

tem No.:	
Project:	
Quantity:	

# Gas "Mini" Rotating Rack Oven with Stand

Model LMO-G-S

# **Rack Capacities:**

Usage	LMO-G6 (6-Pan Rack)	LMO-G8 (8-Pan Rack)	LMO-G10 (10-Pan Rack)		
18" x 26" Sheet Pans	6	8	10		
18" x 13" 1/2-Size Pans	12	16	20		
3-Strap Pan Bread	12	N/A	N/A		
Baguettes, 8 oz	30	40	N/A		
Cookies, 2 oz	12 dozen	16 dozen	20 dozen		

#### Construction Features:

- Stainless steel interior and exterior
- Heavy-duty swivel casters; front pair locking
- Vertical-tube heat exchanger
- Low pressure water injection steam system with 150 lbs of thermal mass for maximum steam
- May be installed under a hood or direct-vented to roof with 6" dia "B" type ducting
- Field connection for hood proving switch \*
- Double doors open simultaneously and latch to prevent accidental opening during operation
- Inner glass panes hinged for easy cleaning
- Full perimeter silicone door seal

#### Performance Features:

- 90 kBTU/hr heat input
- 1 gallon of water per 20 sec steam cycle
- Programmable vent
- Safety limited torque-drive rotation system
- Low noise air circulation system
- Brightly lit interior

#### **Control Features:**

- Large easy-to-read LED displays
- Simple Manual setting of Set Point, Steam and Time
- Manual one-touch Blower Delay, Pulse Blower and Vent Control
- Storage for up to 40 programmed recipes
- 6 ea Quick Select recipe buttons to access most-used recipes

#### **Options and Accessories:**

- Rack Options: 6 (6-Pan, 5-1/2" spacing), 8 (8-Pan, 4" spacing) or 10 (10-Pan, 3-1/4" spacing)
- Gas Options: Natural or Propane Gas
- Stand Options: **S15** (15" high), **S19** (19" high), or **S** (29" high). **S** Stand includes rack slides to accommodate 12 ea 18" x 26" sheet pans. Rack slides are removable without tools for cleaning.
- Accessory: Water Connection Kit
- Accessory: Gas Connection Kit
- Accessory: Draft Inducer Kit
- Accessory: Water Filtration Assembly
- \* The Commonwealth of Massachusetts requires that gas flow must be prohibited when the exhaust hood is not operational.







Meets ANSI Z83.11 and NSF 4 Standards

## **Short Bid Specification:**

Oven shall be an LBC Mini Rotating Rack Gas Oven with Stand, model number LMO-GX-Y-Z (for X, enter 6, 8 or 10 for Rack Choice; for Y, enter N or LP for Gas Choice; for Z, enter S15, S19, or S for Stand Choice). Oven shall operate on natural gas or propane gas and have an internal steam system consisting of 150 lbs of thermal mass and a stainless steel water drop system to dispense water to the mass. The oven shall be indirectly fired at a rate of 90 kBTU/hr with an inshot burner system and shall have a heat exchanger with exchange tubes positioned vertically to utilize natural draft for combustion air intake and exhaust. The oven shall be mounted on a stand with 2 ea heavy-duty locking swivel casters at the front.

#### Standard Product Warranty:

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

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

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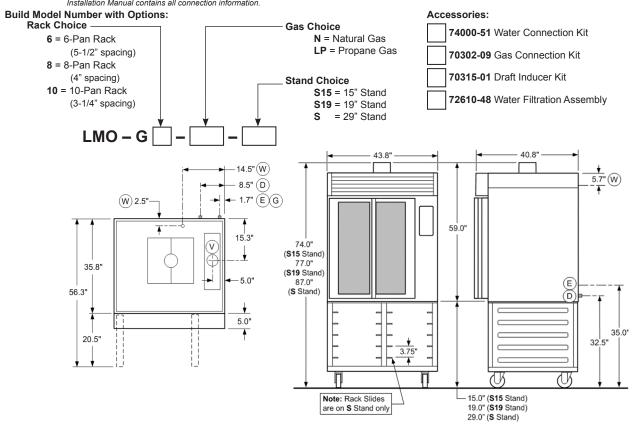


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Model LMO-G-S

#### Installation Requirements:

- Factory authorized start-up required
- Ships in two pieces. Will fit through a 34" opening with some disassembly
- Clearance to combustibles: 0" Sides and Back, 18" Top
- Oven may be installed under an approved Type I or II hood, provided there is 18" clearance from oven vent collar to hood filters
   Oven may also be direct-vented with 6" dia Type B duct and LBC Draft Inducer Kit (70315-01) installed. Consult local and state codes
   Note:The Commonwealth of Massachusetts requires that gas flow must be prohibited when the exhaust hood is not operational.
   Installation Manual contains all connection information.



## **Minimum Water Quality Requirements:**

	William 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**

(E) Electrical	(G) Gas	(V) Vent	(W) Water	(D) Drain
120VAC, 15A, 60Hz dedicated circuit, NEMA 5-15	1/2"NPT supply, 90 kBTU/hr, 5-14" w.c. at all times (N) or 11-14" w.c. at all times (LP)	6" round vent collar (vent not included)	1/2" NPT, cold, 3 gph @ 45psi	Route to air gap drain

# Consult your local codes for installation requirements

# **Shipping Information:**

Appliance	Crate L x W x H	Ship Weight	Freight Class
Oven	50"L x 45"W x 65"H	1,165 lbs	
S15 Stand	35.5"L x 44"W x 15.5"H	95 lbs	110
S19 Stand	35.5"L x 44"W x 19.5"H	95 lbs	110
S Stand	35.5"L x 44"W x 29"H	125 lbs	

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