

tem No.:	
Project:	
Quantity:	

Gas "Mini" Rotating Rack Oven with Stand

Model LMO-G-S



LMO-G (shown with 8-pan rack and optional 29" Stand)



Meets ANSI Z83.11 and NSF 4 Standards

Short Bid Specification:

Oven shall be an *LBC Mini Rotating Rack Gas Oven with Stand, model number LMO-GX-Y-Z* (for X, enter 6, 8 or 10 for Rack Choice; for Y, enter N or LP for Gas Choice; for Z, enter S15, S19, or S for Stand Choice). Oven shall operate on natural gas or propane gas and 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 indirectly fired at a rate of 90 kBTU/hr with an inshot burner system and shall have a heat exchanger with exchange tubes positioned vertically to utilize natural draft for combustion air intake and exhaust. The oven shall be mounted on a stand with 2 ea heavy-duty locking swivel casters at the front. Oven requires installation under a hood.

Standard Product Warranty:

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

Rack Capacities:

Usage	LMO-G6 (6-Pan Rack)	LMO-G8 (8-Pan Rack)	LMO-G10 (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
- Vertical-tube heat exchanger
- Low pressure water injection steam system with 150 lbs of thermal mass for maximum steam
- Field connection for hood proving switch *
- Double doors open simultaneously and latch to prevent accidental opening during operation
- Inner glass panes hinged for easy cleaning
- Full perimeter silicone door seal

Performance Features:

- 90 kBTU/hr heat input
- 1 gallon of water per 20 sec steam cycle
- Programmable vent
- Safety limited torque-drive rotation system
- Low noise air circulation system
- Brightly lit interior

Control Features:

- Large easy-to-read LED displays
- 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
- Programmable features: Steam, Vent, Blower Delay and Pulse Air
- Selectable Automatic Temperature Setback

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)
- Gas Options: Natural or Propane Gas
- Stand Options: S15 (15" high), S19 (19" high), or S (29" high). S Stand includes rack slides to accommodate 12 ea 18" x 26" sheet pans. Rack slides are removable without tools for cleaning.
- Accessory: Water Connection Kit
- · Accessory: Gas Connection Kit
- Accessory: Water Filtration Assembly
- * The Commonwealth of Massachusetts requires that gas flow must be prohibited when the exhaust hood is not operational.

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

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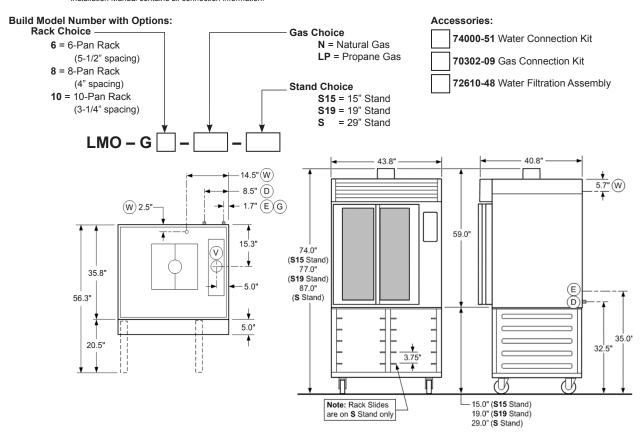
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Installation Requirements:

- 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
- Oven must be installed under an approved Type I or II hood, provided there is 18" clearance from oven vent collar to hood filters

Note:The Commonwealth of Massachusetts requires that gas flow must be prohibited when the exhaust hood is not operational. Installation Manual contains all connection information.



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

(E) Electrical	(G) Gas	(V) Vent	(W) Water	(D) Drain
120VAC, 15A, 60Hz dedicated circuit, NEMA 5-15	1/2"NPT supply, 90 kBTU/hr, 5-14" w.c. at all times (N) or 11-14" w.c. at all times (LP)	6" round vent collar (vent not included)	1/2" NPT, cold, 3 gph @ 45psi	Route to air gap drain

Consult your local codes for installation requirements

Shipping Information:

Appliance	Ship Weight	Freight Class
Oven	1,165 lbs	
S15 Stand	95 lbs	110
S19 Stand	95 lbs	110
S Stand	125 lbs	

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