

Double Rack Oven - Gas

Model LRO-2G5



LRO-2G5 (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** 290 kBTU/hr gas heated, rotating, double rack capacity oven with linear counterflow heat exchanger, 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 Android control, an 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)

Maximum Capacities per Oven:

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

‡ Based on 3" spacing # Based on 6" spacing

Construction Features:

- 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 door with 21" x 57.5" double pane viewing window
- Interior door safety release mechanism
- Oven accommodates two single racks or one double rack

Performance Features:

- Energy Star Certification
- 100-525 deg F temperature range
- Patent pending linear counterflow heat exchanger
- Burner manifold uses inshot burners with hot surface ignitor
- 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)
- Fully integrated hood with single point exhaust connection
 - Rooftop ventilator 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

Control Features:

- **Digital Display Control (Standard):**
 - 40 programmable recipes with 6 quick select buttons
 - Single-step cooking can be configured for 6-step cooking with programmable features
 - Steam, Vent, Blower Delay and Pulse Air
 - Selectable Automatic Temperature Setback
- **Android Control (Optional):**
 - 8" full-color graphic display and touch screen
 - Full feature recipe programming or manual operation
 - Wi-Fi interface
 - Built-in camera
 - Supervisory features
 - > Large storage library for recipes with up to 6 steps
 - > Product name, recipe number, and photo
 - > Easy-to-select recipe list with photos
 - > Recipe day planner
 - > Bi-directional email access to recipes and day planner

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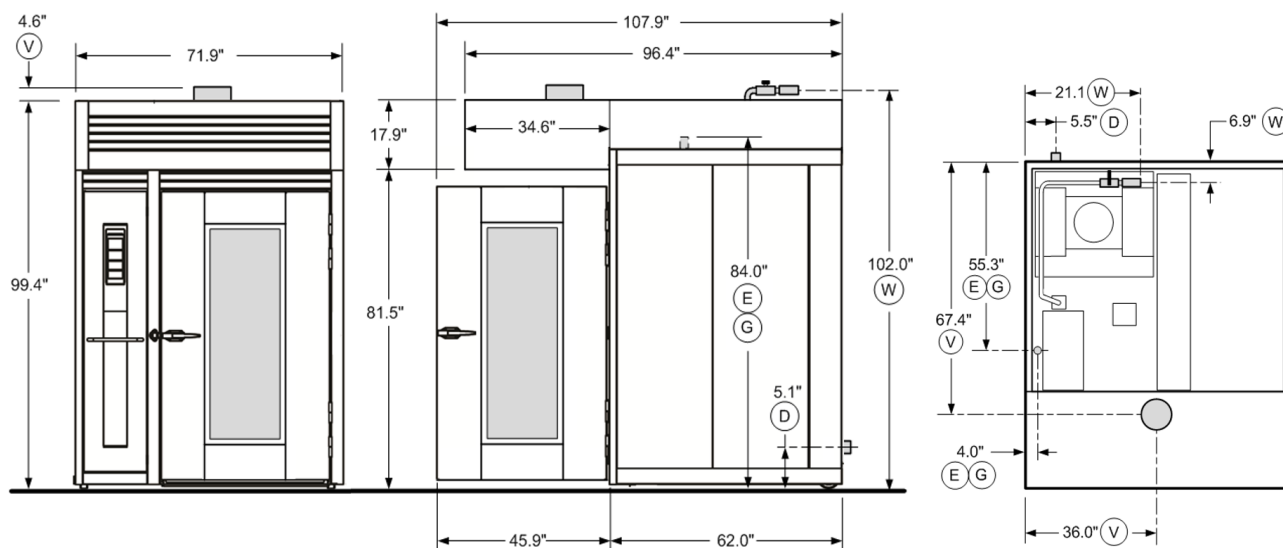
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Installation Requirements:

- Factory authorized start-up required
- Oven ships split in two halves for movement through 36" opening. Two crates = 112"L x 68"W x 44"H
- 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:

- | | | |
|-----------------------------------|---|--|
| ☐ LP Gas | ☐ 120V, 1ph and 240V, 1ph, 60hz Electrical | ☐ Manual Backup Control |
| ☐ "A" Lift | ☐ 120V, 1ph and 480V, 3ph, 60hz Electrical | ☐ Single Oven Racks |
| ☐ "C" Lift | ☐ Android Control | ☐ Correctional Package |



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) Vent	(W) Water	(D) Drain
Standard	120V/208VAC, 3ph, 60Hz *	1.8	15	20	1"NPT, 290 kBTU/hr, 5-14" w.c.	8" round collar (vent 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				
Option	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 4.5 gal/hr

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

Shipping Information:

Crate L x W x H	Actual Weight	Ship Weight	Freight Class
114"L x 70"W x 46"H	3,380 lbs	4,380 lbs	77.5