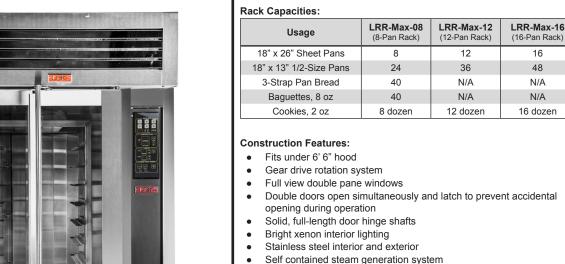


tem No.:).:			
Project:				
Quantity:				

Model LMO Max-G

LBC Roll-In Rotating Rack Oven - Gas



Performance Features:

- 125 kBTU/hr heat input (natural gas)
- High efficiency heat exchanger
- 3/4 hp top-mounted convection motor
- Heavy duty rotation system with self-adjusting clutch

Control Features:

- Digital Display Control (standard):
 - Two control modes with programmable features
 - > Single-step cooking mode:
 - » 40 programmable recipes with 6 quick select buttons
 - > 6-step cooking mode:
 - 30 programmable recipes
 - o Programmable features: Steam, Vent, Blower Delay and Pulse Air
 - Selectable Automatic Temperature Setback
- Cook-and-Hold Control (optional):

Includes all features listed above for Standard Control, with the following exceptions:

- Settable to Bake Mode or Cook-and-Hold Mode
- 3 Cook -and-Hold Steam Hydration settings: no steam, light steam and heavy steam
- o 3 quick-select buttons for pre-saved recipes
- 9 hour timer

Options and Accessories:

- Propane Gas Kit
- 8, 12 or 16-pan racks (sold seperately)



LMO Max-G (Rack not included)
Note: Oven must be installed under a hood





Meets ANSI Z83.11 and NSF 4 Standards

Short Bid Specification:

Oven shall be an *LBC Kitchen Series Roll-In Rotating Rack Oven, model number LMO Max-G*. Oven shall fit under a standard 6' 6" hood, measure 44.8"L x 43"W x 77"H, and shall have 125 kBTU/hr heat input. Oven shall hold LBC Oven Racks with capacities of 16 ea sheet pans (at 3" spacing), 12 (at 4") or 8 (at 6"). Racks shall be constrained at top and bottom to prevent movement and allow for smooth rotation. Oven steam system shall be air-heated and shall not include a pressure vessel. Steam time shall be 1-20 seconds at start of bake cycle. Oven shall be equipped with simultaneously-opening double doors with latch to prevent opening while operating. Oven shall operate on 120VAC, 1ph, 60Hz.

Standard Product Warranty:

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

LBC reserves the right to make changes to this document without notice

Sheet No. LMO Max-G (2/19)



LBC Roll-In Rotating Rack Oven - Gas

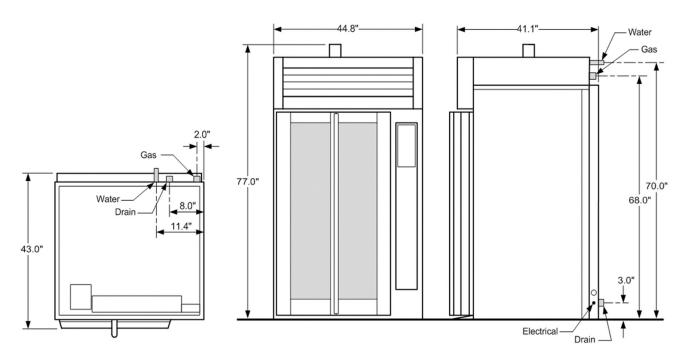
Model LMO Max-G

Installation Requirements:

- Factory authorized start-up required
- Ships assembled. Will fit through 42" opening. Will fit through 36" opening with some disassembly
- Must be installed under a hood
- Floor must be noncombustible and supported by noncombustible structure extending not less than 12" from all sides; no buried utilities
- Clearance to combustibles: 1" sides and back, 18" top

Options and Accessories:

Propane Kit	LRR-MAX-16, 16-Pan Rack (3" spacing)	74000-51 Water Connection Kit
Eyebrow Hood	LRR-MAX-12, 12-Pan Rack (4" spacing)	72610-48 Water Filtration Assembly
Cook and Hold Control	LRR-MAX-8, 8-Pan Rack (6" spacing)	Correctional Security Package



Minimum Water Quality Requirements:

minimum trator quanty requirements				
	Alkalinity < 22 ppm	Magnesium < 0.65 ppm		
	Aluminum < 17 ppm	pH = 8.5		
	Calcium < 3 ppm	Sodium < 8.5 ppm		
	Free Chlorine Radical < 0.6 ppm	Total Hardness < 11.9 ppm		

Utility Requirements:

Electric	Gas (NG)	Water	Drain
120VAC, 15 A, 60Hz, dedicated circuit; NEMA 5-15R receptical required	1/2"NPT connection, 125 kBTU/hr, supply pressure = 5-14" w.c.	1/2" NPT, cold water, 3 gph @ 45 psi min	3/4"NPT, route to air gap drain

Shipping Information:

Actual Weight	Ship Weight	Freight Class
1,350 lbs	1,500 lbs	77.5

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