

LFKR/760

30" WIDE
LOADING DOORS

The Pinnacle of Ring Tube Deck Oven Design

Innovation and tradition combine to form Empire's LFKR Stone Hearth Deck Oven. Sturdy, well insulated Mannesmann steam tube systems distribute heat quickly and evenly throughout the oven, allowing it to respond rapidly to temperature change. Individual steam generators strategically positioned in the fire box are capable of producing consistent steam for your entire production. Lighter and smaller than similar ovens in its class, the LFKR allows for easier installation and accessibility in smaller locations. Available in 2, 3 and 4 door models with up to 5 decks, this powerhouse boasts an equivalent pan capacity of up to 74 pans, allowing you to produce nearly 400 loaves of consistent, high quality artisan bread per bake. Best of all, our manual, semi-automatic, and automatic loader/unloader requires minimum training to master, making the LFKR Stone Hearth Deck Oven extremely easy to operate.



Features

- ◆ State-of-the-Art Insulated Ring Tube Design
- ◆ Available in 2, 3 & 4 Door Designs, up to 5 Decks
- ◆ Stone Hearth Baking Surface
- ◆ Individual Steam Generators for Each Deck
- ◆ Counter Balanced Doors made of Tempered Glass
- ◆ Digital Thermostat & Automatic Steam Timers
- ◆ Extra Wide 30" Loading Doors
- ◆ 24 Volt Control System
- ◆ Pan Capacity Based on Standard 18" x 26" Pan
- ◆ Compact, Front Mounted Oven Controls
- ◆ Available with Manual, Semi-Automatic, and Automatic Loaders

Technical Data

LFKR-0811

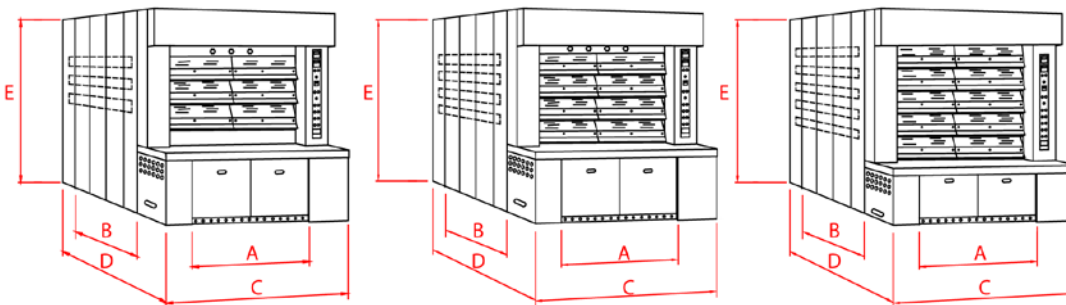
Model	Overall Dimensions					Net Wt lbs	Deck Dimensions		Deck Capacity				Thermal Power BTU/hr	Installed Electrical Kw
	WIDTH (C)	DEPTH (D)	HEIGHT (E)	DEPTH w/ Loader	HEIGHT w/ Fan*		WIDTH (A)	DEPTH (B)	Surface Area	Actual Pan Capacity	Equivalent Pan Cap.	Approx 1Lb Loaves		
	in	in	in	in	in		in	in	ft ²					
3 Deck** (Usable Deck Heights, from top: 9.06", 7.87", 7.87")*														
LFKR-320/760	81.9	116.5	90.6	232.9	104.6	8,157	59.8	63.0	78.5	18	24.2	133	198,000	1.5
LFKR-321/760	81.9	132.3	90.6	263.2	104.6	9,259	59.8	78.7	98.1	24	30.2	166	218,000	1.5
LFKR-322/760	81.9	148.0	90.6	296.3	104.6	10,803	59.8	94.5	117.8	30	36.2	199	238,000	1.5
LFKR-330/760	111.8	116.5	90.6	232.9	104.6	10,362	89.8	63.0	117.8	27	36.2	199	278,000	1.5
LFKR-331/760	111.8	132.3	90.6	263.2	104.6	12,566	89.8	78.7	147.2	36	45.3	249	298,000	1.5
LFKR-332/760	111.8	148.0	90.6	296.3	104.6	13,889	89.8	94.5	176.6	45	54.3	299	317,000	1.5
4 Deck** (Usable Deck Heights, from top: 8.27", 6.69", 6.69", 6.69")*														
LFKR-420/760	81.9	116.5	90.6	232.9	104.6	10,582	59.8	63.0	104.7	24	32.2	177	258,000	1.5
LFKR-421/760	81.9	132.3	90.6	263.2	104.6	11,684	59.8	78.7	130.8	32	40.3	221	278,000	1.5
LFKR-422/760	81.9	148.0	90.6	296.3	104.6	13,669	59.8	94.5	157.0	40	48.3	266	298,000	1.5
LFKR-430/760	111.8	116.5	90.6	232.9	104.6	13,448	89.8	63.0	157.0	36	48.3	266	298,000	1.5
LFKR-431/760	111.8	132.3	90.6	263.2	104.6	15,653	89.8	78.7	196.3	48	60.4	332	337,000	1.5
LFKR-432/760	111.8	148.0	90.6	296.3	104.6	17,857	89.8	94.5	235.5	60	72.5	399	377,000	1.5

NOTES:

* Increased deck heights available as an option. Use of a PSA loader will reduce deck clearance by 2".

** Each deck has a door width of 30"

*** Equivalent pan capacity is a reference used to estimate the number of breads that can be baked at one time and is calculated by dividing the total baking surface by the area of a standard bun pan (3.25 sq. ft.)



Fuel:
Oil, Natural Gas, Propane

Electrical:
220V/3 Ph 16 Amp Service
+ 110V 10 Amp line (burner)

Plumbing:
Drain Line - 1/2"
Water Connection - 1/2" cold water

Venting:
Burner Exhaust - 8"
Steam Exhaust - 10"
*Steam Exhausts at 1,167 cfm

Ventilation:
Please refer to our technical bulletins regarding combustion, steam ventilation and makeup air. All installations must adhere to all applicable codes.

NOTE: Specifications are subject to revision and confirmation.



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