

SINGLE RACK OVEN LFR-1

Features

- ◆ Heavy Duty Mechanical Rack Lifting Device
- ◆ Holds One End-Loading Single Rack
- ◆ Recessed Digital Control Panel
- ◆ Self Contained, Hi Volume Steam Generating System
- ◆ Vented, Double-Pane Viewing Window
- ◆ 304 Stainless Steel Panels
- ◆ Smooth Profile and Enclosed Hinges for Greater Sanitation.
- ◆ Front Mounted Burner System for Easy Maintenance
- ◆ Long Life Halogen Lights
- ◆ Available in Gas, Oil Fired or Electric



Options & Accessories

- ◆ ORION Digital Control Panel with storage for up to 99 recipes
- ◆ LCD Touch Screen Control Panel with Advanced Programming Capabilities and Variable Speed Controls
- ◆ Sturdy High-Temperature Baking Racks Available

Rack Oven Baking at its BEST!!

Incorporating all the latest design principles for great baking, safety, economy and long lasting reliability the **LFR-1 Single Rack Oven** is ideal for high volume bakeries, supermarkets, wholesale operations, kitchens or restaurants. It's perfectly suited for a wide range of bakery products from bagels and breads to the most delicate cakes and pastries.

The **LFR-1 Single Rack Oven's** digital controls make it easy to operate, and the heavy duty lifting system is totally mechanical to ensure years of trouble free operation. Gentle airflow and energy efficient design provide you with the highest quality baking and years of low cost operation. **Empire's LFR Rack Ovens** meet the highest standards in quality, reliability, consistency and durability for all of your baking needs.



Technical Data

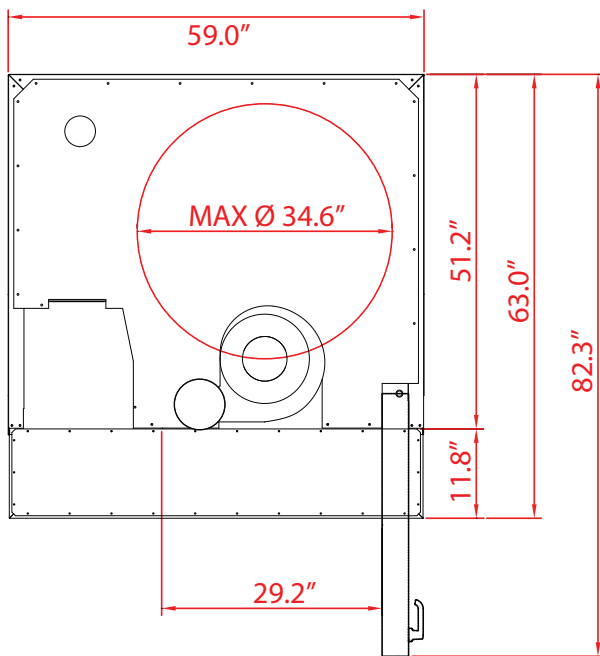
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Model	Overall Dimensions					Weight	Electrical* (220V/3Ph/60Hz)	BTU	Water		Gas	Exhaust	
	Width	Depth	Depth w/ Hood	Height	Height w/ Fan				Supply	Drain		Steam (657 cfm)	Burner (256 cfm)
	in	in	in	in	in	lbs			in	in	in	in	in
LFR-1G	59.0"	51.2"	63.0"	84.7"	99.7"	1985	10 Amp	160,000	1/2"	1"	3/4" NPT	7"	6"
LFR-1E	59.0"	51.2"	63.0"	84.7"	99.7"	1985	100.4 Amp	--	1/2"	1"	--	7"	--

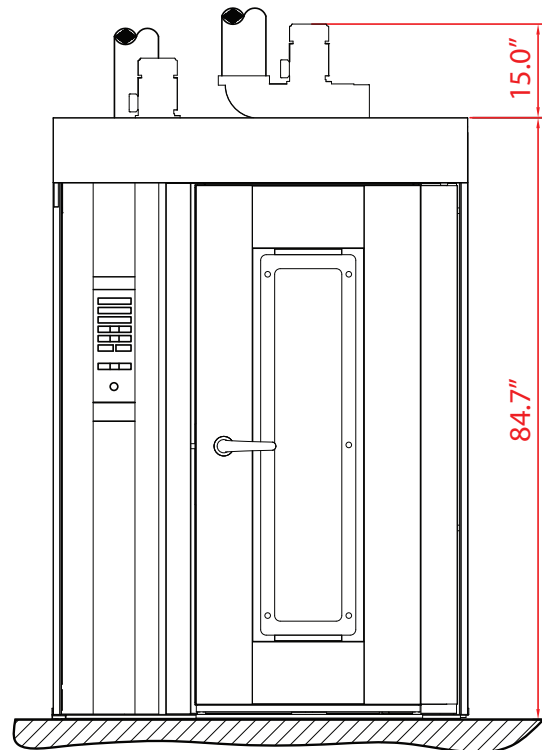
*Gas/Oil Burners require 110V and will need a separate line if 220V line is not supplied with neutral and ground.



TOP



FRONT



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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