

LFM

Features

- ◆ True Vapor Tube Baking for Brick Oven Quality
- ◆ Available in a Variety of Sizes as small as 50" X 64"
- ◆ Individual, Self-Contained Steam Generators for each Deck
- ◆ Natural Gas, Propane or Oil Fired Burners
- ◆ Burners and Other Components are Front Mounted, for Easy Access in Tight Spaces
- ◆ Stainless Steel Front Panels and Vapor Hood with Steam Exhaust Fan
- ◆ Halogen Lamps on each Deck
- ◆ Full Glass Doors for Easy Viewing
- ◆ Available with Integrated Loader/Unloaders



LFM 5-Deck MiniTube "Ring" with Easy Loader

The MiniTube™ Solution

When floor space is limited and you want a genuine stone-hearth, artisan quality oven, Empire's compact MiniTube™ is the perfect choice. Designed for the most discriminating baker, these ovens produce exceptional quality artisan breads.

The secret is in the advanced vapor tube technology that facilitates heat distribution and retention. Vapor tubes deliver heat evenly throughout the product zone, with no moving parts necessary to distribute the heat. This provides consistent quality from front to back, side to side and deck to deck. In addition each deck has its own self-contained steam generator, so there is no need for a steam boiler. You'll save on fuel, space and maintenance.

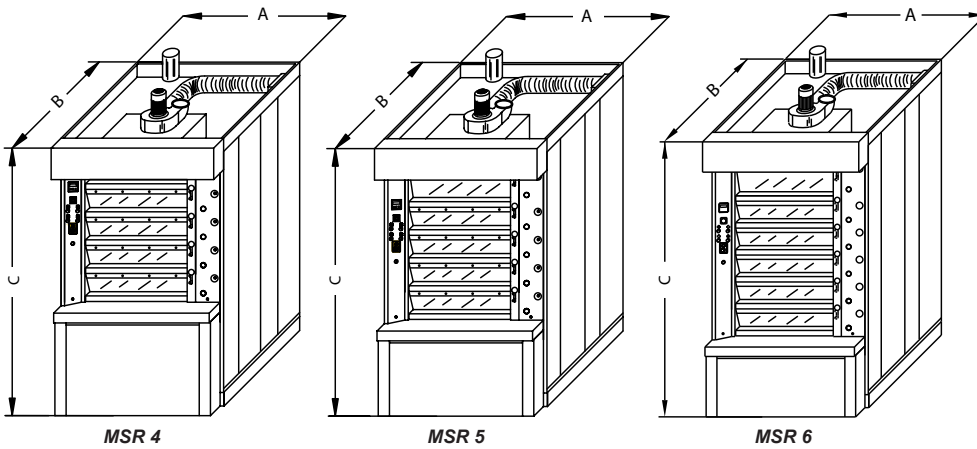
Previously these benefits were only available on industrial ovens suitable for large wholesale production. But now, the MiniTube™ gives you brick oven baking in as little as 50 inches x 64 inches.

