

LFR-2

Features

- Heavy Duty Mechanical Rack Lifting Device.
- Lifters available for a variety of rack styles
- Recessed Electromechanical, Electronic or Computerized Controls
- Available with Optional "soft start" and variable fan speeds
- Self Contained, Hi Volume Steam Generating System
- Vented, Double-Pane Viewing Window
- 304 Stainless Steel Panels
- Smooth Profile and Enclosed Hinges for Greater Sanitation.
- Front Mounted Burner and Service Access
- Gas or Oil Fired
- Long Life Halogen Lights
- Shipped in 3 sections for Easy Assembly



Rack Oven Baking at its BEST!!

Incorporating all the latest design principles for great baking, safety, economy and long lasting reliability the LFR-2 Rack Oven is ideal for high volume bakeries, wholesale operations, kitchens or restaurants. It's perfectly suited for bagels, breads, the most delicate cakes and pastries and is ideal for cooking meats and poultry.

With a choice of control panel options, it's easy to use and the heavy-duty lifting system is totally mechanical to insure trouble free operation.

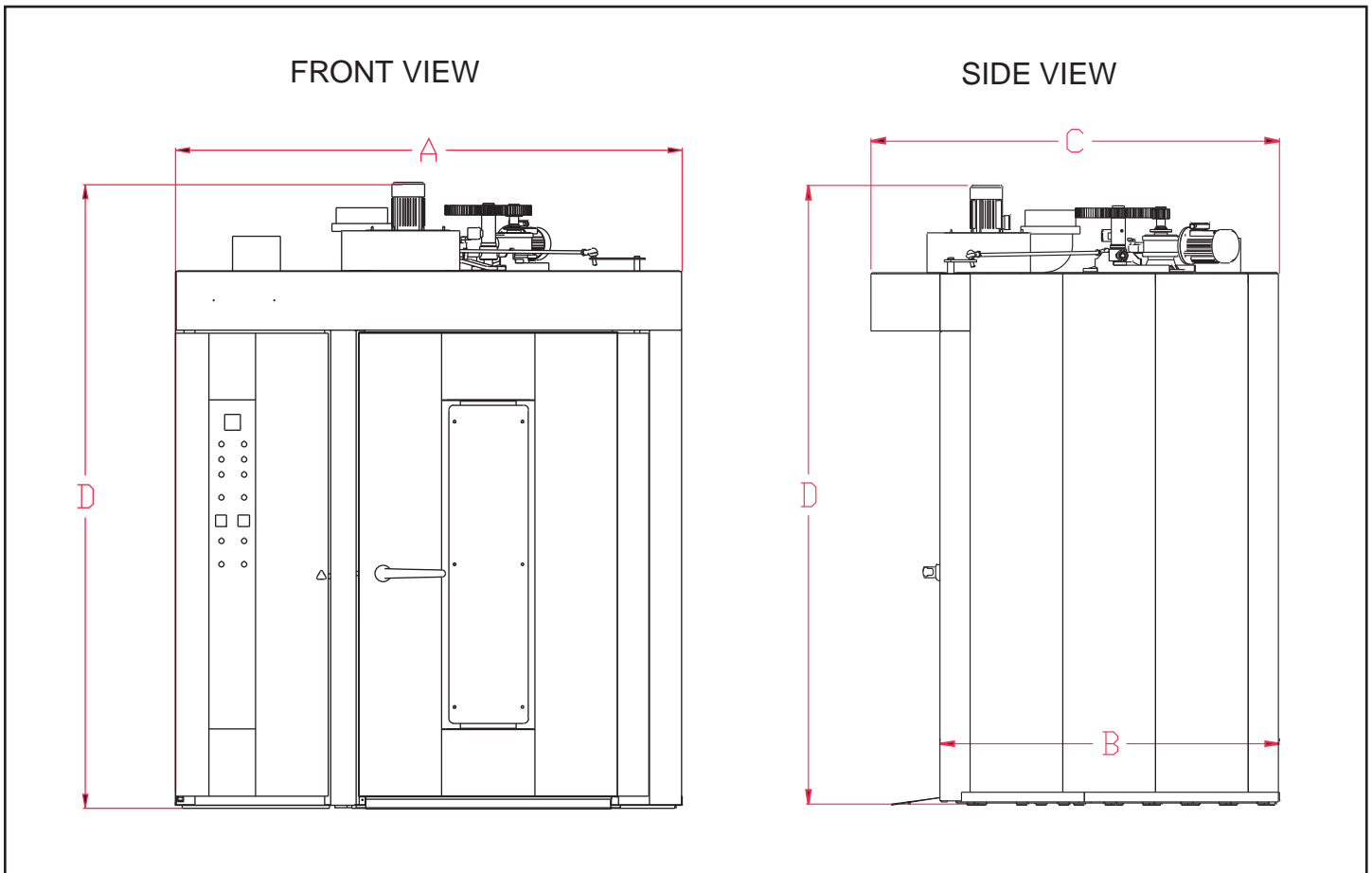
Gentle airflow and energy efficient design provide you with the highest quality baking and years of low cost operation. Empire's LFR rack ovens meet the highest standards in quality, reliability, consistency and durability for the bakery and food service industries.

LFR-2 Technical Data

Model	Overall Dimensions (in inches)				Weight (lbs.)	Utilities					
	Width (A)	Depth (B)	Depth w / hood (C)	Height (D)		Electrical	BTU	Water		Exhaust Connections	
								Supply	Drain	Steam	Burner
LFR2	85.5	54.5	69.5	104.5	3638	220V / 60 HZ / 3PH *	200,000	1/2"	1"	8"	4 3/4"

03/05/09

*Note: Burners are 110V and require separate line if 220V line is not supplied with neutral and ground.



NOTE: Specifications are subject to revision and confirmation.

LFR-2.04