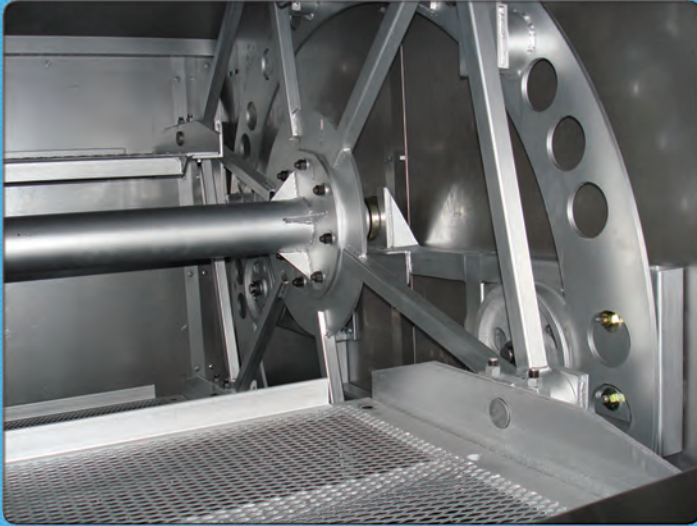




DIRECT FIRED REVOLVING OVEN SPECIFICATIONS



ETL: Standard for Gas Food Service Equipment
ANSI Z83.11b 2009/CSA 1.8b-2009



UTILITIES & INSTALLATION



UTILITIES

Gas Connect Point: 1" pipe size

- Natural gas @ 5"-14" w.c. when firing
- Propane gas @13"-14" w.c. when firing

Power: 120V/60 Hz/1 phase/6.6 amps

Hood: Suitable for Type I or Type II applications. Connection size and cfm requirement vary by model.

See chart below for specific information. All require 0.6"w.c. static pressure drop @ hood connection.

Type I: For grease laden vapors, products of combustion. (See NFPA 96 and consult local building officials.)

Type II: For heat, steam, odors and products of combustions

Customer to supply duct and ventilator fan per local code. If accepted by local building officials, suitable for connection to Type B pipe except when products of baking are grease laden.

Airflow proving switch is factory installed and integrated with burner system operation.

Oven provided relay with max 4.0 amp 1/6 H.P. @ 120V output for fan operation.

INSTALLATION

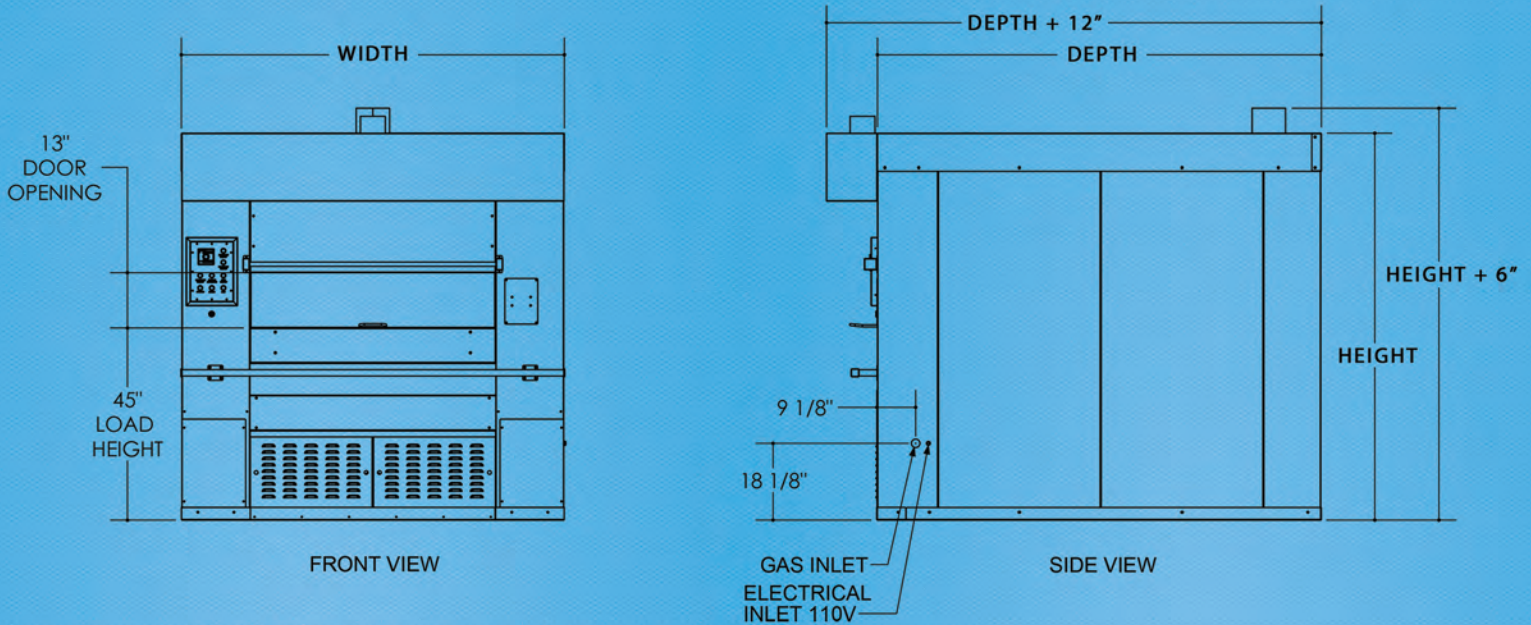
A factory technician or factory authorized service technician **MUST** supervise and approve any installation. Purchaser is responsible for all installation costs and for providing:

