

# COMMERCIAL PROOFING SYSTEMS

## 1 The most efficient final proofing system

- Stainless Steel Construction, Interior and Exterior
- Self Contained Stainless Steel Heat and Humidity system
- Quick Recovery Times
- LC re-circulating air flow system complete with Stainless Steel Air Duct and Return
- Stainless Steel Interior / Exterior bumper Guards
- Simplified Digital control Panel with 24 Hour Timer and Interior Lighting
- Heavy Duty Door Closure and Cam lift Hinges with Safety release handles



- ## 2
- Easy Access Heat and Humidity System Externally Mounted
  - High Wattage Heat and Humidity Elements
  - Energy Efficient
  - Modular Panel Construction
  - Multiple Depths Available
  - Accommodate up to 80" Tall Racks



## LC BAKERY COMMERCIAL PROOFER SYSTEMS

- ## 3
- Custom Sizes Available
  - Available in Multiple Door Configurations
  - Available in Pass-thru System
  - Ideal for use in schools, restaurants, hotels, bagel shops, bakeries, and supermarkets
  - Available Retarder Option
  - Available in Various Voltages
  - Available with or without floor

[sales@lcbakery.com](mailto:sales@lcbakery.com)  
[www.lcbakery.com](http://www.lcbakery.com)

# PROOFING SYSTEMS SIZES & CONFIGURATIONS

### Single Wide Rack (Standard Width 33"):

Model	Depth-Int./Ext.	Rack Capacity
LCP-1DR-1SSEL	28"/39"	1 Single End Load
LCP-1DR-2SSEL	54"/65"	2 Single End Load
LCP-1DR-3SSEL	82"/93"	3 Single End Load
LCP-1DR-4SSEL	104"/105"	4 Single End Load

### Double Wide Rack (Standard Width 67"):

Model	Depth-Int./Ext.	Rack Capacity
LCP-2DR-1D-1SSEL	28"/39"	2 Double End Load
LCP-2DR-1D-2SSEL	54"/65"	4 Double End Load
LCP-2DR-1D-3SSEL	82"/93"	6 Double End Load
LCP-2DR-1D-4SSEL	104"/105"	8 Double End Load

### Single Wide Rack (Standard Width 40"):

Model	Depth-Int./Ext.	Rack Capacity
LCP-1DR-1DEL	38"/42"	1 Double End Load
LCP-1DR-2DEL	76"/80"	2 Double End Load
LCP-1DR-3DEL	118"/122"	3 Double End Load
LCP-1DR-4DEL	152"/156"	4 Double End Load

### Double Wide Rack (Standard Width 72"):

Model	Depth-Int./Ext.	Rack Capacity
LCP-2DR-1DEL	38"/42"	2 Double End Load
LCP-2DR-2DEL	76"/80"	4 Double End Load
LCP-2DR-3DEL	118"/122"	6 Double End Load
LCP-2DR-4DEL	152"/156"	8 Double End Load

### Single Wide Rack (Standard Width 42"):

Model	Depth-Int./Ext.	Rack Capacity
LCP-1DR-1DEL	38"/49"	1 Double End Load
LCP-1DR-2DEL	78"/89"	2 Double End Load
LCP-1DR-3DEL	116"/127"	3 Double End Load
LCP-1DR-4DEL	152"/163"	4 Double End Load

### Double Wide Rack (Standard Width 86"):

Model	Depth-Int./Ext.	Rack Capacity
LCP-2DR-1D-1DEL	38"/49"	2 Double End Load
LCP-2DR-2D-2DEL	78"/89"	4 Double End Load
LCP-2DR-3D-3DEL	116"/127"	6 Double End Load
LCP-2DR-4D-4DEL	152"/163"	8 Double End Load

# 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

25 Easton Road,  
Brantford, Ontario, Canada N3P 1J5

519-752-8285  
Fax: 519-752-4238

[sales@lcbakery.com](mailto:sales@lcbakery.com)  
[www.lcbakery.com](http://www.lcbakery.com)

# COMMERCIAL PROOFER RETARDER

[www.lcbakery.com](http://www.lcbakery.com)