Technical Data

LFM-1011

Model	Overall Dimensions					Net Wt lbs	Deck Dimensions ²		Deck Capacity				Thermal Power BTU/hr	Installed Electrical Kw
	WIDTH (A) in	DEPTH (B) in	HEIGHT (C) in	DEPTH w/ Loader in	HEIGHT w/ Fan ¹ in		WIDTH in	DEPTH in	Surface Area ft ²	Actual Pan Capacity	Equivalent Pan Cap ³	Approx 1Lb Loaves		
4 Deck "Stone"														
LFM 4-80X80 MS	49.6	63.8	84.6	-	98.6	1,874	32.3	32.7	29	4	9.0	50	109,000	1
LFM 4-80X120 MS	49.6	79.9	84.6	-	98.6	2,646	32.3	48.4	43	8	13.4	73	119,000	1
LFM 4-80X120 MSE <i>Electric</i>	49.6	79.9	84.6	-	98.6	2,425	32.3	48.4	43	8	13.4	73	-	24
4 Deck "Ring"														
<i>LFM 4-80X100 MSR</i>	<i>51.2</i>	<i>78.0</i>	<i>84.6</i>	<i>139.0</i>	<i>98.6</i>	<i>2,822</i>	<i>32.3</i>	<i>41.3</i>	<i>37</i>	<i>8</i>	<i>11.4</i>	<i>63</i>	<i>111,000</i>	<i>1</i>
LFM 4-80X120 MSR	51.2	85.8	84.6	154.7	98.6	3,417	32.3	49.2	44	8	13.6	75	119,000	1
<i>LFM 4-80X140 MSR</i>	<i>51.2</i>	<i>93.7</i>	<i>84.6</i>	<i>170.5</i>	<i>98.6</i>	<i>3,527</i>	<i>32.3</i>	<i>57.1</i>	<i>51</i>	<i>12</i>	<i>15.7</i>	<i>87</i>	<i>127,000</i>	<i>1</i>
LFM 4-80X160 MSR	51.2	101.6	84.6	186.2	98.6	3,858	32.3	65.0	58	12	17.9	99	143,000	1
LFM 4-80X180 MSR	51.2	109.4	84.6	202.0	98.6	4,079	32.3	72.8	65	16	20.1	110	151,000	1
LFM 4-80X200 MSR	51.2	117.3	84.6	217.7	98.6	4,299	32.3	80.7	72	16	22.3	122	175,000	1
LFM 4-100X100 MSR	59.1	78.0	84.6	139.0	98.6	3,417	40.2	41.3	46	8	14.2	78	127,000	1
<i>LFM 4-100X140 MSR</i>	<i>59.1</i>	<i>93.7</i>	<i>84.6</i>	<i>170.5</i>	<i>98.6</i>	<i>3,968</i>	<i>40.2</i>	<i>57.1</i>	<i>64</i>	<i>16</i>	<i>19.6</i>	<i>108</i>	<i>143,000</i>	<i>1</i>
LFM 4-100X160 MSR	59.1	101.6	84.6	186.2	98.6	4,409	40.2	65.0	72	16	22.3	123	151,000	1
5 Deck "Ring"														
<i>LFM 5-80X100 MSR</i>	<i>51.2</i>	<i>78.0</i>	<i>84.6</i>	<i>139.0</i>	<i>98.6</i>	<i>3,527</i>	<i>32.3</i>	<i>41.3</i>	<i>46</i>	<i>10</i>	<i>14.3</i>	<i>78</i>	<i>119,000</i>	<i>1</i>
LFM 5-80X120 MSR	51.2	85.8	84.6	154.7	98.6	3,858	32.3	49.2	55	10	17.0	93	127,000	1
<i>LFM 5-80X140 MSR</i>	<i>51.2</i>	<i>93.7</i>	<i>84.6</i>	<i>170.5</i>	<i>98.6</i>	<i>4,189</i>	<i>32.3</i>	<i>57.1</i>	<i>64</i>	<i>15</i>	<i>19.7</i>	<i>108</i>	<i>135,000</i>	<i>1</i>
LFM 5-80X160 MSR	51.2	101.6	84.6	186.2	98.6	4,519	32.3	65.0	73	15	22.4	123	143,000	1
LFM 5-80X180 MSR	51.2	109.4	84.6	202.0	98.6	4,850	32.3	72.8	82	20	25.1	138	151,000	1
LFM 5-80X200 MSR	51.2	117.3	84.6	217.7	98.6	5,181	32.3	80.7	90	20	27.8	153	175,000	1
LFM 5-100X100 MSR	59.1	78.0	84.6	139.0	98.6	3,858	40.2	41.3	58	10	17.7	98	135,000	1
<i>LFM 5-100X140 MSR</i>	<i>59.1</i>	<i>93.7</i>	<i>84.6</i>	<i>170.5</i>	<i>98.6</i>	<i>4,519</i>	<i>40.2</i>	<i>57.1</i>	<i>80</i>	<i>20</i>	<i>24.5</i>	<i>135</i>	<i>151,000</i>	<i>1</i>
LFM 5-100X160 MSR	59.1	101.6	84.6	186.2	98.6	4,850	40.2	65.0	91	20	27.9	153	159,000	1
6 Deck "Ring"														
LFM 6-80X100 MSR	51.2	78.0	90.6	139.0	104.6	4,189	32.3	41.3	56	12	17.1	94	131,000	1
LFM 6-80X120 MSR	51.2	85.8	90.6	154.7	104.6	4,630	32.3	49.2	66	12	20.4	112	139,000	1
LFM 6-80X140 MSR	51.2	93.7	90.6	170.5	104.6	5,071	32.3	57.1	77	18	23.6	130	147,000	1
LFM 6-80X160 MSR	51.2	101.6	90.6	186.2	104.6	5,401	32.3	65.0	87	18	26.9	148	159,000	1
LFM 6-80X180 MSR	51.2	109.4	90.6	202.0	104.6	5,842	32.3	72.8	98	24	30.1	166	167,000	1

- NOTES:**
- 1 Minimum 10 ft. Ceiling Height is recommended
 - 2 Each Deck has a usable door clearance height of 7 1/4"
 - 3 Equivalent pan capacity is a reference used to estimate the number of breads that can be baked at one time. It is calculated by dividing the total baking surface by the area of a standard bun pan (3.25 sq.ft.).



PLEASE NOTE: Specifications are subject to revision and confirmation.

Requirements

Fuel (All Gas Models):
Oil, Natural Gas, Propane

Electrical Specifications (All Gas Models):
220V/60/1 Ph 6 Amp / 110V 10 Amp (burner)

Electrical Specifications (Electric Model Only):
220V/60/3 Ph - 85 Amp

Plumbing:
Drain Line - 3/4"
Water Connection - 1/2" cold water
Gas Connection - 1/2"

Venting:
Burner Exhaust - 6"
Steam Exhaust - 7"

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



1C Enterprise Place, Hicksville, NY 11801-5356 ♦ Ph: (516) 681-1500 ♦ Fx: (516) 681-1510
1-800-878-4070 ♦ www.empirebake.com ♦ Email: info@empirebake.com