

MODELS LMO Max-E & LMO Max-G

ROTATING RACK OVEN OPERATOR'S MANUAL

GAS OVENS: POST IN A PROMINENT LOCATION, THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION SHALL BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

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READ FIRST (Part 1 of 2)

ALL OPERATORS OF THIS EQUIPMENT MUST BE OF LEGAL AGE TO OPERATE SUCH EQUIPMENT AND MUST BE FAMILIAR WITH AND UNDERSTAND ALL CAUTION LABELS.

READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL. IT IS THE RESPONSIBILITY OF THE OWNER/OPERATOR OF THIS APPLIANCE TO TRAIN, SUPERVISE AND AUTHORIZE ANY PERSON DESIGNATED AS AN OPERATOR. ALL OPERATORS MUST READ AND UNDERSTAND THIS MANUAL.

IMPORTANT

GAS OVENS: IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNIT AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WARNING

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.

KEEP AREA AROUND THE OVEN CLEAR OF COMBUSTIBLES.

GAS OVENS: DO NOT OBSTRUCT COMBUSTION AND VENTILATION OPENINGS ON THE OVEN.

WARNING

THIS APPLIANCE IS EQUIPPED WITH A THREE-PRONG (GROUNDED) PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD. PLUG DIRECTLY INTO A THREE-PRONG RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS PLUG.

READ FIRST (Part 2 of 2)

WARNING

DISCONNECT FROM POWER SOURCE WHEN CLEANING AND/OR SERVICING THIS MACHINE.

WARNING

NEVER ATTEMPT TO CLEAN THIS MACHINE WHILE IT IS HOT OR HEATING AS RISK OF SERIOUS INJURY COULD RESULT.

WARNING

NEVER OPERATE THIS MACHINE WITH SAFETY COVERS OR INSPECTION PLATES REMOVED OR WITH SAFETY SWITCHES INOPERATIVE.

IMPORTANT: THIS OVEN IS DESIGNED FOR DIRECT HEARTH BAKING OF BREAD PRODUCTS AND PIZZA ONLY. ALL OTHER PRODUCTS MUST BE BAKED IN A PAN OR ON OTHER MEDIA.

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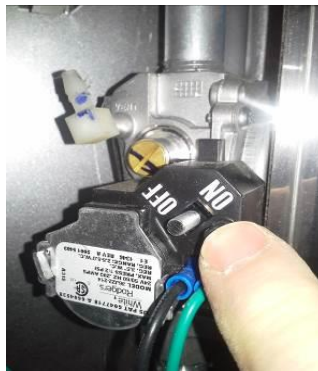
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GAS OVENS: LIGHTING & SHUTDOWN

Lighting Instructions

After Long-Term Shutdown

1. Turn on the gas supply to the oven.
2. Open the gas valve access door located behind the control panel. Switch the gas valve to “ON.”



3. Keep the gas valve door open until the burner lights the first time.

WARNING

IF THE BURNER DOES NOT LIGHT, TURN OFF ALL GAS TO THE OVEN FOR 5 MINUTES AND THEN BEGIN AT STEP 1.

Daily Use

1. Press the “Power” button to turn the oven on. Close the oven door.
2. Set the oven temperature to the desired operating temperature by pressing the up or down arrow buttons next to the “Set Temperature” display.

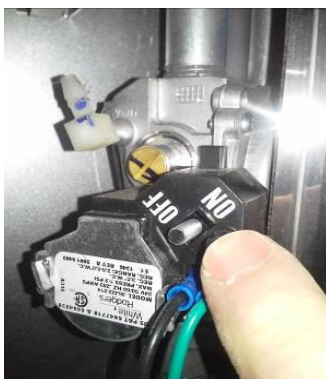
Shutdown Instructions

Daily Use

1. Press the “Power” button to turn the oven off.

Long-Term Shutdown

1. Open the gas valve access door located behind the control panel.
2. Switch the gas valve to “OFF” and turn off the gas supply to the oven.



SAFETY CONSIDERATIONS

Your LBC Bakery Equipment oven was manufactured to rigid standards. The oven is ETL listed as a unit, and meets applicable safety standards.

- A) **The responsibility of the manufacturer** is to supply suitable, comprehensive instructions and recommendations for operation and maintenance of appliance.
- B) All operations, maintenance and repair of oven must be performed by properly trained and qualified personnel, and all operations, maintenance and repair must be performed in a diligent manner. It is **responsibility of owner/operator** to ensure proper training and diligence of any person coming into contact with either oven or output (product, exhaust or otherwise) of oven. It is **responsibility of owner/operator** to ensure oven is installed and operated in accordance with OSHA Standard 1910.263.
- C) A regular periodic program of cleaning, inspection and maintenance must be established and comprehensive maintenance records maintained. It is **sole responsibility of user** to establish, schedule and enforce frequency and scope of these programs in keeping with recommended practice and with due consideration given to actual operating conditions. For suggested cleaning schedule, visit our Website @ www.lcbakery.com. First, click on Manuals, then click on Equipment Cleaning under Operation and Programming Manuals or call LBC @ 1-888-722-5686 to have one faxed.
- D) The units must be operated within limits which will not exceed working limits of any component.

SAFE OPERATING RULES (Part 1 of 5)

You must read and understand this section before you operate this oven.

