

P	r	0	ie	2	~	t
г		U.	J۵	- (	-	Ļ

#### Item #:

Quantity:

# TRIPLE WIDE RETARDER/PROOFER LRPR-3

# Construction Features

- Heavy-duty stainless steel exterior with 300 Series stainless steel interior and aluminized steel top
- Foam-insulated walls, ceiling and door
- Modular wall and ceiling panels with cam interlocks
- Tubular heaters; non-submerged to extend life
- Lightened interior
- Inner bumpers to protect interior walls and doors
- High capacity refrigeration system with epoxy coated evaporator coils
- 208/240 VAC single or 3-phase power, field convertible

### Performance Features

- Dual purpose, provides both proofing and retarding
- Rapid responding air-wash heat and humidity system
- Proofing Temperature Range: 70-120 deg F
- Retarding Temperature Range: 34-45 deg F
- Humidity Range: 50-99%
- Evaporators sized for high humidity levels to prevent drying of product

# **Controls Features**

- All digital controls mounted in the door at eye-level
- PID Type controls for rapid accurate response without overshoot





#### Rack Capacity:

Model	Side Load	End Load	Double
LRPR3-30HO	3	4	N/A
LRPR3-40HO	3	4	3
LRPR3-50HO	6	4	3
LRPR3-60HO	9	8	3
LRPR3-70HO	9	8	3
LRPR3-80HO	12	8	6
LRPR3-90HO	12	12	6
LRPR3-100HO	15	12	6
LRPR3-110HO	15	16	6
LRPR3-120HO	18	16	9

#### Short Bid Specification:

Proofer Retarder shall be an LBC Bakery Equipment Model

*LRPR3-\_\_HO* (insert 30, 40, 50, 60, 70, 80, 90, 100, 110 or 120 to indicate desired depth). Appliance shall be a triple-wide roll-in rack unit, electrically heated (5 to 13.2 kW) with double doors, a quick response air-wash heat and humidity system, high output refrigeration system that includes the solenoid valve(s), expansion valve(s), line dryer(s) and epoxy coated evaporator coils, and modular foam-insulated panel construction. Interior shall be 300 series stainless steel with perimeter bumpers to protect door and walls. Doors shall have a magnetic seal, automatic closers and full-width protective bar handles. Computerized control shall be door mounted at eye-level with accurate LED displays for Time, Temperature and Humidity. Complete appliance shall have all features listed and, if selected, optional 300-series stainless steel floor and/or 72610-48 water filtration system. Requires remote refrigeration by others. Optional refrigeration condensers are also available.

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

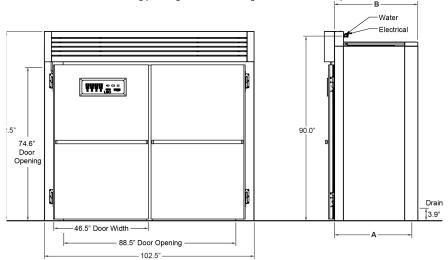
# **Technical Data** TRIPLE WIDE RETARDER/PROOFER LRPR-3

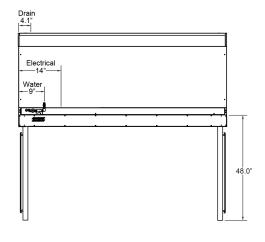
#### Installation Requirements:

- Factory authorized start-up required ٠
- Ships knocked down. Requires on-site assembly •
- Appliance is designed to operate at normal room temperatures •
- Should not be installed within 4" of oven or other heat source to prevent heat transfer •
- Clearance to combustibles is 0" sides and back •
- Floor must be level to within 1/8" per foot. Difference for entire floor must not exceed 3/4" •
- . For installation on non-porous surfaces only

PLEASE NOTE: When ordering precharged unit with ceiling mounted condenser, please add 16.9"







#### **Utility Requirements:**

Utility Requireme	nts:							I	Dimensio	ons:		Shipping	Information:	
Madal	Cooling *		Heating * (6.0 kW max)		Retarder	Optional		Dim A	Dim		Weig	ht (Ibs)	Freight	
Model	MCA	MOP	MCA 1 ph	MCA 3 ph	MOP	kBTU @ 35 deg F <sup>#</sup>	Refrigeration Condenser		(in)	B (in)		Actual	Shipping	Class
LRPR3-30HO	9	20	35	20	50	7.0	91500-18		29.0	31.1	ſ	1172	1472	
LRPR3-40HO	13	20	35	20	50	9.0	91500-01		39.0	41.1		1282	1582	
LRPR3-50HO	13	20	35	20	50	9.0	91500-01		49.0	51.1		1422	1722	
LRPR3-60HO	15	20	35	20	50	11.0	91500-21		59.0	61.1		1532	1832	
LRPR3-70HO	15	20	35	20	50	11.0	91500-21		69.9	71.1		1642	1942	85
LRPR3-80HO	16	20	N/A	40	60	15.0	91500-17		79.0	81.1		1982	2282	60
LRPR3-90HO	16	20	N/A	40	60	15.0	91500-17		89.0	91.1		2269	2569	
LRPR3-100HO	16	20	N/A	40	60	15.0	91500-17		99.0	101.1		2379	2679	
LRPR3-110HO	16	20	N/A	40	60	19.0	91500-34		109.0	111.1	- [	2619	2919	
LRPR3-120HO	16	20	N/A	40	60	19.0	91500-34		119.0	121.1		2729	3029	
I The therr	nal rating is	to be used	I for sizing a cond	enser (by others)	and is the	efore not a direct	utility requirement for t	this	appliance.					

\* 2 separate electrical supplies required. Note: The height may increase to 107.0" overall if an LBC optioned condenser is purchased and installed on top of the appliance.

#### Minimum Water Quality Requirements:

ts:	Water Requirements:		
Magnesium < 0.65 ppm	Water	Drain	
pH = 8.5	1/2" NPT,	0/47	
Sodium < 8.5 ppm	cold, filtered	3/4" copper Route to ai	
Total Hardness < 11.9 ppm	0.07 gpm @	gap drain	
	Magnesium < 0.65 ppm pH = 8.5 Sodium < 8.5 ppm	Magnesium < 0.65 ppm Water   pH = 8.5 1/2" NPT,   Sodium < 8.5 ppm	

Note: Your local water conditions may damage your LBC appliance. Failure to properly treat water may result in damage and may void your warranty. Ensure that your water supply meets these minimum water quality specifications.



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