

# LC BAKERY

EQUIPMENT SERVICES INC.

Serving the baking industry for over 30 years, we install, service, maintain and manufacture high quality baking equipment for the food service industry. From tunnel ovens to proofers, racks to revolving ovens, retarders to deck ovens, we have a product to suit your requirements.



## AT LC BAKERY

OUR MISSION IS SIMPLE

To provide well-designed equipment, and the tools you need to produce top-quality food products.

We believe you will be pleased with our products and services, and trust that you will contact us for all your bakery equipment requirements.

### Contact Us

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## LC BAKERY

### BAGEL

### PROGRAM

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# BAGEL PROGRAM

## COMPLETE BAGEL SYSTEM & ACCESSORIES

### 1 Bagel Program Overview

Our superior quality custom manufactured Industrial Bakery Ovens are designed to work in any style of commercial bakery. The bagel system is divided into 3 main categories: Bagel Kettle, Bagel Sink & Bagel Oven.



### 2 Bagel Program Accessories

- Electric Bagel Kettle, 20-100 Gallon (76-379 Litre)
- Bagel / Baguette Chipper
- Bread Crumb Machine
- 3-Deck, 4-Door Electric Bread/Bagel Oven
- Wooden Artisan Bread Peels with Handle
- Oven Hearth Brush
- Bagel Kettle Strainer Scoop
- Bagel Loading Board
- Bagel Unloading Peel



**LC BAKERY**  
**BAGEL / BREAD OVEN**

- ### 3
- Voltage: 208 VAC 3-phase
  - Front/Side Operation
  - Loading/Unloading Board Holder
  - Ventilation Hood included
  - Stainless Steel mounting base with casters
  - Louvered exterior for heat evacuation
  - Upper & Lower temperature sensors
  - Service access from sides of oven
  - Pre-heat oven using 24 hour timer

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# BAGEL PROGRAM

## BAGEL / BREAD OVEN SPECIFICATIONS

Combination Bread/Bagel Oven:

No. of Decks:	3
Deck Size:	57-1/2" Deep x 38" Wide
Total Bake Area:	45 SQ FT
Electrical:	208 VAC 3-Phase, 83A FLA

