

Item No.:		
Project:		
Quantity:		

Model: LRO-2G5

Double Rack Oven - Gas



Model LRO-2G5 Shown (Rack not included)

Maximum Capacities per Oven:				
18" x 26" full-size Sheet Pans +	40			
12" x 20" x 4" Hotel Pans #	26			
1 lb loaves of bread	200			
1-1/2 lb loaves of bread	150			

Based on 3" spacing # Based on 6" Spacing







Meets ANSI Z83.11 and NSF 4 Standards

Short Bid Specification:

Rack oven shall be an *LBC Bakery Equipment Model LRO-2G5* 290 kBTU/hr gas heated, rotating, double rack capacity oven with: linear counter-flow heat exchanger; waterfall type steam generation system; 5" thick compartment insulation; rated at 0" combustible wall clearance, sides and back; heavy-duty rack lift and rotate with gear driven rotation system; standard digital control or optional Android control; an integrated hood meeting NFPA 96 and Type I & II construction standards, plus all the features listed.

Standard Product Warranty:

1 Year Parts and Labor (Contiguous US, Alaska, Hawaii and Canada)

Construction Features:

- · Heavy-duty stainless steel interior and exterior
- Cooking compartment insulated with 5" high-temp insulation
- Automatic, heavy-duty "B" style lift and gear-driven rotation system
- Heavy-duty door with 21" x 57.5" double-pane viewing window
- Interior door safety release mechanism
- · Oven accommodates two single or one double rack

Performance Features:

- 100-525 deg F temperature range
- Patent pending linear counter-flow heat exchanger
- Burner manifold uses inshot burners with hot surface ignitor
- High volume, waterfall steam system
- Exhaust heat recovery system increases fuel efficiency
- Three-point air circulation system with adjustable shutters
- · Self adjusting clutch protects operator and prevents oven damage
- Rack drive automatically lifts and lowers with door operation
- Racks load at floor level (no ramp)

Integrated Hood Features and Performance:

- Meets the construction requirements of NFPA 96 & UMC for
 Type I & II Hoods (fire system, if required, shall be by others)
- Fully integrated hood with single point exhaust connection
- 20 ga fully welded stainless steel body construction
- 5.9 sqft hood capture area. Filter velocity = 120 fpm @ 0.3 inwc and 800 cfm.

Controls Package:

- Digital Display Control (standard configuration):
 - 40 programable recipes with 6 Quick Select recipe buttons
 - Single-step cooking (standard) or optional 6-step cooking with 30 programmable recipes
 - Steam, Vent, Blower Delay and Pulse Air
 - Selectable Automatic Temperature Setback
- Android Control (optional):
 - 7" full-color graphic display & touch screen
 - Full feature recipe programming or manual operation
 - Wi-Fi interface
 - Built-in camera
 - Supervisory Features:
 - > Large storage library for recipes with up to 6 steps
 - > Product name, number and photo library
 - > Easy-select recipe list with photos
 - > Recipe day planner
 - > Bi-directional email access to recipes & day planner

Sheet Number LRO-2G5 (Rev D - 6/16)

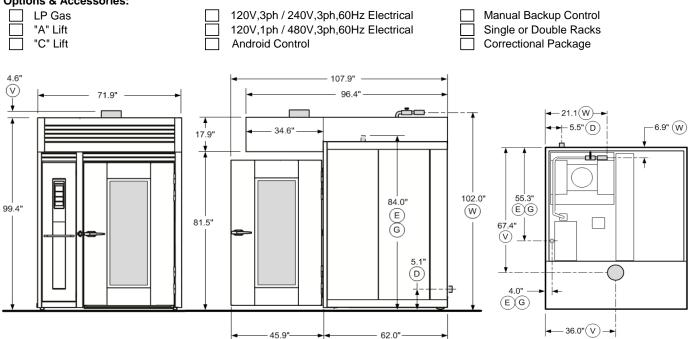


Double Rack Oven - Gas Model: LRO-2G5

Installation Requirements:

- Oven ships split into two halves for movement through 36" opening. Two (2) crates = 114"H x 46"W x 70"D each.
- 112" ceiling clearance required for tip-up
- No buried utilities
- Floor must be noncombustible supported by noncombustible structure
- · Clearance from combustible surfaces: 0", sides and back

Options & Accessories:



(E) Electrical Requirements:				Utility Requirements:				
Elec Choices	Voltage	Total kW	MCA	MOP	(V) Vent	(G) Gas	(W) Water	(D) Drain
Standard	120V,3ph / 208V,3ph,60Hz	1.8	15	20	8" round collar	1" NPT, 290 kBTU/hr, 5-14 inwc	@ 40 psi 210	3/4NPT,
Option	120V,3ph / 240V,3ph,60Hz	1.8	15	20	(vent not included)			210 deg F, 1 gpm max
Option	120V,1ph /480V,3ph,60Hz	1.5 / 1.8	15 / 15	20 / 20	ŧ			

IMPORTANT: Ensure your water supply meets these minimum water quality specs:

Water Quality Requirements:					
Parameter	Value	Parameter	Value		
Alkalinity	< 22 ppm	Magnesium	< 0.65 ppm		
Aluminum	< 17 ppb	рН	8.5		
Calcium	< 3 ppm	Sodium	< 8.5 ppm		
Free Chlorine Residual	< 0.6 ppm	Total Hardness	< 11.9 ppm		

Shipping Information:						
H x W x D	W	Freight				
HXWXD	Actual	Shipping	Class			
114"H x 46"W x 70"D	3380 lbs	4380 lbs	85			

- f Consult your local codes for installation requirements
- # Normal water consumption is approximately 5.5 gal/hr