Hot Surfaces

- The oven may be hot. Do not enter the oven at any time that the oven is hot. Do not contact any surface of the oven interior, hood, ventilation or external glass without proper protection. Contact with hot surfaces can cause serious burns, loss of skin or hair and the use of limbs.
- Always use protective mitts or pads to remove racks from the inside of the oven to avoid burns to the skin and hands.
- Use caution to avoid contact with the inside of the oven door when the doors are open. The oven doors are mechanically connected and closing or opening one door can cause the other door to move unexpectedly. Do not hold the door open from the inside. Use the external door handle to hold the door open. If the doors close on their own, contact the oven installer to have this corrected or contact the factory or authorized servicer to have the condition corrected.
- Oven racks that are used in the process of cooking or baking may be hot. Avoid contact with hot racks.
- Use oven mitts or protective pads to handle racks or pans. Alert others to the hazard of hot racks.

Hot Water and Steam

WARNING

STEAM AND HOT WATER ARE VERY HOT AND WILL CAUSE SERIOUS BURNS, LOSS OF SKIN OR HAIR, THE USE OF LIMBS AND SERIOUS INJURY TO EYES AND INTERNAL ORGANS. EXCESSIVE CONTACT WITH STEAM OR WATER CAN EVEN RESULT IN LOSS OF LIFE.

- This oven produces steam and hot water in the process of baking. Do not contact or stand in the area where steam or hot water may be emitted.
- Steam may be present when opening the loading doors. Open the doors slowly and allow any steam to escape into the hood before opening the doors fully.
- Steam may escape below the doors in the process of baking. This is a normal condition. Steam and/or hot water may be expelled through the oven drain. This should be connected to a proper air-gap drain during installation to allow excess water to be evacuated from the work area.

Spills, Spillage and Slipping

- Use caution to avoid slipping when operating this oven or when in the area of the oven. This oven is intended to be connected to a sanitary air-gap drain. In the event that the drain becomes clogged, continued use of the oven may result in water spilling onto the floor in the oven and in front of the oven or in the general work area around the oven. If the drain becomes clogged and water spills on the floor:
 - Stop using the oven to prevent more water spillage.

SAFE OPERATING RULES (Part 2 of 5)

- Mop up and clean up any water in the oven, on the floor in front of the oven or in the surrounding work area
- Alert other personnel, employees, customers or observers of the hazard.
- Notify supervisor, servicer or maintenance persons and have the drain unclogged.
- In the normal operation of the oven, product intended for baking or cooking may spill onto the floor. If product spills onto the floor:
 - Mop up and clean up any product in the oven, on the floor in front of the oven or in the surrounding work area.
 - Alert other personnel, employees, customers or observers of the hazard.

Sharp Edges and Pinch Hazards

- Use caution to avoid contact with sharp edges. Doors, covers, air shutters and tray slides all may have edges that can cut or snag skin and clothes. Use caution when working on, cleaning or servicing the oven and racks.
- Never place any part of your body, including but not limited to hands, feet and fingers, in the hinge side of the loading or control door. Keep hands, feet and fingers out of the path of the loading door and control door when closing to avoid pinching.
- Use caution when loading and unloading oven racks from the oven. The oven can lift up to 500 pounds of weight. Do not get fingers, hands, clothing, mitts, oven pads or any part of your body between the oven rack and the lifting mechanism or between the oven rack and the floor as serious injury may occur.
- Use caution when rolling an oven rack in and out of the oven or when rolling an oven rack across the floor. Fingers, toes and other parts of the body that are in the path of the oven rack may be pinched by the oven rack wheels or may be crushed by the weight of the rack and product on the rack.
- Use caution when opening the loading door to avoid opening the door over your foot or someone else's foot, arms, fingers or other body parts.

Strains, Over-Extension, Over-Exertion and Lifting Hazards

WARNING

LIFTING HOT PANS MAY CAUSE YOU TO REACT TO CONTACT TO CONTACT WITH HOT SURFACES AND RESULT IN SPILLING OR DROPPING THE PRODUCT WHICH CAN CAUSE PHYSICAL HARM.

- The oven lifts oven racks off of the floor and lowers them to the floor by the action of push-ing a rack into the oven or pulling it out.

WARNING

DO NOT ATTEMPT TO REMOVE AN OVEN RACK IF THE RACK IS NOT LOWERED TO THE UNLOAD POSITION. TRYING TO REMOVE A RACK FROM THE CARRIER WHEN IT IS NOT LOWERED CAUSE INJURY OR BURNS.

SAFE OPERATING RULES (Part 3 of 5)

- Do not attempt to remove an oven rack if the rack is not rotated to the unload position. Trying to remove a rack from the carrier when it is not in the unload position may cause injury or burns.
- Use caution when moving an oven rack as the rack may be heavy. Moving a heavy oven rack can result in strain or injury to back, arms, hands or legs. A heavy rack may be difficult to control or stop. Avoid putting yourself and others in danger.
- Hold the oven rack at about 3 to 4 feet above the floor when pushing the rack into the oven and removing it to avoid tipping the rack. The rack is lifted off of the floor by the action of rolling up the face of the lifting blade. The rack is locked in position by the weight of the rack.

