The Pinnacle of Ring Tube Deck Oven Design

Innovation and tradition combine to form Empire's LFKR/760 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 steady, consistent steam for your entire production.

Lighter and smaller than similar ovens in its class, the LFKR/760 Stone Hearth Deck Oven allows for easier installation and accessibility in smaller locations. Available in 2, 3 and 4 door models with extra-wide 30” loading doors and up to 4 decks, this powerhouse boasts an equivalent pan capacity of nearly 75 pans, allowing you to produce up to 400 loaves of consistent, high quality artisan bread per bake.

Best of all, our manual, semi-automatic, or automatic loader/unloader requires minimum training to master, making the LFKR/760 Stone Hearth Deck Oven extremely easy to operate.

Features

- Insulated Ring Tube Design
- Available in 2, 3 & 4 Door Designs, up to 4 Decks
- Stone Hearth Baking Surface
- Individual Steam Generators for Each Deck
- Counter Balanced Doors made of Tempered Glass
- Digital Thermostat & Automatic Steam Timers
- Standard 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, or Automatic Loaders (optional)
## Technical Data

### STONE HEARTH DECK OVEN  LFKR/760

#### LIMITED WARRANTY

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

**Please note, specifications are subject to change without notice as we continually work to improve our equipment.**

### Fuel (specified at time of order):

- Oil, Natural Gas, or Propane

### Electrical:

- 220v/3Ph - 6A plus
- 110v/1Ph - 1A (burner)

### Plumbing:

- Drain Line - 3/4"
- Water Connection - 1/2" NPT (cold)
- Gas Connection - 1/2" NPT

### Venting:

- Burner Exhaust - 8" Steam Exhaust - 10" (1,167 cfm)

**PLEASE NOTE: Installations must adhere to all applicable codes. Please refer to your specific federal, state and local guidelines for details.**

### 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.)

#### Drawings are for illustration only, not for construction use.

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### Table: Overall Dimensions

<table>
<thead>
<tr>
<th>Model</th>
<th>Width (C)</th>
<th>Depth (D)</th>
<th>Height (E)</th>
<th>Depth w/ Loader</th>
<th>Height w/ Fan*</th>
<th>Net Wt</th>
<th>Deck Dimensions</th>
<th>Deck Capacity</th>
<th>Thermal Power</th>
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