

## LFKR

### 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

- ◆ 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
- ◆ Standard 24.4" 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

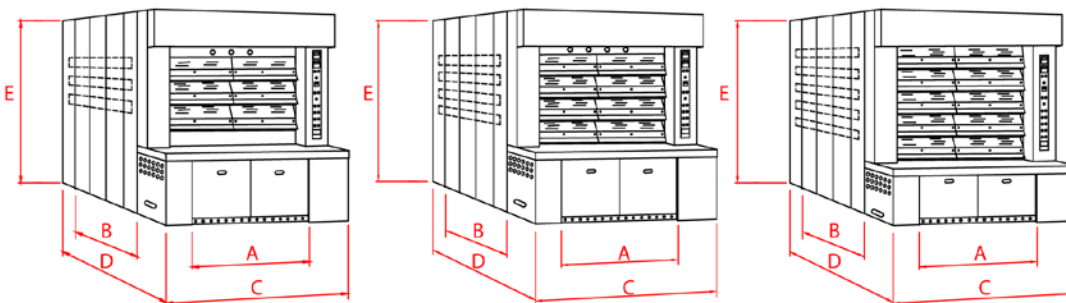
Model	Overall Dimensions					Net Wt lbs	Deck Dimensions		Deck Capacity				Thermal Power BTU/hr	Installed Electrical Kw
	WIDTH (C)	DEPTH (D)	HEIGHT (E)	DEPTH w/ Loader	HEIGHT w/ Fan*		WIDTH (A)	DEPTH (B)	Surface Area	Actual Pan Capacity	Equivalent Pan Cap.	Approx 1Lb Loaves		
	in	in	in	in	in		in	in	ft²					
<b>3 Deck**</b> (Usable Deck Heights, from top: 9.06", 7.87", 7.87")*														
LFKR-320	70.9	116.5	90.6	232.9	104.6	6,614	48.8	63.0	64.0	12	19.7	108	167,000	1.5
LFKR-321	70.9	132.3	90.6	263.2	104.6	7,716	48.8	78.7	80.1	18	24.6	135	187,000	1.5
LFKR-322	70.9	148.0	90.6	296.3	104.6	9,259	48.8	94.5	96.1	18	29.6	163	198,000	1.5
LFKR-330	95.3	116.5	90.6	232.9	104.6	8,818	73.2	63.0	96.1	18	29.6	163	198,000	1.5
LFKR-331	95.3	132.3	90.6	263.2	104.6	11,023	73.2	78.7	120.1	27	36.9	203	218,000	1.5
LFKR-332	95.3	148.0	90.6	296.3	104.6	13,448	73.2	94.5	144.1	27	44.3	244	238,000	1.5
LFKR-340	119.7	116.5	90.6	232.9	104.6	11,023	97.6	63.0	128.1	24	39.4	217	298,000	1.5
LFKR-341	119.7	132.3	90.6	263.2	104.6	14,330	97.6	78.7	160.1	36	49.3	271	317,000	1.5
LFKR-342	119.7	148.0	90.6	296.3	104.6	17,637	97.6	94.5	192.1	36	59.1	325	337,000	1.5
<b>4 Deck**</b> (Usable Deck Heights, from top: 8.27", 6.69", 6.69", 6.69")*														
LFKR-420	70.9	116.5	90.6	232.9	104.6	9,039	48.8	63.0	85.4	16	26.3	145	198,000	1.5
LFKR-421	70.9	132.3	90.6	263.2	104.6	10,362	48.8	78.7	106.7	24	32.8	181	218,000	1.5
LFKR-422	70.9	148.0	90.6	296.3	104.6	11,905	48.8	94.5	128.1	24	39.4	217	238,000	1.5
LFKR-430	95.3	116.5	90.6	232.9	104.6	12,125	73.2	63.0	128.1	24	39.4	217	298,000	1.5
LFKR-431	95.3	132.3	90.6	263.2	104.6	14,551	73.2	78.7	160.1	36	49.3	271	317,000	1.5
LFKR-432	95.3	148.0	90.6	296.3	104.6	16,755	73.2	94.5	192.1	36	59.1	325	337,000	1.5
LFKR-440	119.7	116.5	90.6	232.9	104.6	15,432	97.6	63.0	170.8	32	52.5	289	317,000	1.5
LFKR-441	119.7	132.3	90.6	263.2	104.6	16,314	97.6	78.7	213.5	48	65.7	361	357,000	1.5
LFKR-442	119.7	148.0	90.6	296.3	104.6	17,196	97.6	94.5	256.2	48	78.8	434	437,000	1.5
<b>5 Deck**</b> (Usable Deck Heights, from top: .6.69", 6.69", 6.69", 6.69", 6.69")*														
LFKR-520	70.9	116.5	90.6	232.9	104.6	10,582	48.8	63.0	106.7	20	32.8	181	218,000	2
LFKR-521	70.9	132.3	90.6	263.2	104.6	12,566	48.8	78.7	133.4	30	41.1	226	258,000	2
LFKR-522	70.9	148.0	90.6	296.3	104.6	14,771	48.8	94.5	160.1	30	49.3	271	298,000	2
LFKR-530	95.3	116.5	90.6	232.9	104.6	14,991	73.2	63.0	160.1	30	49.3	271	317,000	2
LFKR-531	95.3	132.3	90.6	263.2	104.6	17,417	73.2	78.7	200.1	45	61.6	339	337,000	2
LFKR-532	95.3	148.0	90.6	296.3	104.6	19,621	73.2	94.5	240.2	45	73.9	406	437,000	2

**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 24.4"

\*\*\* 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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