Other Precautions

- Do not stand on top of the oven for any reason. The top of the oven does not have proper fall protection to be accessed or to provide elevation to reach other locations or other objects. Do not stand on or climb on oven racks as they may move and result in a fall.
- Do not stand inside the oven when it is hot.
- Do not close the oven doors while you or someone else is inside. Do not allow anyone else to enter the oven or close the doors on themselves or anyone else. Do not allow the doors to be closed on anyone or allow anyone to block the doors opening so that the person cannot exit. Do not lock the oven with anyone inside or allow anyone else to lock the oven with someone else inside.
- Do not place anything on top of the oven. Blocking the circulation of air and exhaust on top of the oven can cause the oven to malfunction or cause materials to catch fire.

Smoke, Flames, Fire or Gas Hazards

WARNING

DO NOT OPERATE THE OVEN OR ANY OTHER APPLIANCE IF YOU SEE OR SMELL GAS OR SMOKE. TURN THE OVEN OFF AND CONTACT YOUR SUPERVISOR OR YOUR GAS SUPPLIER OR AUTHORIZED SERVICE PROVIDER. OR CALL 911 OR CONTACT FIRE SAFETY PERSONNEL IN ACCORDANCE WITH YOUR EMPLOYER'S SAFETY PLAN.

WARNING

IF YOU SEE OR SMELL SMOKE WITHIN THE OVEN, DO NOT OPEN THE OVEN DOORS AS THIS WILL ALLOW OXYGEN TO REACH ANY FLAMES AND CAUSE INJURY TO PERSONS, PROPERTY DAMAGE AND MAY CAUSE LOSS OF LIFE.

- Do not operate the oven or any other appliance if you hear bangs, pops or other abnormal noises. Turn off the oven and contact your supervisor or the gas supplier or authorized service provider.

SAFE OPERATING RULES (Part 4 of 5)

- Do not allow any flammable materials to be put into the oven. The following are flammable:
 - Gasoline and petroleum products, including wax and tar
 - Wood chips, wood and paper
 - Hair
 - Flour dust and fine corn meal that can become airborne
 - Parchment baking paper that is old or has become loose from the baking pan
 - Charred food, baked products or any other burned material
 - Animal and vegetable fats that vaporize or become overheated
- Do not operate the oven if an attached fire suppression system or fire alarm system is dysfunctional or has been discharged. Contact your supervisor or contact the fire safety system servicer.
- If a fire suppression system discharges while you are operating the oven, turn off the oven and follow your employer's emergency plan, or exit the building or work area.

Electrical Hazard

- Do not operate the oven if electrical covers are removed or there are frayed, burned or exposed wires or if any live electrical terminals are exposed. Turn off the oven and any circuit breaker or switch supplying electrical power to the oven as described in your employer's emergency plan. Do not operate the oven if any circuit breaker or fuse connected to the appliance becomes tripped and cannot be reset. Contact your supervisor or authorized servicer or electrician to correct the condition before operating the oven. Alert other employees and service personnel to the hazard.
- Do not operate the oven if you feel an electrical shock when in contact with the oven or oven racks or other devices attached to the oven. Contact your supervisor or authorized servicer or electrician to correct the condition before operating the oven. Alert other employees and service personnel to the hazard.

