

## ELECTRIC STONE HEARTH OVEN ENERGY-MAX/760



**30" WIDE  
LOADING DOORS**



### Energy Efficient Electrical Design

The innovative **ENERGY Electrical Stone Hearth Deck Oven** was engineered to minimize energy consumption and ensure a perfect bake every time. Each deck allows for the independent control of both the floor and ceiling temperatures, while the unique design of the heating elements provides greater power near the doors in order to avoid heat loss. Operating costs are held to a minimum thanks to superior deck insulation and the inclusion of the ECO Energy Optimization System - a feature which limits energy consumption based on need allowing you to use up to 50% less energy. With no expensive burner venting or fuel supply lines to worry about installation is simple, and maintenance is a snap thanks to the easy accessibility of all major elements from the front panels. All in all, the **ENERGY Electrical Stone Hearth Deck Oven** is able to provide a level of reliability and flexibility that is sure to satisfy the needs of even the most discerning baker.

### Features

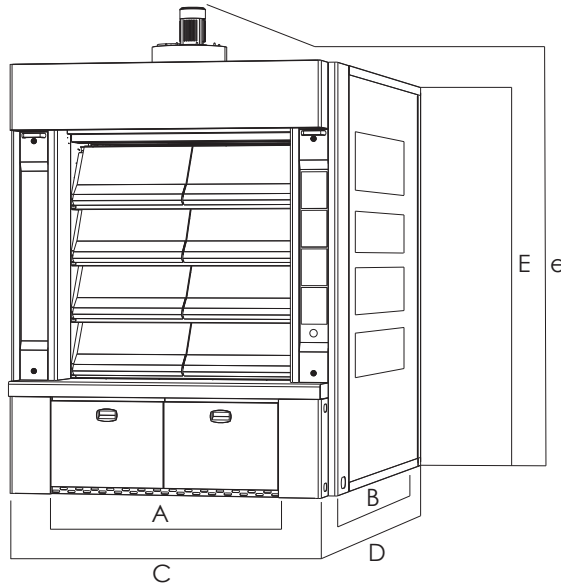
- ◆ Unique ECO Energy Optimization System Helps Control Energy Consumption
- ◆ Zero Clearance Operation for Tight Spaces
- ◆ Available in 2 & 3 Door Designs, up to 4 Decks
- ◆ Stone Hearth Baking Surface Provides Artisan Quality Results
- ◆ Superior Management of the Temperature on Each Deck handled via Front Mounted Controls
- ◆ Storage of up to 99 Customized Baking Programs Provides Extreme Flexibility
- ◆ Heating Elements made of AISI 309 Steel with Ceramic Insulators for Maximum Durability
- ◆ Standard 30" Counter Balanced Loading Doors
- ◆ Available with Manual, Semi-Automatic, and Automatic Loaders (Optional)

# Technical Data

## ELECTRIC STONE HEARTH OVEN ENERGY-MAX/760

Model	Overall Dimensions				Deck Dimensions		Deck Capacity				Electrical Power			
	WIDTH (C)	DEPTH (D)	HEIGHT (E)	HEIGHT w/ Fan (e)	WIDTH (A)	DEPTH (B)	Surface Area	Actual Pan Capacity	Equivalent Pan Cap.	Approx 1Lb Loaves	Decks	Deck in ECO Mode	Steam Generators	Min. Amps
	in	in	in	in	in	in	ft²				Kw	Kw	Kw	Amp
<b>3 Deck**</b> (Usable Deck Heights, from top: 10.24", 9.06", 9.06")*														
LFE-3216	81.9	114.2	90.6	105.6	59.8	65.0	81.0	18	24.9	149	29	15	7.5	96
LFE-3220	81.9	129.9	90.6	105.6	59.8	80.7	100.5	24	30.9	185	37	19	9.0	121
LFE-3224	81.9	145.7	90.6	105.6	59.8	96.5	120.2	30	37.0	222	43	22	10.5	141
LFE-3316	111.8	114.2	90.6	105.6	89.8	65.0	121.6	27	37.4	224	39	20	7.5	122
LFE-3320	111.8	129.9	90.6	105.6	89.8	80.7	151.0	36	46.5	279	49	25	9.0	152
LFE-3324	111.8	145.7	90.6	105.6	89.8	96.5	180.5	45	55.5	333	57	29	10.5	177
<b>4 Deck**</b> (Usable Deck Heights, from top: 9.45", 7.87", 7.87", 7.87")*														
LFE-4216	81.9	114.2	90.6	105.6	59.8	65.0	108.0	24	33.2	199	39	20	10.0	129
LFE-4220	81.9	129.9	90.6	105.6	59.8	80.7	134.0	32	41.2	247	49	25	12.0	160
LFE-4224	81.9	145.7	90.6	105.6	59.8	96.5	160.3	40	49.3	296	57	29	14.0	187
LFE-4316	111.8	114.2	90.6	105.6	89.8	65.0	162.1	36	49.9	299	51	26	10.0	160
LFE-4320	111.8	129.9	90.6	105.6	89.8	80.7	201.3	48	61.9	371	65	33	12.0	202
LFE-4324	111.8	145.7	90.6	105.6	89.8	96.5	240.7	60	74.1	444	75	38	14.0	234

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.)



**Electrical:**  
220V / 3Ph / 60Hz

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

**Venting:**  
Steam Exhaust - 10" (1,166 cfm)

**Clearance:**  
Clearance to Combustibles - >1"  
(16" min clearance required for construction)

*PLEASE NOTE: Must be installed on a level, non-combustable floor capable of handling appropriate load. Installations must adhere to all applicable codes. Please refer to your specific federal, state and local guidelines for details.*

### 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.*



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