



Item No. \_\_\_\_\_  
 Project \_\_\_\_\_  
 Quantity \_\_\_\_\_

**BakerSeries Electric "Mini" Rotating Rack Oven**

**MODEL: LMO-E - Series**



Model LMO-E8S Shown

**MODEL / RACK CAPACITY**

	LMO-G6	LMO-G8
18 x 26 Sheet Pans	6	8
12" x 20" Hotel Pans	6	8
Pan Bread 16oz Loaves	30	N/A
8 Oz. Baguettes	30	40
Cookies 2 oz.	12 Doz.	16 Doz.

**Short Bid Specification:**

Oven shall be electrically heated LBC Mini Rack Oven, model no. **LMO-E** [insert **6-208, 6-240, 6-480, 8-208, 8-240, 8-480, 6S-208, 6S-240, 6S-480, 8S-208, 8S-240, 8S-480**] with capacity for 6 or 8 18" x 26" sheet pans. The oven shall operate on 208, 240 or 480 VAC 3-Phase [specify at time of order]. The oven shall have an internal steam system consisting of 150 pounds of steel bars and a water drop system that dispenses water to the steel mass through multiple large holes in a stainless steel tube located over the steel mass. The oven shall be electrically heated using Incoloy sheathed elements. The oven shall be mounted on a stainless steel stand having front mounted heavy duty locking swivel casters and rear mounted stationary locking casters or shall be mounted on 8" stainless steel legs. The oven shall have an optional proofer base having front mounted heavy duty locking swivel casters and rear mounted stationary locking casters.

**STANDARD PRODUCT WARRANTY**

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

**Construction Features**

- Heavy duty stainless steel interior and exterior
- Incoloy sheathed heater elements
- 150 Lbs. Thermal Mass
- Low pressure water injection steam system
- Full-view double pane door window
- Hinged inner glass window for easy cleaning
- Full perimeter silicone door seal
- Mechanical door latch with magnetic closer
- Field connection point for hood proving switch

**Performance Features**

- Fast acting heater elements
- 0.75 GPH water delivery system
- 10/20 second normal steam time
- Safety limited torque drive rotation system
- Low noise air circulation system
- Brightly lit interior
- Fast acting programmable vent

**Controls Features**

- Large LED display for time, temperature and steam
- Simple manual setting for temperature, time, steam
- Manual one-touch venting control
- Manual blower one-touch delay or pulse blower
- Storage for up-to 99 programmed recipes
- 6-button quick access recipe menu



Meets UL 197 and NSF-4 Standards

Sheet Number LMO-E (rev 03/08)



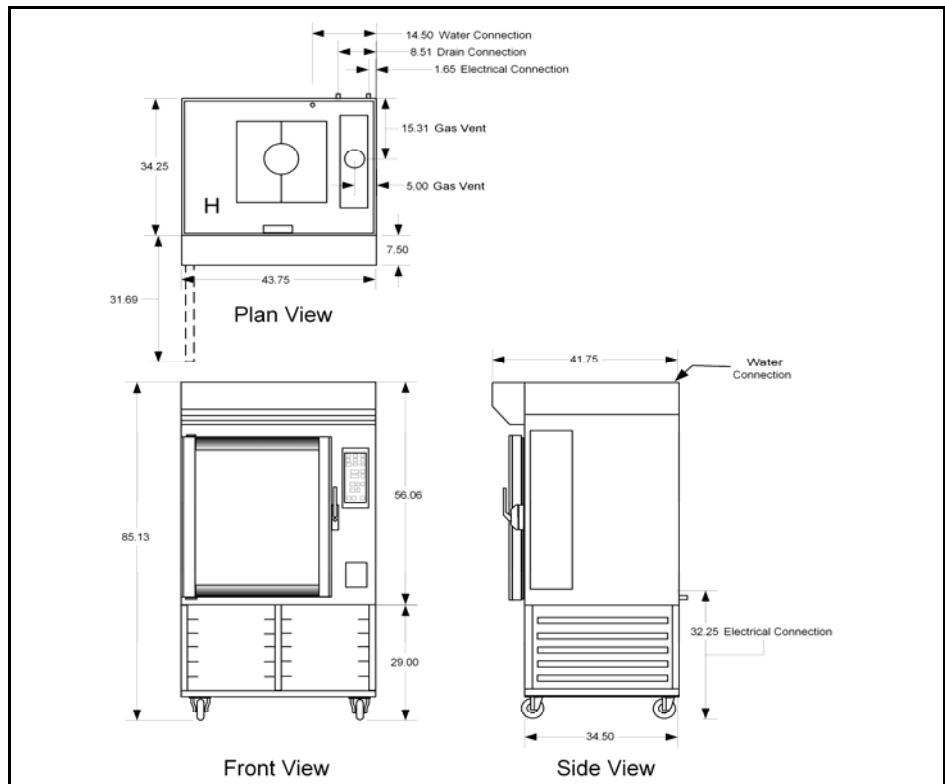
**BakerSeries Electric Mini Rotating Rack Oven MODEL: LMO-E - Series**

**INSTALLATION REQUIREMENT**

Ships Full Assembled, will fit through 40" Opening with out removal of door  
 Remove door, hinges and latch for movement through 36" door opening  
 Product of combustion must be vented to the outside

**OPTIONS & ACCESSORIES**

- Stand with Rack Slides      6-Pan Rack      60-Recipe Controller  
 Proofer Base                  8-Pan Rack      Start-up and Training      Water Connection Kit



Model	H	W	D	Clearance to Combustible Surfaces	Weight	Freight Class
LMO-E	56.06"	43.75"	41.75"	0" Sides and Back 6" Front and Top	900	85
With Stand	85.13"	43.75"	41.75"			

Model	Electrical Requirements								Water Supply	Drain
	Volts	PH	KW	AMPS			Max Breaker	Min. Circuit		
LMO-E	120 VAC	1	N/A	7	N/A	N/A	15	15	3/8" Cold Water 0.75 GPM @ 20 PSI	Air Gap routed from rear
	208 VAC	3	12.5	39	26	39	50	50		
	240 VAC	3	12.5	30	30	30	50	40		
	480 VAC	3	12.5	15	15	15	30	20		

Requires two Electrical Connections one (1) 120 VAC Single Phase one (1) 208, 240 or 480 VAC Three Phase (Specify at time of order).

**MINIMUM WATER QUALITY**

- pH between 7.0 and 7.5
- Total dissolved solids less than 100 PPM
- Chlorine less than 1 PPM
- Iron less than 0.1 PPM
- Manganese less than 0.05 PPM
- Conductivity less than 1/500,000Ω per inch
- Hardness from 6.3 to 8.8 grains per gallon
- Chlorides less than 30 PPM
- Sulfates less than 40 PPM
- Copper less than 0.05 PPM
- Chloramines less than 1 PPM

**IMPORTANT:** Your local water conditions may damage your Lang equipment. Failure to properly treat water may result in damage and may void some or all of the warranty. Information on water quality requirements is in the operator's manual provided with each unit, which can be accessed through the Lang web site at [www.langworld.com/products](http://www.langworld.com/products).