

LC BAKERY INTRODUCES

PIZZA SERIES REVOLVING OVEN

1 Ideal for Pizza, Bagels, Baking & Roasting Applications

Features Include:

- High Intensity Burner with Radiant Cover
- Stone Lined Shelves
- Voltage: 115 VAC, 20 Amp
- Automatic/Manual Shelf Rotation
- Pre-insulated wall and roof panels
- All bearings maintenance free Hi-Temp Graphite
- Multiple Shelf configurations
- Tray stabilization to ensure level bake
- Built-in exhaust hood
- Available in Natural Gas, Propane or Electric
- Service access from front of Oven
- Shipped knockdown-8 hour installation



sales@lcbakery.com
 www.lcbakery.com
 Tel: 519-752-8285
 Toll Free: 1-800-752-8285



LC BAKERY
 REVOLVING PIZZA OVENS



Sizes & Configurations:

MODEL	DESCR.	SHELF DIMS	B.T.U.	BAKING AREA
LCRO-4T-PS-32	4 Shelf	32" X 22"	130,000	4.8 Square Feet
LCRO-4T-PS-38	4 Shelf	38" x 22"	155,000	5.8 Square Feet
LCRO-4T-PS-48	4 Shelf	48" x 28"	195,000	9.3 Square Feet

Multiple Configurations Available.

Please contact us to find out what options are available.

