

tem No.:	
Project:	
Quantity:	

20

26 100

50

Model LRO-1E5

Single Rack Oven - Electric



LRO-1E5 (Rack not included)





Meets UL 197 and NSF 4 Standards

Short Bid Specification:

Rack oven shall be an LBC Bakery Equipment Model LRO-1E5 electrically heated, rotating, single rack capacity oven. Oven is manufactured with waterfall type steam generation system and 5" thick compartment insulation. Oven is rated for 0" combustible wall clearance at sides and back. Oven has a heavy-duty rack lift with gear-driven rotation system, digital control or optional touch screen control with Android™, integrated hood 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)

Manual Backup Control (Standard): Manually control heat and blower, lights and rotation, and steam

530 cfm

Control Features:

Touch Screen Control with Android™ (Optional):

Selectable Automatic Temperature Setback

8" full-color graphic display and touch screen

Single-step cooking mode:

6-step cooking mode:

Integrated Hood Features and Performance:

Digital Display Control (Standard):

Hoods (fire system, if required, shall be by others) Fully integrated hood with single point exhaust connection 20 ga fully welded stainless steel body construction

Meets the construction requirements of NFPA 96 & UMC for Type I & II

12 sqft hood capture area. Filter Velocity = 120 fpm @ 0.3" w.c. and

40 programmable recipes with 6 quick select buttons

Programmable features: Steam, Vent, Blower Delay and Pulse Air

Two control modes with programmable features

30 programmable recipes

- 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

Android is a trademark of Google LLC.

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LBC Bakery Equipment, Inc.



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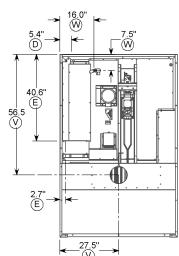
Installation Requirements:

- Factory authorized start-up required
- Oven ships in one piece but may be split into two halves for movement through 36" opening
- 112" ceiling clearance required for tip-up
- No buried utilities under floor
- Floor must be noncombustible supported by noncombustible structure
- Clearance from combustible surfaces: 0", sides and back

Options and Accessories:

"C" Lift

Touch Screen Control with Android™	120V, 1ph and 480V, 3ph, 60hz Electrical (Not Available in Canada) 480V, 3ph, 60hz Electrical	Correctional Security Package
99.6"	85.6" 85.6" 91.5" 96.5" (E)	56.5 V 2.7" E 16.0" 40.6" 2.7" E 2.7"



Single Oven Racks

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	МОР	(V) Vent	(W) Water	(D) Drain
Standard	120V/208VAC, 3ph, 60Hz *	41.5	145	175			
	120V/240VAC, 3ph, 60Hz *	41.5	125	150	8" round	1/2"NPT, cold,	3/4"NPT,
Option	120VAC, 1ph, 60Hz ≈/ 480VAC, 3ph, 60Hz ¤ (Not Available in Canada)	40	15/85	20/100	collar (vent not included) f	9 gpm @ 40 psi #	210 deg F, 1 gpm max
	480VAC, 3ph, 60Hz ⁿ	40	85	100			

120V, 1ph and 240V, 3ph, 60hz Electrical

- # 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, L3 and Ground
- ≈ This connection requires 3 wires: L1, Neutral and Ground

Shipping Information:

Actual Weight	Ship Weight	Freight Class			
2.500 lbs	2.900 lbs	77.5			

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