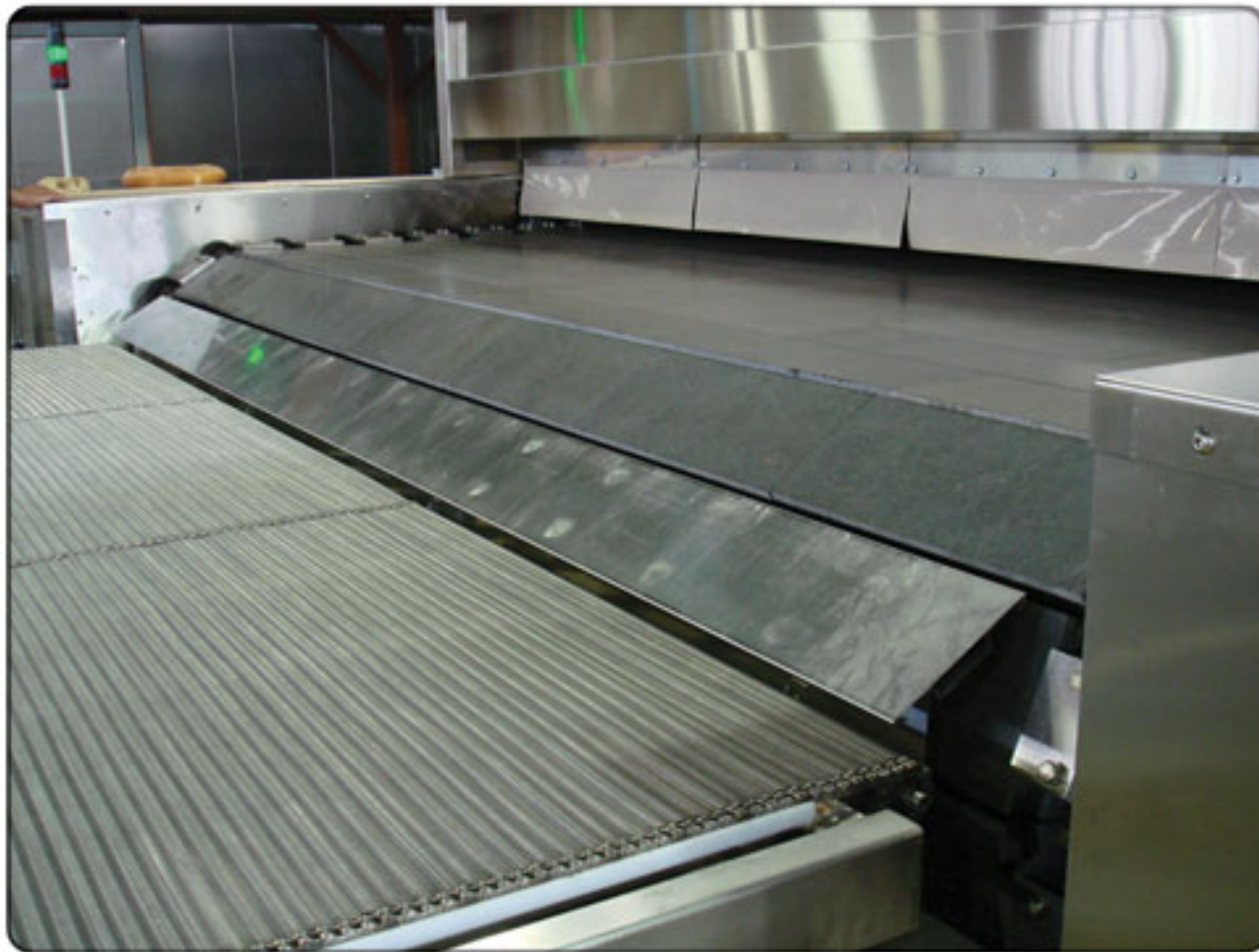


# TUNNEL OVEN SYSTEMS

- 1 **LC Tunnel Oven System Features:**  
LC - Tunnel Ovens are indirect fired radiant heat (best for Artesian quality products), sturdy factory Pre-Assembled Modular construction for simple on-site installation, compact design for good floor-space usage. Also available in partial sub-assemblies to reduce crate sizes for freight costs. Highly efficient single or multiple power burner configurations, individual fire chamber or cyclothermic design options, standard digital controls or PLC programmable control options for great versatility. Models are available in 10' and 12' length with 4' to 10' wide belt, which allows for many possibilities, to achieve just the right combination to meet your production requirements.



