

REVOLVING OVENS

INDIRECT FIRED REVOLVING OVEN SERIES

1 Revolving Oven Overview

Our superior quality custom manufactured Industrial Bakery Ovens are designed to work in any style of commercial bakery. Our sales and engineering departments can work with you to design and manufacture custom configurations to meet the customers requirements, or use our experience to recommend a style to suit you.



2 Revolving Oven Standard Features

- Indirect Natural Gas fired burner with Flame Safeguard
- Stainless Steel Exterior (Front, Corners, Sides & Back)
- Insulated Stainless Steel Vertical Sliding Door
- Aluminized Steel interior for increased reflectivity
- Perforated steel bake trays for fast, even bake
- Louvered front removable doors for better ventilation
- High-density insulation and heavy-duty base
- Drive, burner and electrical controls front-accessible
- Ultra-bright interior lights for better product viewing
- Digital thermostat, On/Off, light and fan controls



LC BAKERY REVOLVING OVENS

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- Voltage: 115 VAC, 20 Amp
 - Automatic/Manual Shelf Rotation
 - Pre-insulated wall and roof panels
 - All bearings maintenance free Graphite
 - Multiple Shelf configurations
 - Tray stabilization to ensure level bake
 - Built-in exhaust hood
 - Natural Gas Fired with Safety cut-off
 - Service access from front of Oven
 - Shipped knockdown-8 hour installation

sales@lcbakery.com
www.lcbakery.com

REVOLVING OVENS

SIZES & CONFIGURATIONS

4-Shelf Configurations:

MODEL	DESCRIPTION	SHELF DIMS
LCRO-4T-8P-IN	4 Shelf, 8 Pan	38" X 26"
LCRO-4T-12P-IN	4 Shelf, 12 Pan	56" x 26"
LCRO-4T-16P-IN	4 Shelf, 16 Pan	74" x 26"
LCRO-4T-20P-IN	4 Shelf, 20 Pan	92" x 26"
LCRO-4T-8P-IN	4 Shelf, 8 Pan	56" x 20"

6-Shelf Configurations:

MODEL	DESCRIPTION	SHELF DIMS
LCRO-6T-12P-IN	6 Shelf, 12 pan	38" x 26"
LCRO-6T-18P-IN	6 Shelf, 18 Pan	56" X 26"
LCRO-6T-24P-IN	6 Shelf, 24 Pan	74" x 26"
LCRO-6T-30P-IN	6 Shelf, 30 Pan	92" x 26"
LCRO-6T-36P-IN	6 Shelf, 36 Pan	110" x 26"



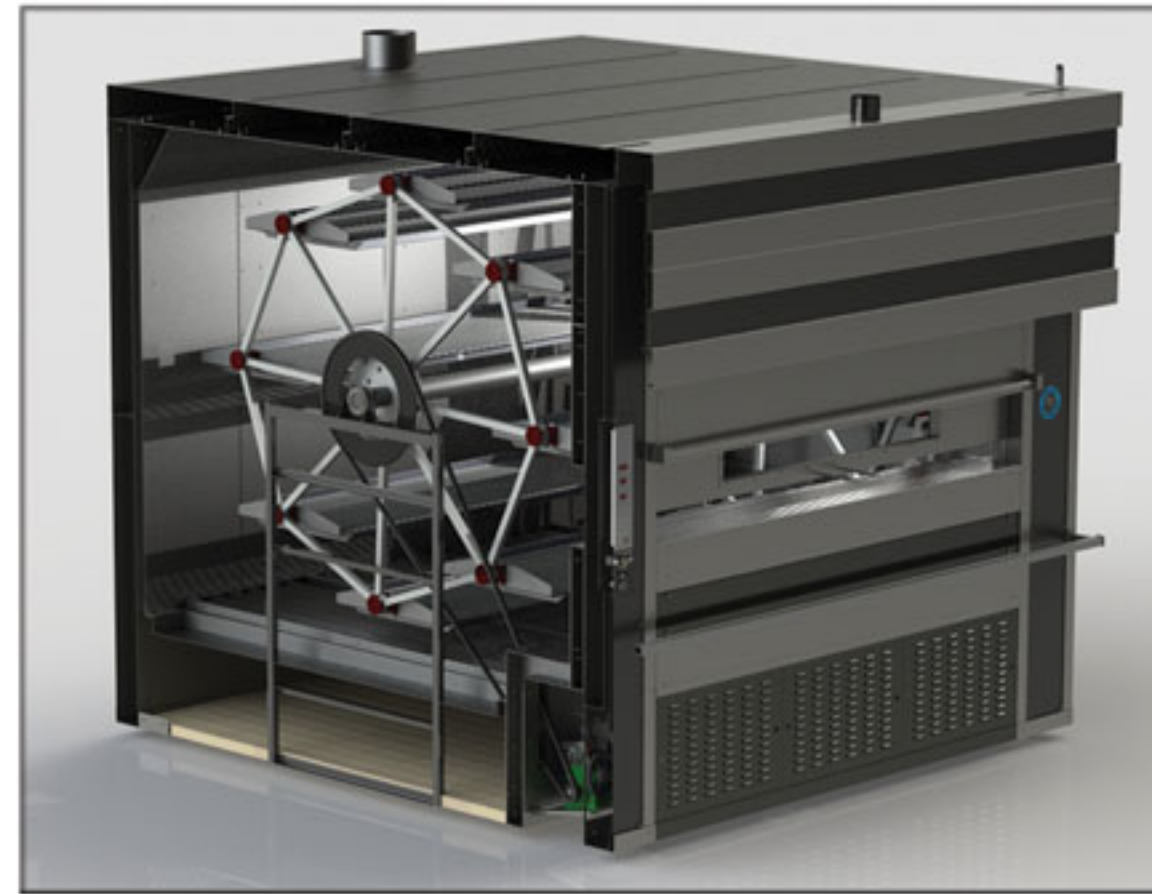
8-Shelf Configurations:

MODEL	DESCRIPTION	SHELF DIMS
LCRO-8T-24P-IN	8 Shelf, 24 Pan	56" X 26"
LCRO-8T-32P-IN	8 Shelf, 32 Pan	74" x 26"
LCRO-8T-40P-IN	8 Shelf, 40 Pan	92" x 26"
LCRO-8T-48P-IN	8 Shelf, 48 Pan	110" x 26"

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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