Improper Operation

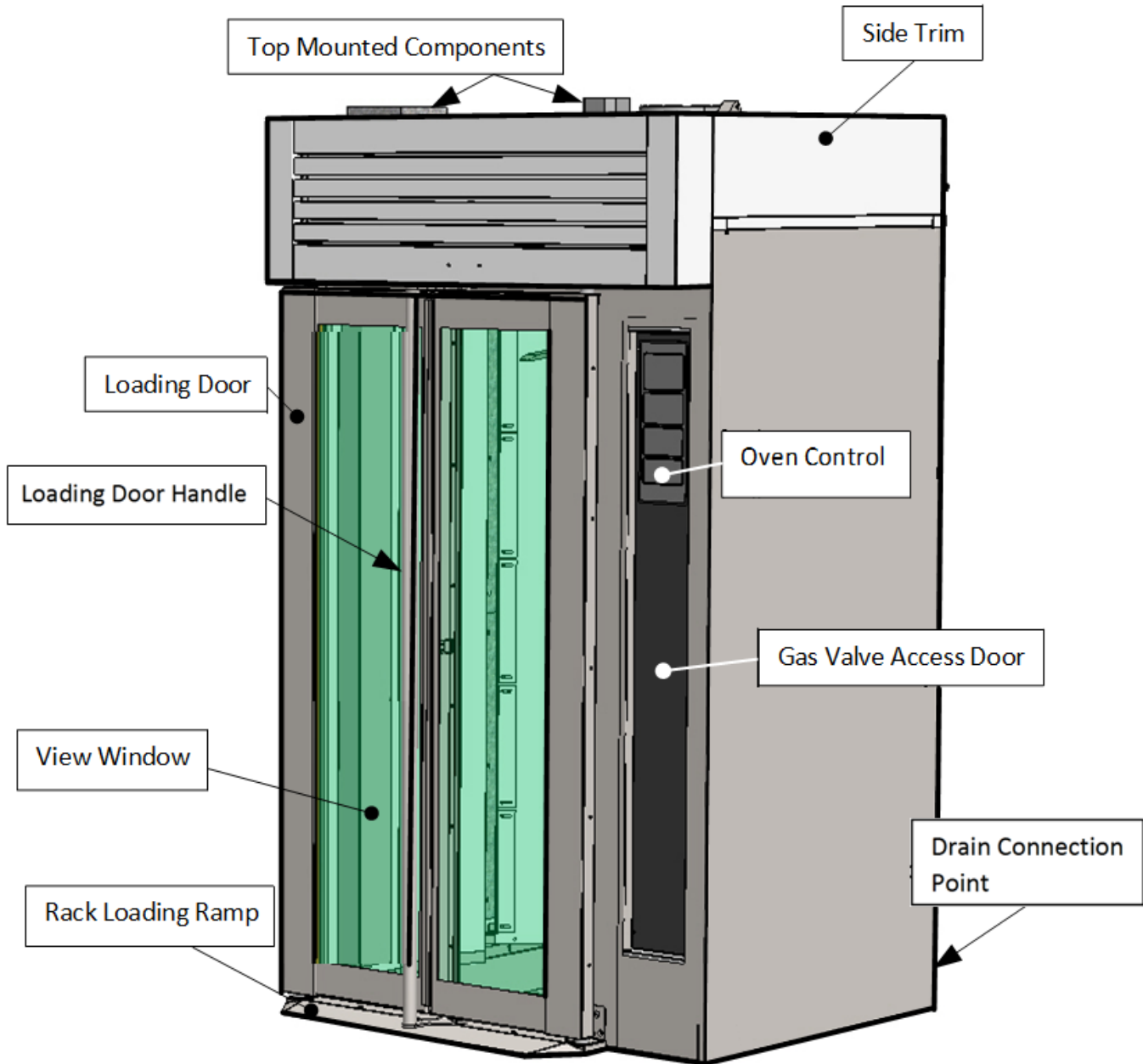
- Do not operate the oven if the hood ventilation motor is not running as this may result in combustion gases entering the work area or adjacent areas where personnel are. Combustion gasses may contain Carbon Monoxide. Carbon Monoxide is known to cause birth defects and can result in serious health issues, including loss of life.
- Do not operate the oven if you smell combustion gases or believe that the oven is not burning correctly. Combustion gases may contain carbon monoxide. Carbon Monoxide is known to cause birth defects and can result in serious health issues, including loss of life.
- Do not operate the oven if the circulation fan motor is not on, as this may cause damage to the oven and components.
- Do not operate the oven if any other person has applied a lock-out on the electrical or gas input or has tagged the oven in a way to suggest that the oven not be used. Contact your supervisor for further instructions or refer to your employer's safety plan.