- Labor to unload oven upon arrival
- Installation mechanics
- All local service connections per local code electricity, gas and ventilation
- Disposal of packaging material

NOTE: Floor should be level within 1/8" per foot for proper installation.

Slope should not exceed 3/4" in all directions under the unit.

DIRECT FIRED REVOLVING OVEN SPECIFICATIONS



4-Shelf Direct Fired Revolving Oven

Model #	Description	Shelf Sizes	Width	Height	Depth	Load Height	BTU (000's)
LCRO-4T-8P-D	4 Shelf, 8 Pan	38" x 26"	72"	84"	87"	45"	150
LCRO-4T-12P-D	4 Shelf, 12 Pan	54" x 26"	90"	84"	87"	45"	200
LCRO-4T-16P-D	4 Shelf, 16 Pan	72" x 26"	108"	84"	87"	45"	250
LCRO-4T-20P-D	4 Shelf, 20 Pan	90" x 26"	126"	84"	87"	45"	300

6-Shelf Direct Fired Revolving Oven

Model #	Description	Shelf Sizes	Width	Height	Depth	Load Height	BTU (000's)
LCRO-6T-18P-D	6 Shelf, 18 Pan	56" x 26"	90"	91.25"	104.5"	45"	300
LCRO-6T-24P-D	6 Shelf, 24 Pan	74" x 26"	108"	91.25"	104.5"	45"	350
LCRO-6T-30P-D	6 Shelf, 30 Pan	92" x 26"	126"	91.25"	104.5"	45"	400
LCRO-6T-36P-D	6 Shelf, 36 Pan	110" x 26"	144"	91.25"	104.5"	45"	450

- Natural Gas Fired Burner complete with Flame Safeguard • Voltage - 115 VAC - 20 Amp
 - Stainless Steel Exterior (Front, Corners, Sides and Back) • Automatic/Manual Shelf Rotation
 - Heavy Duty Insulated Stainless Steel Vertical Sliding Door • Pre-Insulated wall and roof panels
 - Interior Constructed of Aluminized Steel for Increased Reflectivity
 - All Bearings constructed from maintenance free Graphite bushings • Perforated Steel Bake Trays for Fast, Even Bake • Louvered Front Removable Doors to allow Better Ventilation
 - Various Shelf Configurations • High Density Insulation and Heavy Duty Base Construction
 - Tray stabilization to ensure level bake • Drive components, Burner controls and Electrical all front accessible • Built in exhaust hood • Ultra Bright Interior Lights for Enhanced Viewing of Product
 - Natural Gas Fired with Safety Cut-off • Digital Thermostat for Set Value and Present Value
 - Service Access from Front of Oven • On/Off Burner, Light and Fan Controls •
- Shipped knockdown - 8 hour Installation

Standard Features:

Aluminized Steel Interior Walls and Roof
56" x 26" Shelf Stainless Steel Exterior Side and Back Walls
Digital Controls with Timer
High Intensity Interior Lights
74" x 26" Shelf Standard Expanded Metal Shelves with Back Riser
Exhaust Canopy
Auto Shelf Rotation with Start and Stop
92" x 26" Shelf Door Window

Available Options:

Solid Steel Shelves
Steam System Complete with Inlet
Connection at Oven Location
Motor-Ventilator and Switch Located
on the Control Panel

Critical Spare Parts Package

Drive Motor - 110 VAC 1 HP Motor - Oven Lights
Drive Motor V-belt - Control Panel Pushbuttons - Start/Stop
Honeywell Temperature Controller - Combination Gas Valve
Temperature Probe - Stabilizing Wheel

OPTIONS & PARTS



LC Bakery Equipment Services Ltd. was established in 1984. Our head office, located in Brantford, Ontario, Canada, is a modern, 45,000 SQ. FT facility equipped with fully automated manufacturing lines to ensure delivery times are met. With many years of experience in manufacturing, repair and maintenance of bakery equipment, L.C. Bakery currently offers it's own line of "High-End-Value-Added" equipment and accessories to address the growing "production quality" concerns of the baking & food service industry. LC Bakery strives to offer service and manufacturing to our Industrial and Commercial customers as well as the Food Service Industry & Supermarket Industry.

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