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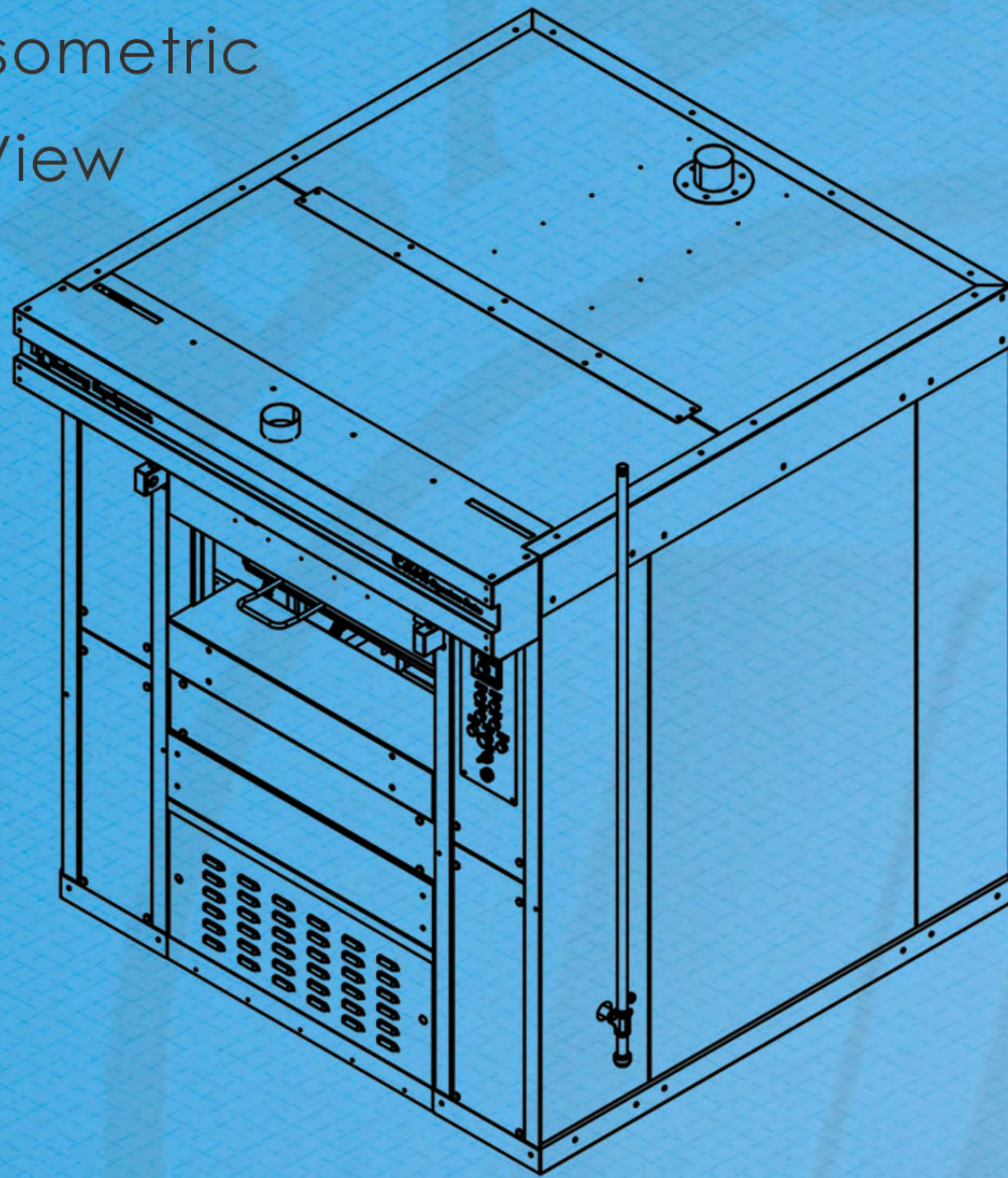
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