

**Double Rack Pass Through Oven - Gas**

**Model LRO-2G5-PT**



LRO-2G5-PT (Rack not included)



Meets ANSI Z83.11 and NSF 4 Standards

**Short Bid Specification:**

Rack oven shall be an **LBC Bakery Equipment Model LRO-2G5-PT** 290 kBTU/hr gas heated, rotating, double rack capacity pass through oven with linear counterflow heat exchanger, waterfall type steam generation system and 5" thick compartment insulation. Oven is rated for 0" combustible wall clearance along sides. Oven has a heavy-duty rack lift with gear-driven rotation system, digital control or optional touch screen control with Android™, integrated hoods meeting NFPA 96 and Type I & II construction standards, plus all the features listed.

**Standard Product Warranty:**

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

**Maximum Capacities per Oven:**

18" x 26" full-size Sheet Pans †	40
12" x 20" x 4" Hotel Pans #	52
1 lb loaves of bread	200
1-1/2 lb loaves of bread	100

† Based on 3" spacing    # Based on 6" spacing

**Construction Features:**

- Loading doors on front and rear allow for pass through operation
- Heavy-duty stainless steel interior and exterior
- Cooking compartment insulated with 5" high-temp insulation
- Automatic, heavy-duty "B" style lift and gear-driven rotation system
- Heavy-duty doors with 21" x 57.5" double pane viewing windows
- Interior door safety release mechanism
- Oven accommodates two single racks or one double rack

**Performance Features:**

- 100-525 deg F temperature range
- Patent pending linear counterflow heat exchanger
- Burner manifold uses inshot burners with hot surface igniter
- High volume, waterfall steam system
- Three-point, air circulation system with adjustable shutters
- Exhaust heat recovery system increases fuel efficiency
- Self adjusting clutch protects operator and prevents damage
- Rack drive automatically stops, lifts and lowers with door operation
- Racks load at floor level (no ramp)

**Integrated Hood Features and Performance:**

- Meets the construction requirements of NFPA 96 & UMC for Type I & II Hoods (fire system, if required, shall be by others)
- Two fully integrated hoods with separate single point exhaust connections
  - Rooftop ventilators not included
- 20 ga fully welded stainless steel body construction
- 16.5 sqft hood capture area. Filter Velocity = 120 fpm @ 0.3" w.c. and 800 cfm per hood

**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
  - Programmable features: Steam, Vent, Blower Delay and Pulse Air
  - Selectable Automatic Temperature Setback
- **Manual Backup Control** (Standard):
  - Manually control heat and blower, lights and rotation, and steam
- **Touch Screen Control with Android™** (Optional):
  - 8" full-color graphic display and touch screen
  - Easy-to-select recipe list with photos
  - Large storage library for recipes with up to 6 steps
  - Full feature recipe programming or manual operation
  - Edit recipe name, recipe number, and photo
  - Recipe day planner
  - 3 user levels with customizable user permissions
  - Bi-directional email access to recipes and day planner
  - Wi-Fi interface

## Double Rack Pass Through Oven - Gas

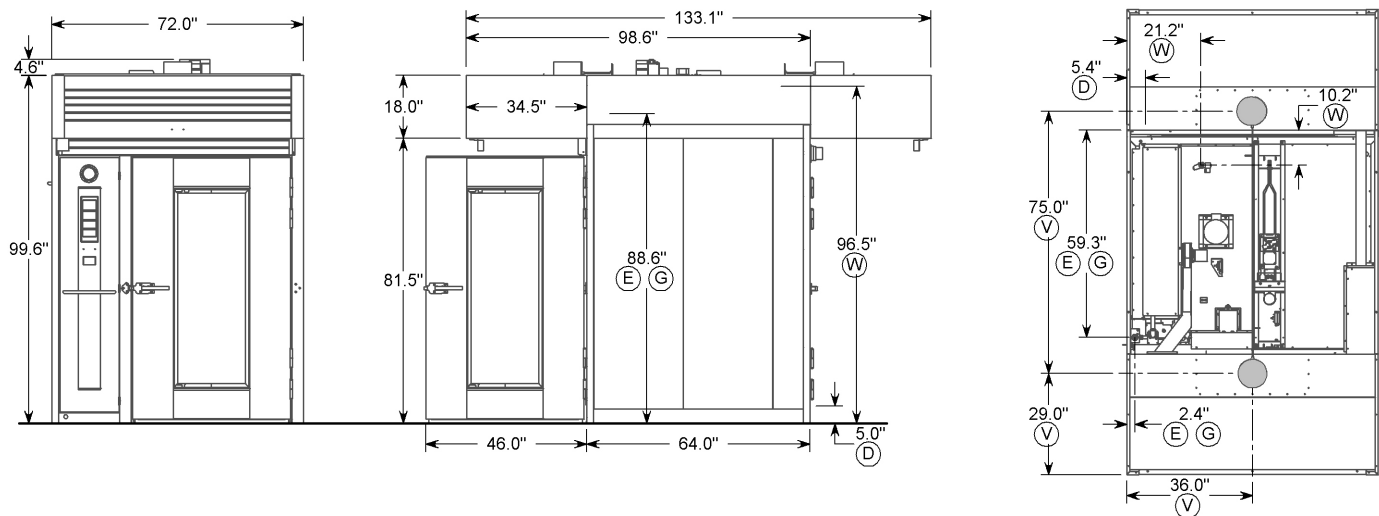
## Model LRO-2G5-PT

### Installation Requirements:

- Factory authorized start-up required
- Oven ships assembled and laid down = 113"L x 76"W x 72"H
- 118" ceiling clearance required for tip-up
- No buried utilities under floor
- Floor must be noncombustible supported by noncombustible structure
- Clearance from combustible surfaces: 0" along sides

### Options and Accessories:

- |   |   |  |
|---|---|--|
| <input type="checkbox"/> "A" Lift                           | <input type="checkbox"/> LP Gas                                   | <input type="checkbox"/> Single Oven Racks |
| <input type="checkbox"/> "C" Lift                           | <input type="checkbox"/> 120V/240V, 1ph, 60hz Electrical          | <input type="checkbox"/> Double Oven Racks |
| <input type="checkbox"/> Touch Screen Control with Android™ | <input type="checkbox"/> 120V, 1ph and 480V, 3ph, 60hz Electrical |  |



### 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:

Electrical Choices	(E) Voltage	Total kW	MCA	MOP	(G) Gas (NG)	(V) Vents	(W) Water	(D) Drain
Standard	120V/208VAC, 3ph, 60Hz *	1.8	15	20	1"NPT, 290 kBTU/hr, 5-14" w.c.	(2) 8" round collars (vents not included) ‡	1/2"NPT, cold, 9 gpm @ 40 psi ‡	3/4"NPT, 210 deg F, 1 gpm max
	120V/240VAC, 3ph, 60Hz *	1.8	15	20				
Options	120V/240VAC, 1ph, 60Hz †	1.8	20	20				
	120VAC, 1ph, 60Hz / 480VAC, 3ph, 60Hz	0.8/1.0	15/15	20/20				

† Consult your local codes for installation requirements

‡ Normal water consumption is approximately 3.5 gal/hr

\* This connection requires 5 wires: L1, L2, L3, Neutral and Ground

† This connection requires 4 wires: L1, L2, Neutral and Ground

### Shipping Information:

Actual Weight	Ship Weight	Freight Class
3,660 lbs	4,600 lbs	77.5