



Item No. _____
 Project _____
 Quantity _____

BakerSeries Gas, Roll-in [Double] Rack Oven

MODEL: LRO-2G



Model LRO-2 Shown
(Rack not included)

MODEL / RACK CAPACITY

| Maximum Capacity | |
|---------------------------------|-----|
| 18" x 26" Full-size Sheet Pans* | 40 |
| 12" x 20" x 4" Hotel Pans** | 40 |
| 1 Lb. Loaves of Bread | 200 |
| 1 1/2 Lb. Loaves of Bread | 150 |

* Based on 3" spacing

** Based on 6" Spacing

Short Bid Specification:

Rack oven shall be an **LBC Bakery Equipment Model LRO-2G** 290,000 BTU/Hr. gas heated rotating, double rack capacity unit with; vertiflow heat exchanger; waterfall type steam generation system; 5" thick compartment insulation rated at 0" combustible wall clearance; heavy-duty rack lift and rotate system with gear driven rotation system; simple solid state controls, with digital time-temperature readouts, 5 event menu programs for time, temperature, steam, vent and blower function, 60-menu program memory; an integrated hood meeting NFPA 96 and Type I & II construction standards, plus all the features listed:

STANDARD PRODUCT WARRANTY

One-Year Parts and Labor (contiguous US Including Alaska and Hawaii, Canada)

Construction Features

- . Heavy duty stainless steel interior
- . Cooking compartment insulated with 5" thick high-temp insulation
- . Fully integrated hood with single point exhaust connection
- . Automatic, heavy-duty "B" style lift and rotate system
- . Heavy-Duty gear driven rotation system
- . Heavy-duty door with 9.75" x 57.5" viewing window
- . Interior door safety release mechanism
- . Accommodates two single or one double rack

Performance Features

- . 200-550 Degree F temperature range
- . Vertiflow heat exchanger used natural draft effect for combustion air
- . Burner manifold uses inshot burners and hot surface ignition
- . High volume, waterfall type steam system
- . Adjustable air circulation louvers
- . Self adjusting slip clutch protects operator and prevent component damage
- . Automatic rack stop and lower when door is opened
- . Floor level loading without ramps

Integrated Hood Features and Performance

- . Meets the construction requirements of NFPA 96 & UMC requirements for Type I & II Hoods, fire systems when required shall be by others.
- . 20 Ga. welded stainless steel body
- . 8" round collar, 2,300 FPM @ 800 CFM, 1.0"wc (roof vent not included)
- . 5.9 square feet of capture area, filter velocity of 120 FPM, .03" wc @ 800 CFM

Controls Package

Standard Graphic Display Control

- . Manual or programable modes
- . 60-programable receipes w/ 5 events per receipe
- . Infrared port for uplaoding and downloading receipes
- . Flash type software programing
- . Large LCD event screen for programing and oven status
- . Auto start
- . Cool down mode
- . Optional PC-USB flash drive programing port (standard controls only)

Optional LED Display Control

- . 99-Programable recipes
- . 6-Quick set receipes
- . Single Event
- . Steam / Vent / Blower delay and pulse



NSF Standard 4
 Sheet Number LRO-2G v 17 (rev 01/09)

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INSTALLATION REQUIREMENT

Oven ships two-piece for movement through 36" opening

Two 1/2" EMT electrical connections E1 = 120 VAC 1-Phase for controls and lift and rotate, E2 208-240 VAC 3-Phase for circulation blower

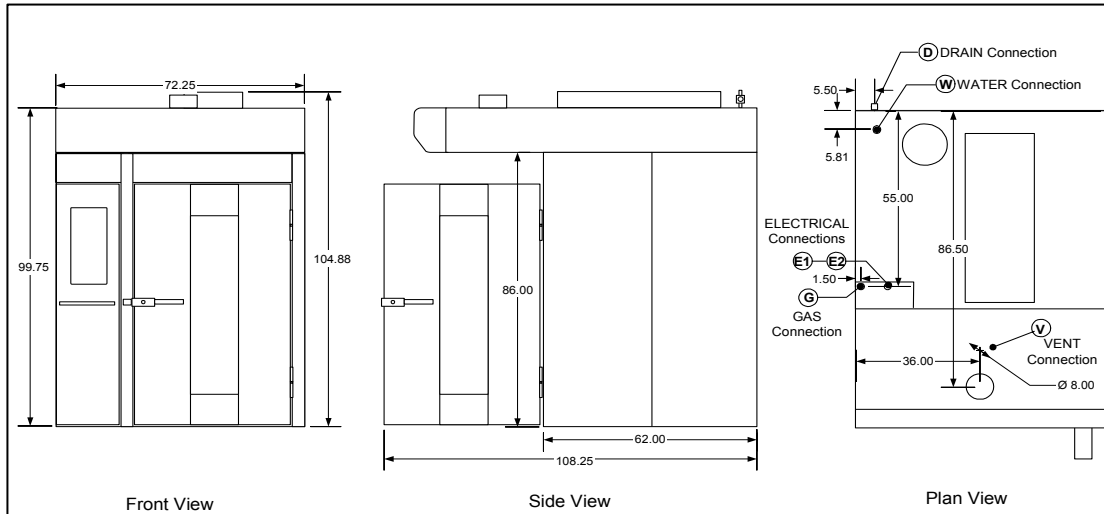
- 1" NPT gas connection 5" - 14" W.C.
- 1/2" NPT Water Connection
- 3/4" NPT Vented drain
- 8" Round vent collar (consult local codes for installation requirements) Roof vent not included

OPTIONS & ACCESSORIES

Single and Double Oven Racks
Correctional Package

Natural or LP Gas
Manual Back-up Control

1-PH Blower Motor



| Model | Height x Width x Depth* | Clearance from combustible surfaces** | Weight | | Freight Class |
|--------|---------------------------|---------------------------------------|--------|----------|---------------|
| | | | Actual | Shipping | |
| LRO-2G | 104.8" x 72.25" x 108.25" | Sides 0" Back 0" | 3380 | 4380 | 70 |

* 112" ceiling clearance required for tip-up ** Noncombustible floor supported by Noncombustible structure
No Buried Utilities

Ships In Two Crates 113" L x 70" W x 46" H (each)

| Model | Electrical Requirements | | | | | Water | Drain | Gas |
|--------|-------------------------|----------------|----------|-------|-------------|------------------------------|-------------------------------|---|
| | Connection | Voltage | Total kW | Phase | Amps / Line | | | |
| LRO-2G | E-1 | 120 VAC / 60Hz | 1.5 | 1 | 12 | 1/2" NPT (9 GPM @ 40 PSI) | 3/4" NPT (210F, 1 GPM max) | 1" NPT 290,000 BTU/Hr 5" -14" W.C |
| | | 208 VAC/60Hz | 1.8 | 3 | 5 | | | |
| | E-2 | 240 VAC/60Hz | 1.8 | 3 | 5 | | | |
| | | 480 VAC/60Hz | 1.8 | 3 | 3 | | | |

IMPORTANT: Your local water conditions may damage your LBC appliance. Failure to properly treat water may result in damage and may void your warranty. Ensure that your water supply meets these minimum water quality specification.

| Parameter | Unit | Value |
|------------------------|------|-------|
| Alkalinity | ppm | 22 |
| Aluminum | ppb | 17 |
| Calcium | ppm | 3.3 |
| Free Chlorine Residual | ppm | 0.6 |

| Parameter | Unit | Value |
|----------------|------|-------|
| Magnesium | ppm | 0.65 |
| pH | s.u. | 8.5 |
| Sodium | ppm | 8.5 |
| Total Hardness | ppm | 11.9 |