SAFE OPERATING RULES (Part 5 of 5)

Health and Safety in Baked or Cooked Products

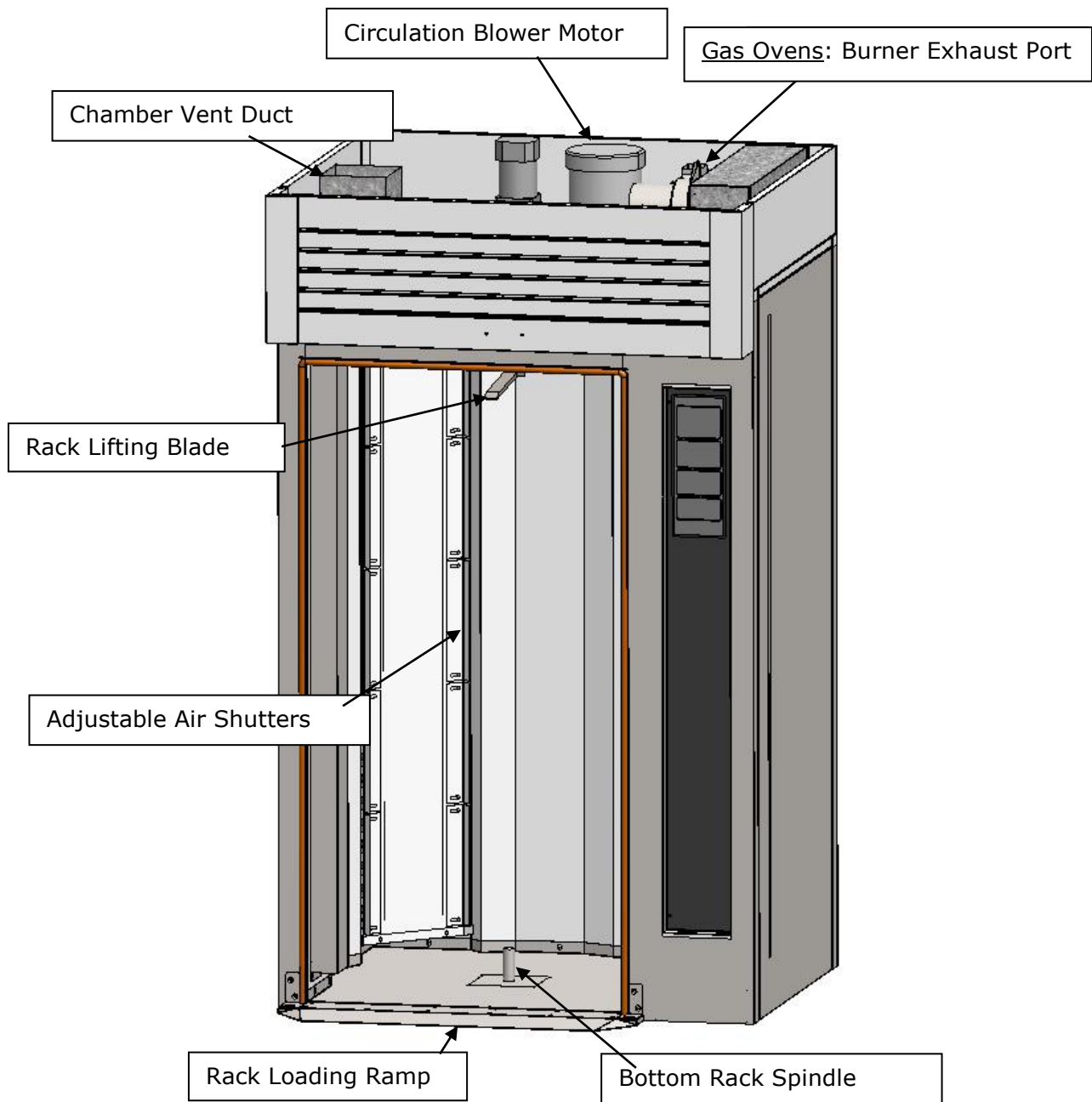
- For the safety and health of those who will consume goods produced through the use of the oven, use all caution and diligence to prevent the ingestion of any item or material that is unsafe or unfit for human consumption.
- Do not use the oven if you see any material floating in the air in the oven or if you see any foreign matter in the finished food product.
- Do not use the oven if you smell unfamiliar smells or if you smell any odor that you know to be unhealthy.
- Do not under-cook any product that can carry bacteria such as but not limited to E coli, salmonella or other pathogen.
- Do not cook, roast or handle any meat or meat product that contains any known diseases or pathogens.
- In all cases, follow the food-safe practices as mandated by law and your employer.

