

Cement-Lined Vapor Tube Oven

Features

- Uses 60-75% Less Fuel than a Revolving Tray Oven
- Available as Gas or Oil Fired
- Mannesman Steel Vapor Tubes for even Baking and long life
- No Moving Parts to Maintain
- Digital Control Panel with individual steam and bake timers for each deck
- Individual, Heavy Duty, Steam Generators for each Deck
- Available in Sizes from 65 to 304 sq. ft of Baking Surface
- Front Access for Burner and Steam Generators
- Tempered Glass, Counter-balanced Doors Require no Door Mechanism
- Stainless Steel Oven Front and Hood
- Available with Manual, Semi-Automatic, and Automatic Loaders that also *unload* the Oven



The Ultimate in Brick Oven Baking

Our **Ultimate-LF Oven** bakes so well because of its ability to retain tremendous amounts of heat. The burner chamber and firebox are made of oven brick, and the vapor tubes that distribute the heat are encased in poured cement walls and roof. When the burner shuts down, the oven continues to provide even, radiant heat to your bread -- just like a **brick oven**. Individual steam generators, located in the fire chamber are capable of producing consistent steam for your entire production. Together, these features provide *incredible* fuel savings.

The **Ultimate-LF**... brick oven baking with all the economy and conveniences of modern technology.

Ultimate - LF Technical Data

	Overall Specifications				Deck Dimensions		Total Baking Surface					Thermal Power BTU's	
	Width	Depth	Height	Net	Width	Depth	Sq. Feet	Sq. Mtrs	Actual* Pans/Bds	Equivalent Pans/Bds**	Approx. 1 Lb Loaves***		
	C	D	E	Weight	A	B							
Doors	in	in	in	lbs	in	in							
3 Deck Models	Useful deck heights: 3 deck models: Top deck 7 inches, Bottom decks 7.28 inches Deck Heights from floor(standard): 36.5" , 49.2" , & 61.5" Optional higher decks will increase height from floor												
LF 320	2	71	120	102.5	16,500	49	63	65	6.0	12	17.8	107	240,000
LF 321	2	71	135	102.5	19,800	49	77	80	7.4	12	21.7	130	248,000
LF 322	2	71	152	102.5	20,680	49	95	98	9.1	18	26.8	161	280,000
LF 330	3	96	120	102.5	20,680	73	63	96	8.9	18	26.7	160	280,000
LF 331	3	96	135	102.5	22,440	73	77	118	11.0	18	32.6	195	320,000
LF 332	3	96	143	102.5	23,540	73	86	132	12.3	27	36.4	218	360,000
LF 333	3	96	152	102.5	23,980	73	95	145	13.5	27	40.2	241	392,000
LF 334	3	96	160	102.5	24,420	73	104	159	14.8	36	44.0	264	420,000
LF 340	4	120	120	102.5	24,640	98	63	128	11.9	24	35.5	213	368,000
LF 341	4	120	135	102.5	26,400	98	77	158	14.7	24	43.4	261	440,000
LF 342	4	120	143	102.5	27,060	98	86	176	16.4	36	48.5	291	460,000
LF 343	4	120	152	102.5	28,160	98	95	194	18.0	36	53.6	322	500,000
LF 344	4	120	169	102.5	28,820	98	112	229	21.3	48	63.2	379	560,000
LF 345	4	120	182	102.5	30,140	98	125	255	23.7	48	70.5	423	580,000
4-Deck Models	Useful deck heights: 4 deck models: Top deck 6.7 inches, Bottom decks 6.89 inches. Deck Heights from floor (standard): 32" , 43" , 54" & 65" Optional higher decks will increase height from floor												
LF 420	2	71	120	102.5	20,240	49	63	86	8.0	16	23.7	142	260,000
LF 421	2	71	135	102.5	21,120	49	77	106	9.9	16	29.0	174	320,000
LF 422	2	71	152	102.5	22,220	49	95	130	12.1	24	35.7	214	360,000
LF 430	3	96	120	102.5	22,440	73	63	128	11.9	24	35.5	213	380,000
LF 431	3	96	135	102.5	24,860	73	77	158	14.7	24	43.4	261	420,000
LF 432	3	96	152	102.5	26,400	73	95	194	18.0	36	53.6	322	480,000
LF 440	4	120	120	102.5	26,620	98	63	171	15.9	32	47.4	284	440,000
LF 441	4	120	135	102.5	27,280	98	77	211	19.6	32	57.9	347	540,000
LF 442	4	120	152	102.5	28,600	98	95	258	24.0	48	71.5	429	580,000
LF 443	4	120	172	102.5	28,600	98	116	318	29.5	64	87.2	523	640,000

Increased deck heights available as an option

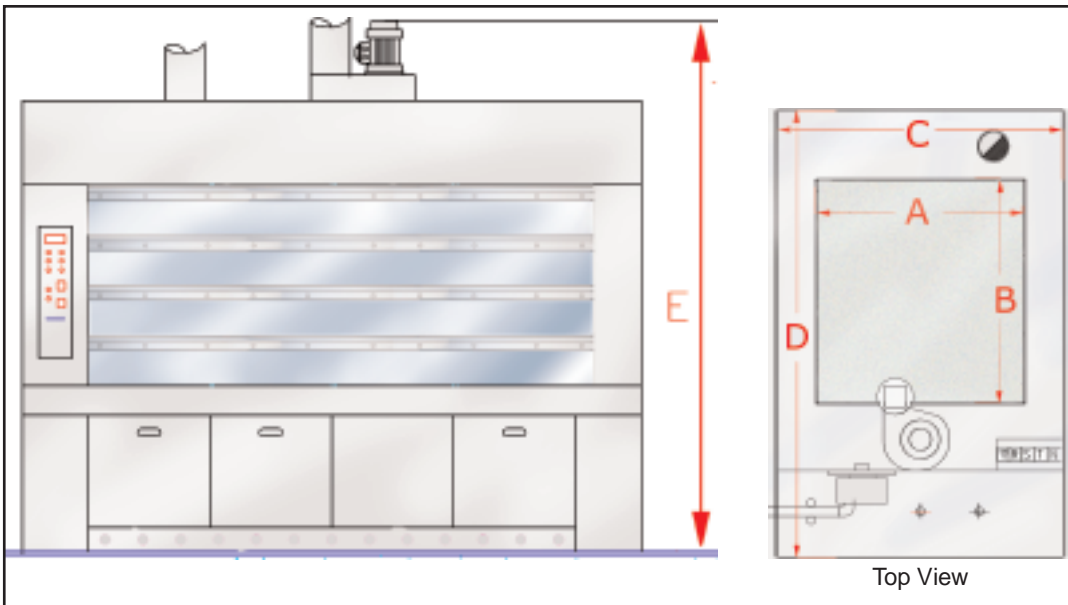
Use of a PSA loader will reduce deck clearance by 2 inches

11/26/07

*Actual pan capacity indicates the number of 18 x 26 bun pans that will actually fit in the oven although the deck sizes will be larger.

** Equivalent pan capacity indicates the usable total deck surface divided by the size of an 18 x 26 bun pan

*** Assumes 6 loaves per equivalent pan



Requirements:

Fuel:

Oil, Natural Gas or Propane

Electrical:

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

Plumbing:

Drain Line - 1 1/2" indirect
Water Connection - 1/2" cold water

Venting:

Burner Exhaust - 8"
Steam Exhaust - 10"

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.

U-LF10



1 C 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](mailto:info@empirebake.com)