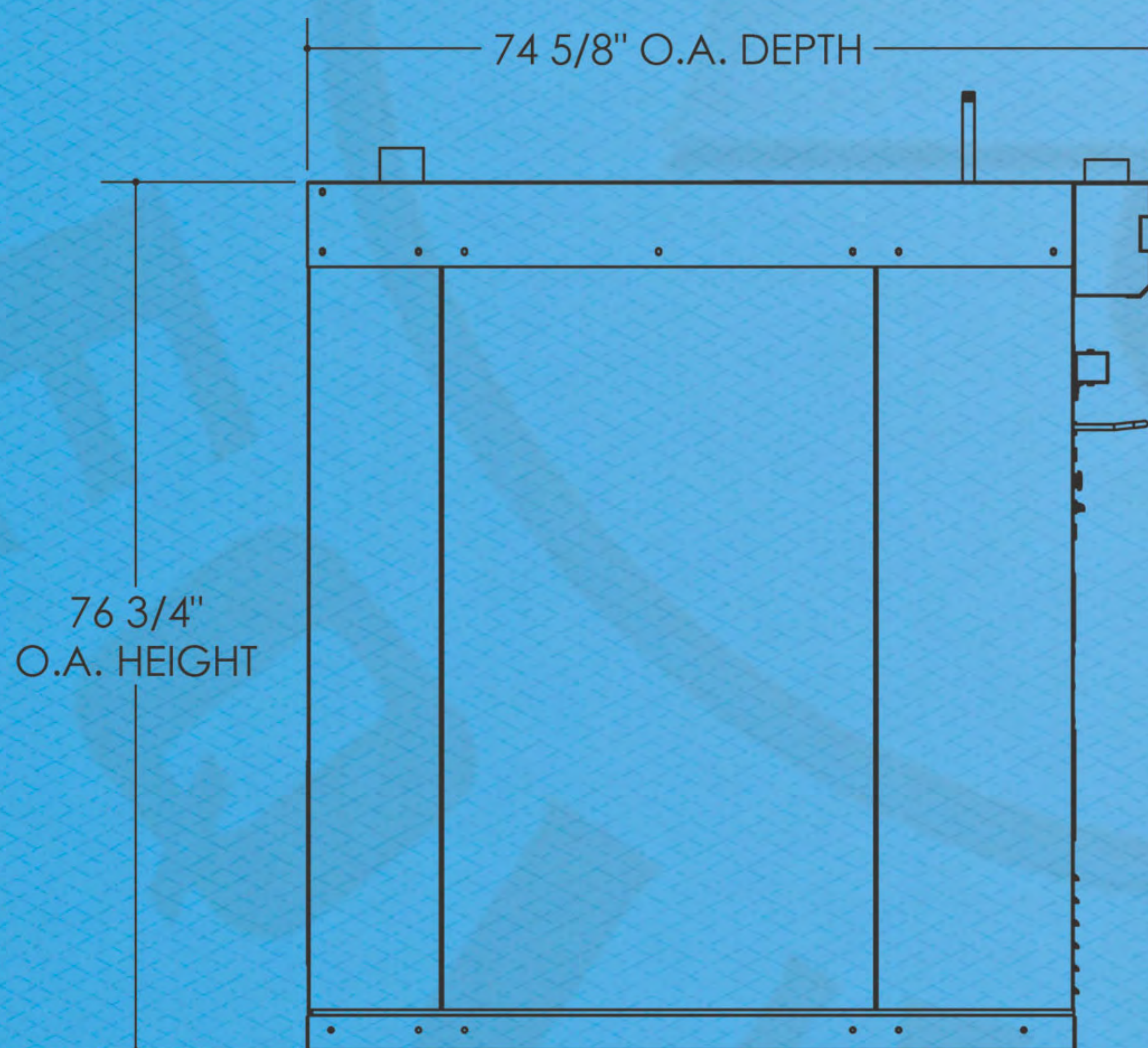
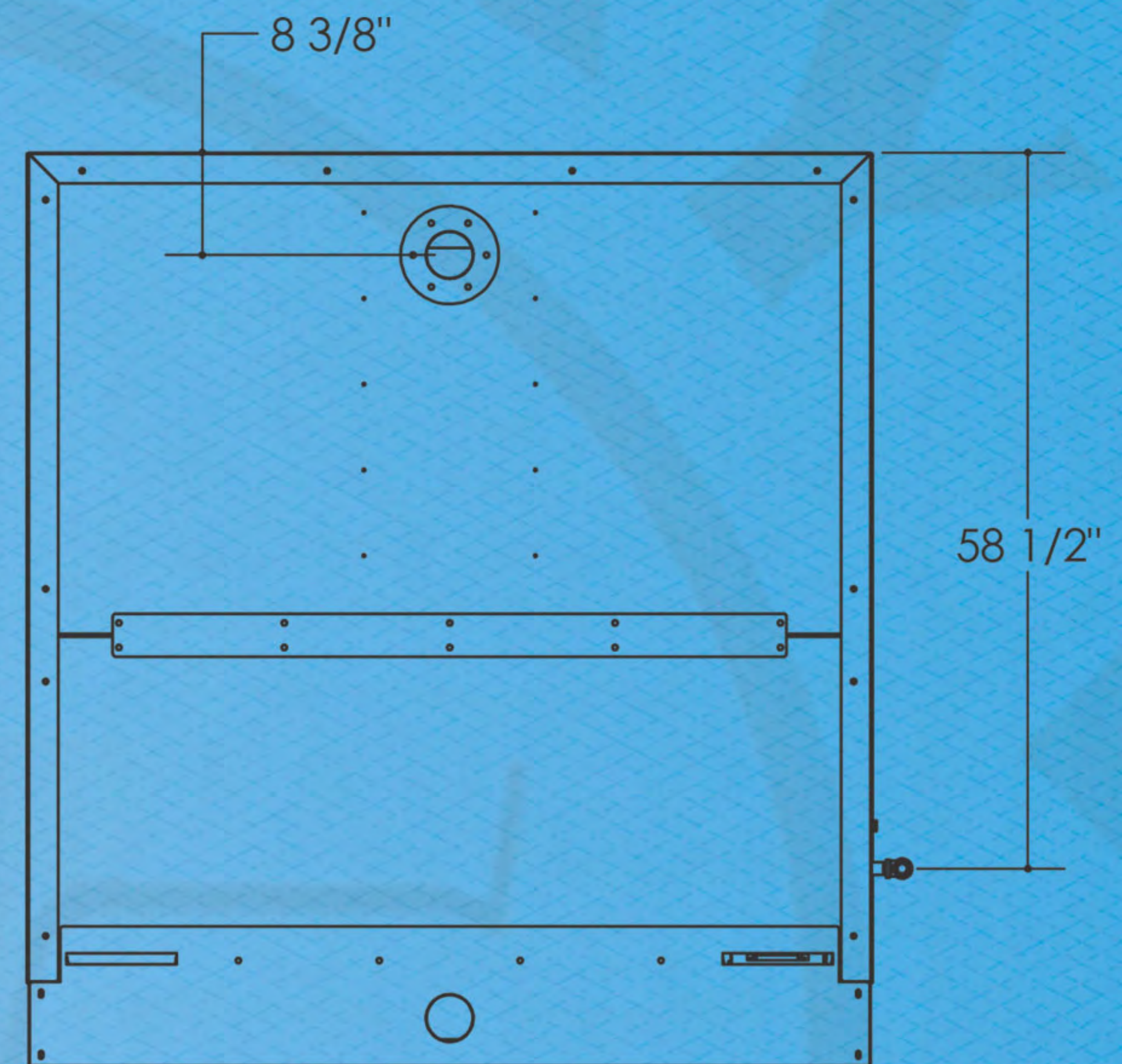