OVEN OVERVIEW (Part 1 of 2)



Front View of LMO Max Oven

OVEN OVERVIEW (Part 2 of 2)



Front View of LMO Max Oven with Loading Doors Removed

OPERATING INSTRUCTIONS (Part 1 of 2)

Turning Oven On, Setting Temperature and Preheating

- Press the Power button to turn the oven on.
- Close the loading doors.
- Setting Manual Temperature: Press the up or down arrows next to the temperature display to adjust the set point temperature of the oven manually.
Setting Preset Temperature:
 - Select the preset recipe by pressing one of the Quick-Select numbered buttons above the temperature display. Three (3) Quick-Select buttons are available for your most-used recipes.
 - Press the pre-set recipe numbers from 3 to 99 by pressing the left or right arrows next to the recipe number display. When the recipe number is shown, the corresponding temperature setting is displayed.
- NOTE: Allow the oven to idle at the selected temperature for 15 minutes prior to baking or cooking the first load of product.

Loading the Oven

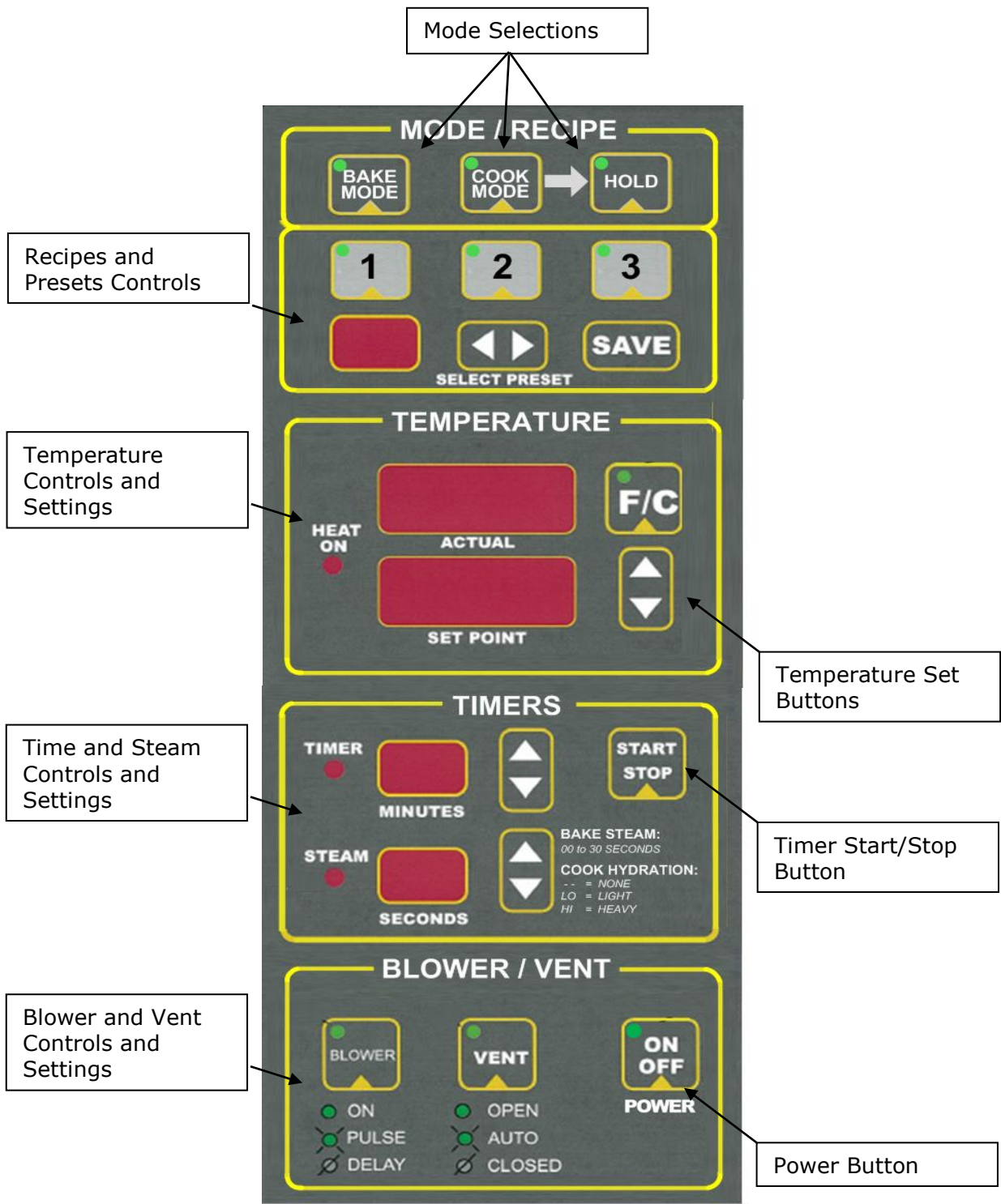
- Load the oven rack with pans of product. Observe these rules to insure the best results:
 - Load pans into the rack from the top down to avoid spilling dust or other debris onto food product.
 - Load the rack evenly and as full as possible. If the rack is not full, place an empty pan on the space above the highest pan and one below the lowest pan. Do not leave an empty space between pans unless you are leaving the same space between all pans.
 - For best results, use a rack that will allow 1.5" [4 cm] or more between the finished product and the next higher pan.
 - Make sure that pans do not extend beyond the ends of the pan slides.
 - Open the loading doors as far as possible by moving the door handle to the right to unlock the latch and then pulling the doors open. Both doors will open when the door handle is pulled.
 - Roll the oven rack into the oven with the open end of the rack top channel aligned with the rack lifting blade. Place hands on the rack at 3 to 4 feet [90 to 120 cm] above the floor in order to prevent tipping the rack as it rolls into the oven and up the lifting blade.
 - Push the rack onto the lifting blade until it locks into position. Make sure that pans are still aligned with the edges of the pan slides.
 - Close the loading doors and latch the handle by moving it to the left after the doors are seated against the door seals.

OPERATING INSTRUCTIONS (Part 2 of 2)

Unloading the Oven

- When the product is finished baking or cooking, open the loading doors by moving the handle to the right and then pulling the doors open fully. NOTE: The rack will continue to rotate until the rack is aligned with the opening. The rack cannot be removed until it is aligned with the opening and the rack lifting blade slopes down to the front of the oven.
- Grasp rack on both sides of the rack frame at 3 to 4 feet [90 to 120 cm] above the floor.
- Pull the rack out with steady force to avoid tilting the rack or causing contents of the rack to spill. NOTE: You may also remove a single pan at a time when the doors are open and the rack aligns with the opening.

CONTROL OPERATION (Part 1 of 4)



Digital Oven Control with Multi-Mode Functions and 99 Recipe Memory

CONTROL OPERATION (Part 2 of 4)

The control can be operated in either of two modes: Bake Mode or Cook Mode.

Bake Mode

Control Setup

In Bake Mode, the oven will operate with a single set point. When set point is entered, the oven will adjust temperature to that set point. Bake time is the total time from start to finish of the bake and is entered into the timer display. Steam time is the number of seconds water is injected into the steamer at the beginning of the bake.

There are also selectable features for venting and for control of the circulation blower. When the LED next to "ON" and below the Blower button is illuminated, the blower will be on throughout the bake cycle, except when the steam is on or the door is open. When the "PULSE" LED is illuminated the blower will turn on and off throughout the bake to slow the baking process for more delicate products. When the "DELAY" LED is illuminated, the blower will delay turning on only for the first 90 seconds of the bake cycle. Delay is generally used for batter products that incorporate leavening powder.

The vent function has three possible settings: OPEN, AUTO and CLOSED. In the OPEN and CLOSED setting, the vent will be opened or closed through the bake. In the AUTO setting, the vent will be closed for the first third of the bake time and open for the last third of the bake time.

Operation in Bake Mode

- Set the desired temperature in the Temperature Set Point display.
- Set the desired bake time in the Timer display.
- Set the desired vent function.
- Set the desired blower function.
- Allow the oven to heat the steamer mass for at least 30 minutes for the first bake.
- Load the oven with product. Be sure that pans do not extend beyond the rack.
- Close the door. Press start within 5 seconds.
- When the alarm sounds:
 - Visually check the product and see if more time is required.
 - If more time is required, press the timer adjust buttons to add time. The timer will automatically resume baking.
 - If the product is done, open the door and remove the rack. Be sure to use gloves or pads to avoid burns from the hot rack.