- 2 Dependable performance for consistent high quality, and flexibility for top productivity. Custom manufactured to meet your specific product requirements.

We use only the highest quality electrical, mechanical and valving components in our systems from partners such as Allen-Bradley, Festo, Maxon Corporation, Rockwell Automation, and more.



## LC BAKERY TUNNEL OVEN SYSTEMS

- 3
- Viewing Ports
  - Stainless Steel Belts
  - Modular Built
  - Pre-Assembled
  - Dependable Performance
  - Please contact to discuss specific requirements

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

# TUNNEL OVEN SYSTEMS



# 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.

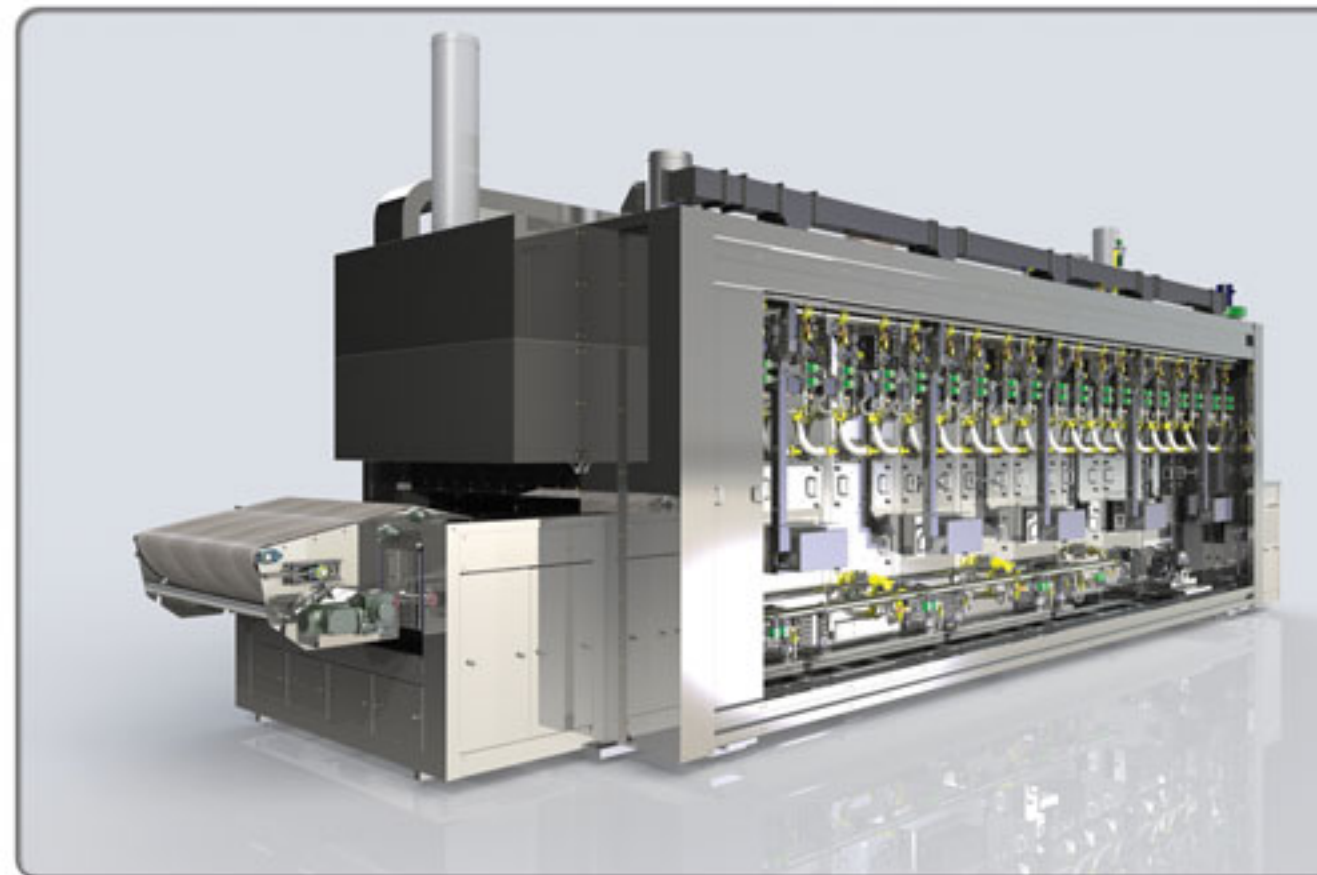


## AT LC BAKERY

### 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)



## TUNNEL

## OVENS

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