

tem No.:		
Project:		
Quantity:		

Model LMO Max-G

## LBC Roll-In Rotating Rack Oven - Gas

#### **Rack Capacities:** LRR-Max-12 LRR-Max-16 LRR-Max-08 Usage (12-Pan Rack) (16-Pan Rack) (8-Pan Rack) 18" x 26" Sheet Pans 8 12 16 18" x 13" 1/2-Size Pans 24 32 3-Strap Pan Bread 40 N/A N/A Baguettes, 8 oz 40 N/A N/A Cookies, 2 oz 16 dozen 24 dozen 32 dozen **Construction Features:** Fits under 6' 6" hood Gear drive rotation system Full view double pane windows Double doors open simultaneously and latch to prevent accidental opening during operation Solid, full-length door hinge shafts Bright xenon interior lighting



**LMO Max-G** (Rack not included) Note: Oven must be installed under a hood





Meets ANSI Z83.11 and NSF 4 Standards

## **Short Bid Specification:**

Oven shall be an *LBC Kitchen Series Roll-In Rotating Rack Oven, model number LMO Max-G*. Oven shall fit under a standard 6' 6" hood, measure 44.8"L x 43"W x 77"H, and shall have 125 kBTU/hr heat input. Oven shall hold LBC Oven Racks with capacities of 16 ea sheet pans (at 3" spacing), 12 (at 4") or 8 (at 6"). Racks shall be constrained at top and bottom to prevent movement and allow for smooth rotation. Oven steam system shall be air-heated and shall not include a pressure vessel. Steam time shall be 1-20 seconds at start of bake cycle. Oven shall be equipped with simultaneously-opening double doors with latch to prevent opening while operating. Oven shall operate on 120VAC, 1ph, 60Hz.

### Standard Product Warranty:

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

### Performance Features:

• 125 kBTU/hr heat input (natural gas)

Stainless steel interior and exterior Self contained steam generation system

- High efficiency heat exchanger
- 3/4 hp top-mounted convection motor
- Heavy duty rotation system with self-adjusting clutch

### **Control Features:**

- Digital Display Control (standard):
  - $\circ \quad \text{Two control modes with programmable features} \\$ 
    - > 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:

- Propane Gas Kit
- 8, 12 or 16-pan racks (sold seperately)

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

Sheet No. LMO Max-G (9/21)



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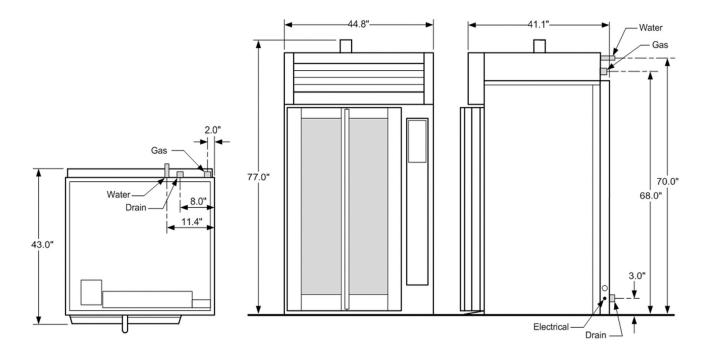
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#### Installation Requirements:

- Factory authorized start-up required
- Ships assembled. Will fit through 42" opening. Will fit through 36" opening with some disassembly
- Must be installed under a hood
- Floor must be noncombustible and supported by noncombustible structure extending not less than 12" from all sides; no buried utilities
- Clearance to combustibles: 1" sides and back, 18" top

## Options and Accessories:

Propane Kit	LRR-MAX-16, 16-Pan Rack (3" spacing)	74000-51 Water Connection Kit
Eyebrow Hood	LRR-MAX-12, 12-Pan Rack (4" spacing)	72610-48 Water Filtration Assembly
	LRR-MAX-8, 8-Pan Rack (6" spacing)	Correctional Security Package



## Water Quality Requirements:

pH: 7.0-8.5
Total Hardness < 50 ppm
Chlorides < 50 ppm
Total Chlorine < 0.5 ppm
Iron < 0.3 ppm

## **Utility Requirements:**

Electric	Gas (NG)	Water	Drain
120VAC, 15 A, 60Hz, dedicated circuit; NEMA 5-15R receptacle required	1/2"NPT connection, 125 kBTU/hr, supply pressure = 5-14" w.c.	1/2" NPT, cold water, 3 gph @ 45 psi min	3/4"NPT, route to air gap drain

### **Shipping Information:**

Actual Weight	Ship Weight	Freight Class
1,350 lbs	1,500 lbs	77.5

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