Cook Mode

Control Setup

In Cook Mode, the oven will operate to two set points: Cook temperature and Hold temperature. When in the Cook Mode, the control will operate at the Cook temperature. The control can also inject moisture into the oven throughout the cook. Moisture injection or "Hydration" only occurs after the start button is pressed in Cook Mode.

CONTROL OPERATION (Part 3 of 4)

At the end of the Cook time, the control automatically transitions into Hold Mode. In the Hold Mode, the oven will maintain temperature to a lower set point. There is no timer in the Hold mode and there is no Hydration in hold mode. Additionally, the “Blower” and “Vent” functions are not selectable.

Operation in Cook Mode:

- Press the Cook Mode button. Adjust the hold temperature set point (the temperature at which the oven will hold after the cook is done.)
- Press the Cook Mode button. Adjust the cook temperature.
- Set the desired bake time in the timer display.
- Set the desired degree of hydration in the steam display. You can set “--” for no hydration, “LO” or “HI” for less or more hydration.
- The Blower and Vent functions are not settable in the Cook Mode.
- Allow the oven to reach the set temperature.
- Load the oven with product. Be sure that pans do not extend beyond the rack.
- Close the loading door. Press start. Note: Hydration only functions while the program is running in the Cook Mode.
- When the alarm sounds:
- The control will change to the Hold Mode. You may leave the product in the oven or check the temperature of the product.
- If more time is required, close the door and press the time adjust button to increase the cook time. The control will automatically transition back into Cook Mode.
- If the product is done, you may remove the product from the oven.
- The control will remain in Hold Mode until an alternate mode is selected or until the Start/Stop button is pressed, putting the control back in the Cook Mode, ready for another cook.

Other Control Features

Control Setback

The control is equipped with a Temperature Setback feature. If the oven is left unattended for a period of time, the control can adjust the temperature set point to a lower setting to conserve energy. The Setback feature can be programmed for the setback delay, which determines how long the oven can be left unattended before the setback occurs. The range is 20 to 120 minutes. The Setback feature can also be programmed for a particular setback temperature, ranging from 180 to 300°F. To program the Setback feature, do the following:

- Turn the control off.
- Press and hold the F/C button until the display is illuminated.
- Continue to hold the F/C Button. Press the time adjust button until the time display shows “SB” for Set Back. Press the Steam adjust button until the steam display shows “ON” for on or “OF” for off.

CONTROL OPERATION (Part 4 of 4)

- Press the Time adjust button until the time display shows “St” for the setback temperature. Press the steam adjust button to change the Set-Back temperature. NOTE: The temperature is show in 10s of degrees (e.g. 18 = 180F).
- Press the Time adjust button until the time display shows “Id” for the setback delay time. Press the steam adjust button to change the Set-Back delay time. NOTE: The time is shown in 10s of minutes (e.g. 2 = 20 minutes).

Illumination Control

The control is also equipped with a feature that will turn off the interior lights and the rack rotation when the oven is idle. If the timer has not been pressed or the door is closed for more than 30 seconds, the control will assume that there is no product in the oven and the oven is idle. To turn the idle illumination feature on or off:

- Turn the control off.
- Press and hold the F/C button.
- Continue holding the F/C button. Press Time Adjust arrow until time display shows “IL”
- Press Steam adjust button to change between “On” to keep the lights on and the rotation turning or “OF” to turn the interior lights and rotation off during idle periods.

Saving Recipes

Recipes can be saved to the 99 recipe memory in the following manner:

- Use the recipe number selector left and right arrow buttons to select the recipe number you wish to use. Select the desired mode.
- Set the desired temperature, including the Hold temperature.
- Set the desired time.
- Set the desired steam or hydration setting.
- Set the desired blower and vent settings (Bake Mode only.)
- Press the “SAVE” button twice to save your recipe. Be careful not to overwrite recipes you wish to keep.

CLEANING and MAINTENANCE (Part 4 of 4)

Service on this or any other LAB appliance must be performed by qualified personnel. For an approved service representative in your area, visit our website at www.lbcbakery.com or call 888-722-5686.

WARNING

TURN OFF ALL ELECTRICAL POWER TO THE OVEN BEFORE CLEANING.

Tools Required



Wash Cloths



Broom



Soft-Bristle Brush



Bucket



Gloves

Detergent

Use dish soap, ammonia, detergent or medallion. You can also use alkaline, alkaline chlorinated or non-chloride cleaners. Use *Easy-Off* or *Degrease It* for heavy grease, fatty acids and burnt-on foods. (NOTE: Always rub in direction of polish lines.) Use *Windex* or glass cleaner for glass.

WARNING

ALWAYS WEAR CLEANING GLOVES WHEN PERFORMING THE TASKS OUTLINED BELOW.

CAUTION

NEVER USE A SPRAY HOSE TO WASH IN OR AROUND CONTROL OR DOOR VALENCE.

CLEANING and MAINTENANCE (Part 2 of 3)

Cleaning Tasks

Let the oven cool. Open the door to cool the oven faster.

Sweep out any loose debris from the oven floor with a heat resistant straw broom.



Spray glass cleaner on both sides of the interior and exterior glass windows and wipe down with a clean cloth or paper towel.



