

Item No.: _____

Project: _____

Quantity: _____

Pizza Conveyor Oven - Electric

Models LPC-19-E & LPC-31-E



LPC-31-E-1 Oven On LPC-31-S24 Stand
(Stand Not Included)



Meets ANSI Z83.11 and NSF 4 Standards

Short Bid Specification:

Electric pizza conveyor oven shall be an **LBC Bakery Equipment Model LPC-19-E-__** or **LPC-31-E-__** (enter 1, 2 or 3 for number of decks) and shall be stackable up to three (3) decks high. Oven shall have a digital control with LED displays for set point, actual temperature and belt speed. Oven shall have a hinged door with tempered glass view window and shall have removable crumb trays below conveyor at the in-feed and out-feed. Oven front, conveyor assembly and air ducts shall be readily removable for cleaning. Temperature range shall be from 145 to 570 deg F and belt speed shall be from 3 to 30 minutes. Oven shall have a conveyor reverse switch and an automatic cool-down feature. Complete appliance shall include all features listed and all options checked.

Standard Product Warranty:

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

Maximum Capacities per hr at 3 min Belt Speed:

Model	12" Pizzas	14" Pizzas	16" Pizzas
LPC-19-E	76	54	44
LPC-31-E	222	146	122

Maximum Capacities per hr at 4 min Belt Speed:

Model	12" Pizzas	14" Pizzas	16" Pizzas
LPC-19-E	56	39	32
LPC-31-E	164	108	90

Maximum Capacities per hr at 5 min Belt Speed:

Model	12" Pizzas	14" Pizzas	16" Pizzas
LPC-19-E	44	31	25
LPC-31-E	128	84	70

Note: The LPC-31-E belt will accommodate two (2) 16" pizzas side-by-side

Construction Features:

- Stainless exterior and interior
- Rigid stainless stand with swivel casters with brakes (1- and 2-deck stacks) or swivel casters only (3-deck stacks only)
- Stackable up to three high
- Fully insulated walls, floor and ceiling
- Sandwich door with large, 17" wide tempered-glass view window
- Top and bottom airflow
- Balanced air distribution
- Reversible-direction stainless steel belt
- One ea 6" In-feed Shelf and 12" Output Shelf included with each oven
- Removable crumb trays at conveyor in-feed and out-feed

Control Features:

- Simple and intuitive layout
- Large, easy-to-read LED displays for Set Point, Actual Temperature and Belt Speed
- Temperature Range: 145-570 deg F
- Temperature displays in either deg F or deg C
- Belt Speed Range: 3-30 minutes
- Automatic Cool-Down feature extends the life of internal electrical parts

Cleanability Features:

- Removable front wall for easy access to interior
- Removable conveyor
- Removable ducts

Options and Accessories:

- Chain Restraint Kit
- Stands:
 - LPC-X-S24 will support 1 deck
 - LPC-X-S18 will support up to 2 decks

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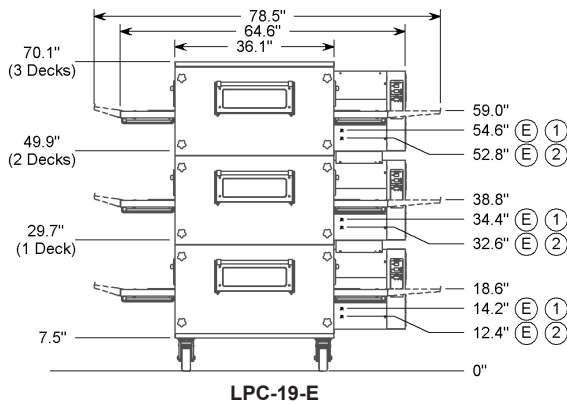
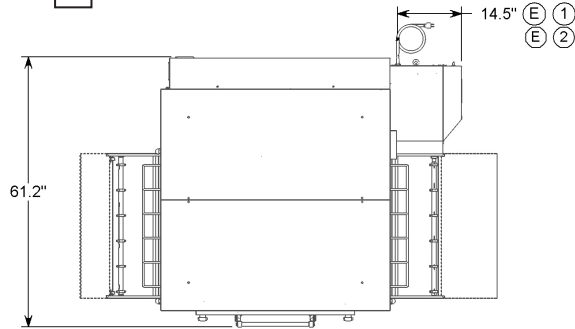
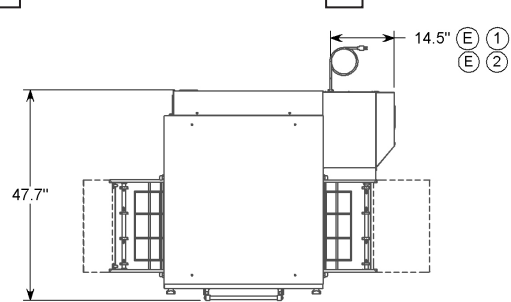
Models LPC-19-E & LPC-31-E

Installation Requirements:

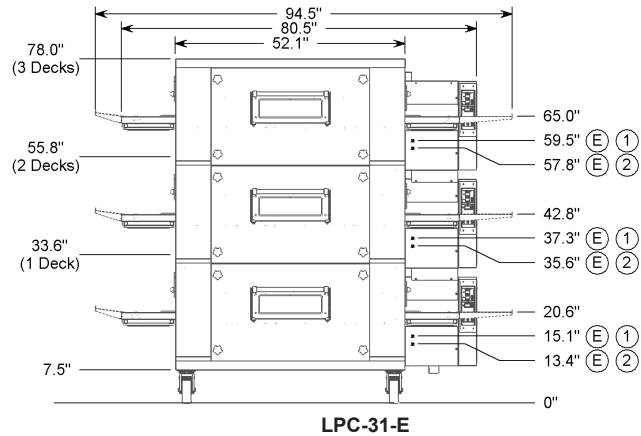
- Unit ships disassembled. Each deck ships separately. Stacking and/or placing on casters or stand is required
Note: Optional pre-assembled 2 or 3 deck stacks are available
- Appliance must be installed under a listed vent hood
- Clearance from combustible surfaces: 1" sides and back, 3" from underside

Options and Accessories:

- Chain Restraint Kit
- 24" Stand, LPC-X-S24
- 18" Stand, LPC-X-S18



LPC-19-E



LPC-31-E

Utility Requirements per Deck:

Model	Circuit	(E) Voltage	Total kW	MCA	MOP
LPC-19-E	Heat (standard)	208VAC, 3ph, 60Hz	12	45	50
	Heat (optional)	240VAC, 3ph, 60Hz	12	40	45
	Control	120VAC, 1ph, 60Hz	n/a	15	20
LPC-31-E	Heat (standard)	208VAC, 3ph, 60Hz	24	85	100
	Heat (optional)	240VAC, 3ph, 60Hz	24	75	90
	Control	120VAC, 1ph, 60Hz	n/a	15	20

Shipping Information:

Model	Crates		Actual Weight	Ship Weight	Freight Class
	Oven Deck Crates	Finishing Kit Crates			
LPC-19-E-1	1	1	455 lbs	730 lbs	77.5
LPC-19-E-2	2		850 lbs	1300 lbs	
LPC-19-E-3	3		1240 lbs	1865 lbs	
LPC-31-E-1	1	1	810 lbs	1215 lbs	
LPC-31-E-2	2		1445 lbs	2105 lbs	
LPC-31-E-3	3		2085 lbs	3000 lbs	