

em No.:	
Project:	
Quantity:	

# Electric "Mini" Rotating Rack Oven with Proofer Base

# Model LMO-E-P



LMO-E (shown with 8-pan rack and LMO-P Proofer Base)



Oven meets UL 197 and NSF 4 Standards Proofer meets UL 197 and NSF 2 Standards

### **Short Bid Specification:**

Oven shall be an *LBC Mini Rotating Rack Electric Oven with Proofer Base, model number LMO-EX-Y-P* (for X, enter 6, 8 or 10 for Rack Choice; for Y, enter 208, 240 or 480 for Voltage Choice). **Oven** shall have an internal steam system consisting of 150 lbs of thermal mass and a stainless steel water drop system to dispense water to the mass. The oven shall be electrically heated with tubular heaters. **Proofer Base** shall have double doors with the controller located in right door, 12-pan capacity, a quick-response air-wash heat and humity system, 2 ea heavy-duty locking swivel casters at the front and a 6' cord with NEMA 5-15 plug.

#### Standard Product Warranty:

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

#### **Rack Capacities:**

Usage	LMO-E6 (6-Pan Rack)	LMO-E8 (8-Pan Rack)	LMO-E10 (10-Pan Rack)
18" x 26" Sheet Pans	6	8	10
18" x 13" 1/2-Size Pans	12	16	20
3-Strap Pan Bread	12	N/A	N/A
Baguettes, 8 oz	30	40	N/A
Cookies, 2 oz	12 dozen	16 dozen	20 dozen

#### **Construction Features:**

- Stainless steel interior and exterior
- Heavy-duty swivel casters; front pair locking
- Oven:
  - Low pressure water injection steam system with 150 lbs of thermal mass for maximum steam
  - Double doors open simultaneously and latch to prevent accidental opening during operation
  - Inner glass panes hinged for easy cleaning
  - o Full perimeter silicone door seal
- Proofer Base:
  - o 12 ea rack slides
  - Quick responding air-wash heat and humidity system with non-submerged tubular heaters
  - o Pre-installed 6' cord with NEMA 5-5R plug

#### Performance Features:

- Oven:
  - o 1 gallon of water per 20 sec steam cycle
  - o Programmable vent
  - o Safety limited torque-drive rotation system
  - Low noise air circulation system
  - o Brightly lit interior
- Proofer Base:
  - o Capacity: 12 ea 18" x 26" sheet pans
  - Temp Range: 70 120 deg F
  - Humidity Range: 50 99%

# **Control Features:**

- Large easy-to-read LED displays
- Oven:
  - 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
  - $\circ\quad$  Programmable features: Steam, Vent, Blower Delay and Pulse Air
  - Selectable Automatic Temperature Setback
- Proofer Base:
  - PID feedback design for rapid and accurate response with no temperature overshoot

## Options and Accessories:

- Rack Options: 6 (6-Pan, 5-1/2" spacing), 8 (8-Pan, 4" spacing) or 10 (10-Pan, 3-1/4" spacing)
- Voltage Options: 208V, 240V, or 480V
- Accessory: Water Connection Kit
- Accessory: Water Filtration Assembly

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

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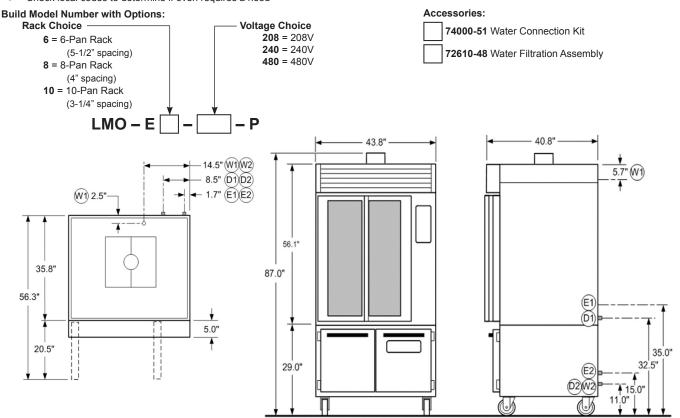


# Electric "Mini" Rotating Rack Oven with Proofer Base

Model LMO-E-P

#### Installation Requirements:

- Factory authorized start-up required
- Ships in two pieces. Will fit through a 34" opening with some disassembly
- Clearance to combustibles: 0" Sides and Back, 18" Top
- Check local codes to determine if oven requires a hood



# Minimum Water Quality 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:**

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Ampliance	(E) Electrical		Amps		MCA	MOD	(W)	(D)	
Appliance			L1	L2	L3	IVICA	MOP	Water	Drain
	Control Circuit *	120VAC, 1ph, 60Hz, dedicated	7	N/A	N/A	20	20	1/2" NPT.	
Oven	208V Heater Circuit *	208VAC, 3ph, 60Hz	39	26	39	50	60	cold,	Route to
Oven	240V Heater Circuit (option) *	240VAC, 3ph, 60Hz	30	30	30	40	60	3 gph	air gap
	480V Heater Circuit (option) *	480VAC, 3ph, 60Hz	15	15	15	20	30	@ 45psi	drain
Proofer Base	120V Control/Heater Circuit	120VAC, 1ph, 60Hz, dedicated	15	N/A	N/A	15	20	3/8" NPT	

<sup>\*</sup> Oven Requires two electrical connections — one for Control Circuit and one for Heater Circuit

#### **Shipping Information:**

Appliance	Ship Weight	Freight Class
Oven	1,165 lbs	77.5
Proofer Base	425 lbs	85

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