

Item No.: \_\_\_\_\_

Project: \_\_\_\_\_

Quantity: \_\_\_\_\_

**Pizza Conveyor Oven - Gas**

**Models LPC-19-G & LPC-31-G**



LPC-31-G-1 Oven On LPC-31-S24 Stand  
(Stand Not Included)



Meets ANSI Z83.11 and NSF 4 Standards

**Short Bid Specification:**

Gas pizza conveyor oven shall be an **LBC Bakery Equipment Model LPC-19-G-\_\_** or **LPC-31-G-\_\_** (enter 1, 2 or 3 for number of decks) and shall be stackable up to three (3) decks high. Oven shall have a digital control with LED displays for set point, actual temperature and belt speed. Oven shall have a hinged door with tempered glass view window and shall have removable crumb trays below conveyor at the in-feed and out-feed. Oven front, conveyor assembly and air ducts shall be readily removable for cleaning. Temperature range shall be from 145 to 570 deg F and belt speed shall be from 3 to 30 minutes. Oven shall have a conveyor reverse switch and an automatic cool-down feature. Complete appliance shall include all features listed and all options checked.

**Standard Product Warranty:**

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

**Maximum Capacities per hr at 3 min Belt Speed:**

Model	12" Pizzas	14" Pizzas	16" Pizzas
LPC-19-G	76	54	44
LPC-31-G	222	146	122

**Maximum Capacities per hr at 4 min Belt Speed:**

Model	12" Pizzas	14" Pizzas	16" Pizzas
LPC-19-G	56	39	32
LPC-31-G	164	108	90

**Maximum Capacities per hr at 5 min Belt Speed:**

Model	12" Pizzas	14" Pizzas	16" Pizzas
LPC-19-G	44	31	25
LPC-31-G	128	84	70

Note: The LPC-31-G belt will accommodate two (2) 16" pizzas side-by-side

**Construction Features:**

- Stainless exterior and interior
- Rigid stainless stand with swivel casters with brakes (1- and 2-deck stacks) or swivel casters only (3-deck stacks only)
- Stackable up to three high
- Fully insulated walls, floor and ceiling
- Sandwich door with large, 17" wide tempered-glass view window
- Top and bottom airflow
- Balanced air distribution
- Reversible-direction stainless steel belt
- One ea 6" In-feed Shelf and 12" Output Shelf included with each oven
- Removable crumb trays at conveyor in-feed and out-feed

**Control Features:**

- Simple and intuitive layout
- Large, easy-to-read LED displays for Set Point, Actual Temperature and Belt Speed
- Temperature Range: 145-570 deg F
- Temperature displays in either deg F or deg C
- Belt Speed Range: 3-30 minutes
- Automatic Cool-Down feature extends the life of internal electrical parts

**Cleanability Features:**

- Removable front wall for easy access to interior
- Removable conveyor
- Removable ducts

**Options and Accessories:**

- Propane Gas Kit
- Chain Restraint Kit
- Stands:
  - LPC-X-S24 will support 1 deck
  - LPC-X-S18 will support up to 2 decks