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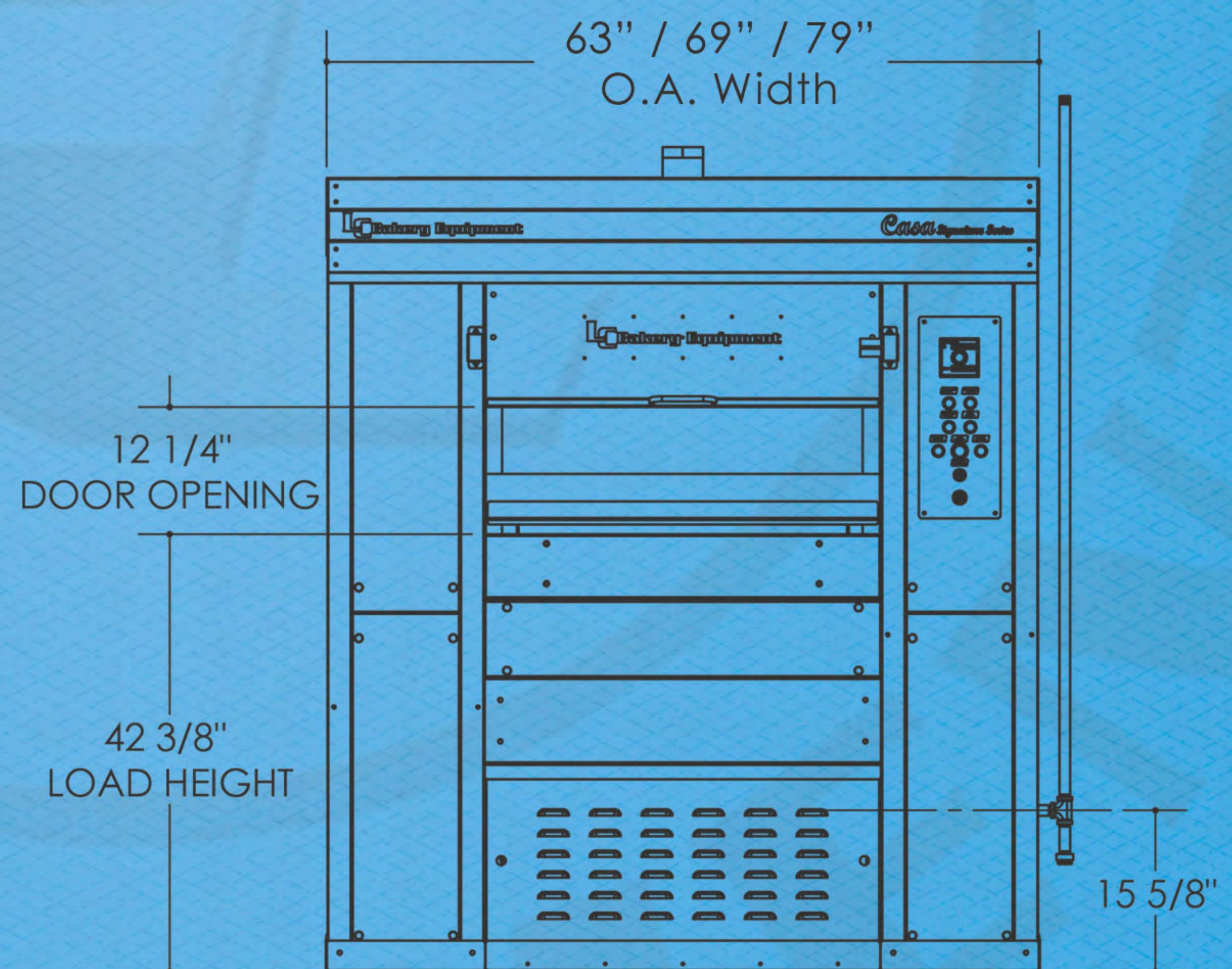
Isometric
View



Top View



Side View



Front View