 16 Pan Roll-In Oven Racks 		<ul style="list-style-type: none"> • Gas (Natural/LP) or Electric (208V/240V/480V) • Induced draft kit • Optional stand or proofer base 		<ul style="list-style-type: none"> • Eyebrow Hood • Addition of individual decks at a later time • Ships fully assembled or disassembled • Electric voltage options (208V/240V/480V) 		<ul style="list-style-type: none"> • Stainless steel spits, forks and/or baskets • Chain restraint kit • Wash down unit available • Electric voltage options (208V/240V) 		<ul style="list-style-type: none"> • Gas (Natural/LP) or Electric (208V/240V) • Chain restraint kit • 18" or 24" stands (depending on deck stack quantity) 	

PRODUCT SELECTION GUIDE

PROOFERS & RETARDER PROOFERS



Single / Double / Triple Door / Pass Through Proofers

FEATURES & BENEFITS



LRP Max-1



LRP1



LRP2N / LRP2S / LRP3

Refrigeration condenser sold separately

- Heavy duty stainless steel exterior and interior with foam insulated walls, ceiling and door
 - Modular walls and ceiling panels with cam interlocks
 - Lighted interior and inner bumpers to protect inner walls and door
 - Reversible door hinge (LRP1 & LRP Max-1 Single Door Models Only)
 - Rapid responding air-wash heat and humidity system with heat range from 70° - 120° F and humidity range from 50% - 99%
 - PID type controller design mounted in the door at eye level with large LED display for Time, Temperature and Humidity (Above door for LRP Max-1)
 - 5 unique timers to manage multiple products simultaneously
- OPTIONS:
- Rugged 300-series stainless steel floor
 - 72610-48 Water filtration system

MODEL	RACK CAPACITY LOAD			MODEL	RACK CAPACITY LOAD			MODEL	RACK CAPACITY LOAD			MODEL	RACK CAPACITY LOAD		
	SIDE	END	DOUBLE		SIDE	END	DOUBLE		SIDE	END	DOUBLE		SIDE	END	DOUBLE
LRP1-40	1	1	N/A	LRP2N-30	1	2	N/A	LRP2S-30	2	3	N/A	LRP3-30	3	4	N/A
LRP1-50	2	1	1	LRP2N-40	3	2	1	LRP2S-40	4	3	2	LRP3-40	5	4	3
LRP1-60	2	2	1	LRP2N-50	3	3	1	LRP2S-50	4	4	2	LRP3-50	5	6	3
LRP1-70	3	2	1	LRP2N-60	4	4	1	LRP2S-60	6	6	2	LRP3-60	9	8	3
LRP1-80	3	3	1	LRP2N-70	5	5	2	LRP2S-70	6	6	3	LRP3-70	9	9	5
LRP1-90	4	3	2	LRP2N-80	6	6	2	LRP2S-80	8	8	4	LRP3-80	12	11	6
LRP1-100	4	4	2	LRP2N-90	7	7	2	LRP2S-90	8	9	4	LRP3-90	12	12	6
LRP1-110	5	4	2	LRP2N-100	8	8	3	LRP2S-100	10	9	4	LRP3-100	15	12	6
LRP1-120	5	5	3	LRP2N-110	8	8	3	LRP2S-110	10	12	5	LRP3-110	15	16	8
				LRP2N-120	10	9	3	LRP2S-120	12	12	6	LRP3-120	18	16	9

RETARDER PROOFERS

- Evaporators are sized for high humidity levels to prevent drying of product
- Refrigeration systems are sized for rapid pull down
- Retarder temperature range: 34°F to 45°F
- Refrigeration components compatible with R448A refrigerant

Contact us for more information

OVEN RACKS

Single End-Load Racks

LRR-1-18 Series

- Designed for standard 18 x 26 & five-on strap pans
- Heavy duty stainless steel with 600°F rated casters
- Fits B Style lift systems
- Designed for single rack ovens



Single Side-Load Racks

LRR-1-26 Series

- Designed for standard 18 x 26 & five-on strap pans
- Heavy duty stainless steel with 600°F rated casters
- Fits B Style lift systems
- Designed for double rack ovens



Double Side-Load Racks

LRR-2D-26 Series

- Designed for standard 18 x 26 & five-on strap pans
- Heavy duty stainless steel with 600°F rated casters
- Fits B Style lift systems
- Designed for double rack ovens only



Single End-Load Racks

LRR-Max Series

- Designed for standard 18 x 26 & five-on strap pans
- Heavy duty stainless steel with 600°F rated casters
- Designed for the LMO Max only



For more information contact us at: sales@lbcbakery.com or call 888-722-5686