### Pizza Conveyor Oven - Gas

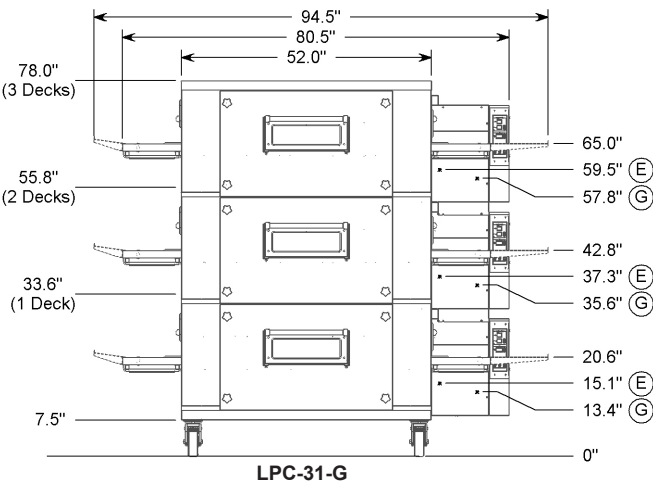
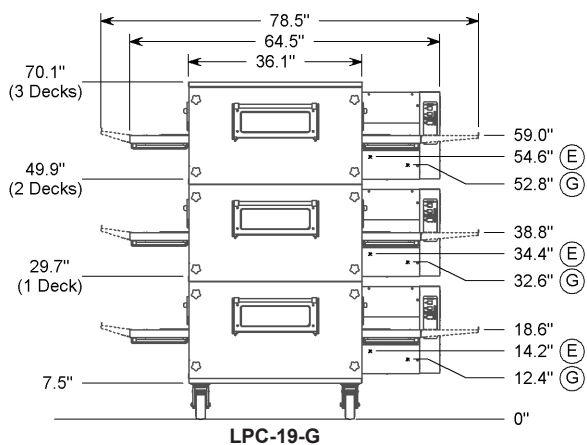
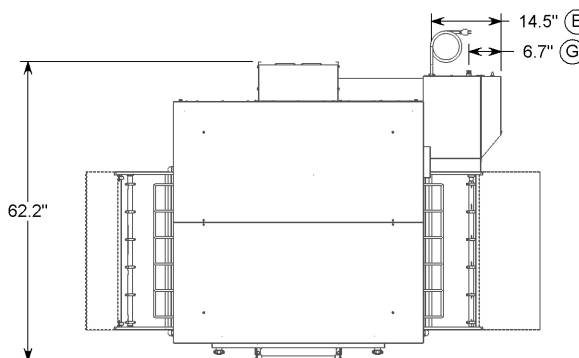
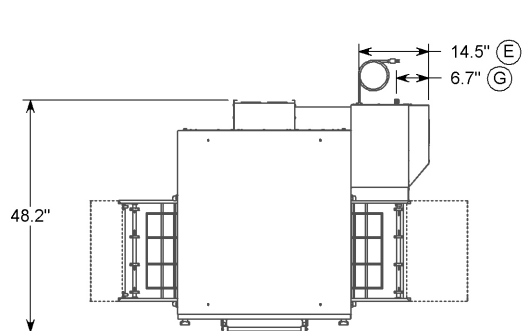
### Models LPC-19-G & LPC-31-G

#### Installation Requirements:

- Factory authorized start-up required
- Unit ships disassembled. Each deck ships separately. Stacking and/or placing on casters or stand is required  
*Note: Optional pre-assembled 2 or 3 deck stacks are available*
- Appliance must be installed under a listed vent hood
- Clearance from combustible surfaces: 1" sides and back, 3" from underside

#### Options and Accessories:

- Propane Gas Kit       Chain Restraint Kit       24" Stand, LPC-X-S24       18" Stand, LPC-X-S18



#### Utility Requirements per Deck:

Model	kBTU/hr per deck	(G) Gas Supply (NG)	(E) Voltage	MCA	MOP
LPC-19-G	35 kBTU (low fire), 46 kBTU (high fire)	1/2"NPTM Connect Point, 3/4" Supply Line required	120V, 1ph, 60Hz	15	20
LPC-31-G	70 kBTU (low fire), 91 kBTU (high fire)				

#### Shipping Information:

Model	Crates		Actual Weight	Ship Weight	Freight Class
	Oven Deck Crates	Finishing Kit Crates			
LPC-19-G-1	1		445 lbs	685 lbs	77.5
LPC-19-G-2	2		825 lbs	1275 lbs	
LPC-19-G-3	3		1205 lbs	1865 lbs	
LPC-31-G-1	1	1	755 lbs	1130 lbs	
LPC-31-G-2	2		1340 lbs	2120 lbs	
LPC-31-G-3	3		1925 lbs	3110 lbs	