



Manufacturers of Bakery and Foodservice Equipment

Electric 2,3 & 4 Pan Deck Ovens

Item No. _____
 Project _____
 Quantity _____

MODEL: SE 9 - Series



Model SE-944 shown

PAN & PRODUCTION CAPACITY GUIDE PER DECK

Model / Capacity	18 x 26 Pn	18 x 30 Pn	26" Baguettes	9" Pies
SE-92X	2	2	10	12
SE-93X	3	3	15	18
SE-94X	4	4	20	24

Short Bid Specification:

Deck Oven shall be a **LBC Bakery Equipment Model SE-**____
 [Insert: 921, 922, 923, 924, 931, 932, 933, 934, 941, 942, 943 or 944]
 electrically heated, 18" x 26" pan capacity per deck, 8" crown,
 stainless steel interior and exterior, tempered glass doors open up
 and in, lighted interior, 25 mm ceramic hearth, individual steam
 system per deck, temperature controls from 000 - 550, Individually,
 proportional controlled top and bottom heat, timer with continuous
 buzzer, from 0-99 minutes. Steam system shall be independent of
 the deck heat and shall recover within 20 minutes. Heating elements
 shall be incolloy tubular. Doors shall be full tempered glass and shall
 open inward to retain steam and heat. Ovens shall be ETL (or
 equivalent) listed for safety and sanitation.

STANDARD PRODUCT WARRANTY

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

Construction Features

- Heavy duty stainless steel construction, interior and exterior
- Removable ceramic deck stones
- 2, 3 or 4 Decks, Ships Assembled
- With Casters and Leveling Feet
- Full tempered glass Door (Opens up and in)
- Halogen interior light
- 208 or optional 240 or 480 VAC 3-phase power input.
- 1" clearance sides and back, 6" at top

Performance Features

- 000 - 550 Degree F Temperature range
- Independent steam pod (one per deck)
- Heat modulated from 10% to 100%
- Solid State Relay control of heat circuits
- Top and bottom heat and power controls

Controls Features

- Solid State Timers from 0-99 Minutes
- Continuous timer alarm
- Individual Top and Bottom heat settings
- Control temperatures from 100- 550 F
- Proportional temperature control of top and bottom heat from 10% to 100%
- Steam timer
- Manual Damper Control
- Large Digital Displays for Bake Times, Actual Temperatures and Set-point temperatures
- Separate and independent controls for each deck
- Pre-set memory for up to 99 recipes
- Three one-button recipe presets.
- User-selectable F/C temperature ranges
- Automatic Deck light operation



Meets UL 197 and NSF-4 Standards

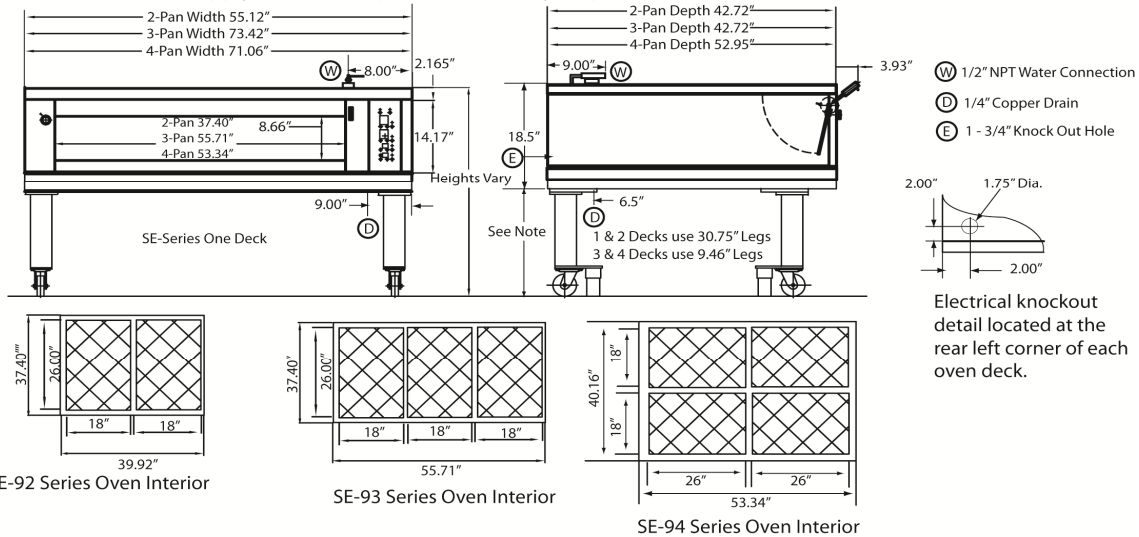
Sheet Number SE-9XX (rev 9/2014)

Electric Deck Oven,

MODEL: SE - Series

INSTALLATION REQUIREMENT

208, 240 or 480 VAC, 3-Phase power required. All Models Ship Assembled
3/8" NPT Cold water supply @ 40 PSI, per water quality requirements



Model	Dimensions Height x Width x Depth				Clearance from Combustibles		Weight		Freight Class	
	External W x D x H		Internal Per Deck W X D X H		Sides and Back	Top	Actual	Shipping		
SE-921	55.12 x 42.72 x 49.25		39.92 x 37.40 x 8.5		1"	6"	573	693	85	
SE-922	55.12 x 42.72 x 62.92						1,146	1,296		
SE-923	55.12 x 42.72 x 58.46						1,719	1,894		
SE-924	55.12 x 42.72 x 72.63						2,292	2,492		
SE-931	73.42 x 42.72 x 49.25		55.71 x 37.40 x 8.5				585	900		
SE-932	73.42 x 42.72 x 62.92						1,296	1,350		
SE-933	73.42 x 42.72 x 58.46						1,894	2,048		
SE-934	73.42 x 42.72 x 72.63						2,492	2,800		
SE-941	71.06 x 52.95 x 49.25		53.34 x 40.16 x 8.5				705	1,187		
SE-942	71.06 x 52.95 x 62.92						1,446	1,557		
SE-943	71.06 x 52.95 x 58.46				1,471	2,288				
SE-944	71.06 x 52.95 x 72.63				2,692	3,007				
3-Phase Minimum Circuit Ampacity						Max Overcurrent protection	1-Phase Minimum Circuit Ampacity			
SE-92	Volts	1 Deck	2 Decks	3 Decks	4 Deck		1 Deck	2 Deck	3 Deck	4 Deck
		208	25	50	75	100	N/A	N/A	N/A	N/A
	240	20	40	60	80	175	25	50	75	100
	480	15	25	35	45		N/A	N/A	N/A	N/A
SE-93	208	45	90	130	175		N/A	N/A	N/A	N/A
	240	35	65	95	130		40	80	120	160
	480	20	35	50	65		N/A	N/A	N/A	N/A
SE-94	208	45	98	135	N/A		N/A	N/A	N/A	N/A
	240	40	80	120	155		N/A	N/A	N/A	N/A
	480	20	40	60	80		N/A	N/A	N/A	N/A

CAUTION: Use Supply Wires Suitable For 90 C Minimum

NOTE: Individual Decks May Also Be Supplied Independently. Use 1 Deck Ratings.