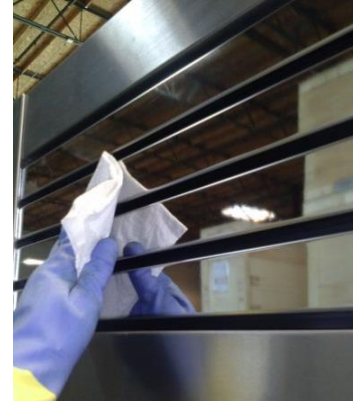
Clean interior stainless steel surfaces with a stainless safe cleaner. Use a soft-bristle brush and degreaser if necessary. Rinse with clean water and dry immediately.

NOTE: It is best to wipe off standing water with cleaning agents from the floor as quickly as possible.



CLEANING and MAINTENANCE (Part 3 of 3)

Wipe down all exterior surfaces with a clean damp cloth. Always rub in the direction of the material grain. Use a soft-bristle brush, if necessary. Dry with a clean cloth.



Follow the Manufacturer's instructions for water quality maintenance.

Water Filtration is **strongly** recommended. LBC provides a water filtration module (part no. 72610-48). Cartridge changes are recommended every 6 months.



Inspect the door-to-floor seal for wear. Replace if necessary.



When complete, thoroughly wash and dry your hands.
Store all cleaning materials in a safe location.

NOTES

LBC LIMITED WARRANTY

LBC Bakery Equipment ("LBC Equipment") has been skillfully manufactured, carefully inspected and packaged to meet rigid standards of excellence. LBC Bakery Equipment Company (LBC) warrants products produced and sold by LBC and its duly authorized agents, against defects in materials and workmanship within the following limitations:

What is Provided:

- Limited replacement parts as specified below, including standard ground shipping from LBC or service parts center when required.
- Limited labor for repair as specified below, including authorized service agent's transportation, portal to portal, up to one hundred (100) miles round trip and two (2) hours travel time.
- LBC, or an authorized service representative, will repair or replace, at LBC's sole discretion, any LBC equipment, including but not limited to the listed exclusions.

Coverage Period:

Extending from the date of shipment from LBC or its duly authorized dealer/distributor for the specified period.

- LRO and LMO Model Rack Ovens, LRP Model Rack Proofers and LRPR Model Retarder Proofers for a period of one (1) year limited parts and labor.
- Replacement parts shall be warranted for a period of ninety (90) days after installation by an authorized LBC service agent.

Conditions:

- Covered equipment must have been properly installed and according to the requirements of the installation manual and all applicable local codes.
- The equipment shall not have been abused, misused or neglected or used for purposes other than intended by LBC.
- Water connected to the appliance shall have been in compliance with the following requirements:
 - Cold water, 30 to 80 PSI
 - pH between 7 and 7.5
 - Conductivity less than 1/500,000 Ω per inch
 - Total dissolved solids less than 100 ppm
 - Hardness from 6.3 to 8.8 grains per gallon
 - Maximum Salinity and Ion content:

<i>Chlorides:</i>	< 30 ppm
<i>Sulfates:</i>	< 40 ppm
<i>Iron:</i>	< 0.1 ppm
<i>Copper:</i>	< 0.05 ppm
<i>Manganese:</i>	< 0.05 ppm

Conditions (cont):

- It is the responsibility of the purchaser to install and maintain the water supply to the appliance. Failure to provide satisfactory water quality of the appliance in accordance with the operating manual requirements can cause damage to internal components and will VOID the warranty.
- All repair work is to be performed by an LBC authorized service agent.

- Equipment must be at the installation location of the original purchaser/user and shall not have been resold or reclaimed by another party.
- LBC equipment is for commercial use only. If sold as a component of another (OEM) manufacturer's equipment, or if used as a consumer product, such equipment is sold AS IS and without any warranty.
- Conditions of sale of the equipment shall have been met in full.
- The request for repair shall be made within the limited period of the warranty.

Failure to meet the above conditions will void this warranty

Exclusions:

This warranty does not cover the following:

- Routine general maintenance, or periodic adjustment
- Thermostat calibration after the first 30 days of use
- Lamps, Gaskets, Oven Racks and other consumable parts
- Air and gas burner adjustments
- Fuse replacement
- Cleaning and adjusting burners and pilot burners
- Rack oven shutter adjustments
- Repairs, adjustments and corrections in the refrigeration portion of retarder/proofer resulting from the improper installation
- Retightening of screws and fasteners
- Failures caused by erratic or inadequate electrical, water, ventilation or gas service
- Unauthorized repairs
- Premature rusting, corrosion, or mineral build up caused by incoming water
- Attached water treatment systems
- Expedited freight on replacement parts other than standard ground shipments
- Ordinary wear and tear
- Use of the equipment for purposes other than those intended including non-commercial use such as residential or domestic
- Appliances installed outside the contiguous U.S., including Alaska and Hawaii, and Canada
- Incidental costs, charges, loss of business and damages as incurred by the user or others as a result of the use or failure of the equipment
- Work and workmanship of the authorized service agent or others in the repair of the equipment
- Other failures that are beyond the reasonable scope of this warranty
- Damage caused during shipment is to be reported to the carrier, is not covered under this warranty, and is the sole responsibility of the purchaser/user
- Natural disaster