

## SINGLE RACK OVEN **LFR-FOX**

### Features

- ◆ Heavy duty stainless steel interior and exterior
- ◆ Durable rack rotation system featuring a top hook lift
- ◆ Digital control panel with programmable automatic start up
- ◆ Reliable, no-clog SureFlow™ Steam System
- ◆ Manual steam exhaust valve
- ◆ Double glaze door with top and bottom locking system
- ◆ Internal lighting system
- ◆ Built-In Steam Collection Hood
- ◆ Available in gas or electric

### Options & Accessories

- ◆ Touch screen control panel with advanced programming capabilities
- ◆ Left or right hand door swing (determined at time of order)
- ◆ Sturdy high-temperature baking racks available in 10-20 pan capacities



### Compact Rack Oven Baking at its BEST!!

When space is at a premium, **Empire's FOX Rotating Rack Oven** is here to save the day! Incorporating all the latest design principles for great baking, safety, economy and long lasting reliability, the **Empire's FOX Rack Oven** is ideal for retail bakeries, bagel shops, kitchens and restaurants. It's perfectly suited for bagels, breads, cookies, cakes, pastries and more.

Gentle airflow and energy efficient design provide you with high quality baking and years of low cost operation. The innovative SureFlow™ Steam System will not clog like traditional nozzle systems providing you with consistent steam bake after bake. **Empire's LFR Rack Ovens** meet the highest standards in quality, reliability, consistency and durability for all of your baking needs.



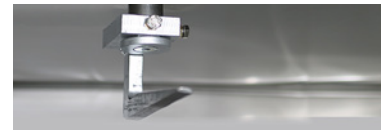
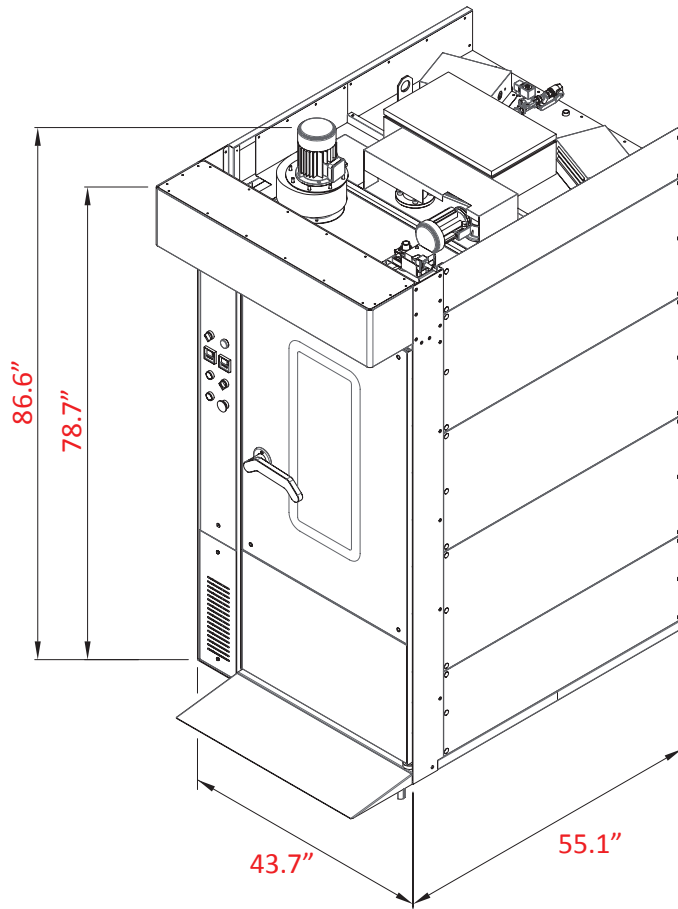
# Technical Data

## SINGLE RACK OVEN LFR-FOX

| Model       | Overall Dimensions (in inches) |       |        |               | Weight | Electrical*<br>(220V/3Ph/60Hz) | BTU     | Water  |       | Gas  | Exhaust            |                     |
|-------------|--------------------------------|-------|--------|---------------|--------|--------------------------------|---------|--------|-------|------|--------------------|---------------------|
|             | Width                          | Depth | Height | Height w/ Fan |        |                                |         | Supply | Drain |      | Steam<br>(106 cfm) | Burner<br>(245 cfm) |
|             | (A)                            | (B)   | (D)    | (E)           | lbs    | Amps                           |         | in     | in    | in   | in                 | in                  |
| LFR-FOX-15G | 43.7                           | 66.1  | 78.7   | 86.6          | 1617   | 8                              | 140,000 | 1/2"   | 1"    | 3/4" | 3"                 | 5"                  |
| LFR-FOX-15E | 43.7                           | 66.1  | 78.7   | 86.6          | 1617   | 88.4                           | --      | 1/2"   | 1"    | --   | 3"                 | --                  |

\* Burners are 110V and require a separate line if 220V line is not supplied with neutral and ground.

\*\* Clearance to Combustibles: >1" on sides, 4" (10cm) on back.



Top Hook Lifting Device



Dual Fan AirFlow System



Standard Controls

Touchscreen Controls

**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.*



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