

Project:

Item #:

Quantity:

ELECTRIC STONE HEARTH OVEN ENERGY-MAX







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 Installation for Tight Spaces
- Available in 2,3 & 4 Door Designs, up to 5 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 24.4" Counter Balanced Loading Doors
- Available with Manual, Semi-Automatic, and Automatic Loaders (Optional)

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Technical Data

ELECTRIC STONE HEARTH OVEN ENERGY-MAX

Model	Overall Dimensions				Deck Dimensions		Deck Capacity				Electrical Power			
	WIDTH (C) in	DEPTH (D) in	HEIGHT (E) in	HEIGHT w/ Fan (e) in	WIDTH (A) in	DEPTH (B) in	Surface Area ft ²	Actual Pan Capacity	Equivalent Pan Cap.	Approx 1Lb Loaves	Decks Kw	Deck in ECO Mode Kw	Steam Generators Kw	Min. Amps Amp
LFE-3212	70.9	98.4	90.6	105.6	48.8	47.2	48.0	6	14.8	81	24	12	5.7	78
LFE-3216	70.9	114.2	90.6	105.6	48.8	63.0	64.0	12	19.7	108	29	15	7.5	96
LFE-3220	70.9	129.9	90.6	105.6	48.8	78.7	80.1	18	24.6	135	37	19	9.0	121
LFE-3224	70.9	145.7	90.6	105.6	48.8	94.5	96.1	18	29.6	163	43	22	10.5	141
LFE-3316	95.3	114.2	90.6	105.6	73.2	63.0	96.1	18	29.6	163	39	20	7.5	122
LFE-3320	95.3	129.9	90.6	105.6	73.2	78.7	120.1	27	36.9	203	49	25	9.0	152
LFE-3324	95.3	145.7	90.6	105.6	73.2	94.5	144.1	27	44.3	244	57	29	10.5	177
LFE-3416	119.7	114.2	90.6	105.6	97.6	63.0	128.1	24	39.4	217	48	24	7.5	146
LFE-3420	119.7	129.9	90.6	105.6	97.6	78.7	160.1	36	49.3	271	61	31	9.0	184
LFE-3424	119.7	145.7	90.6	105.6	97.6	94.5	192.1	36	59.1	325	71	36	10.5	214
4 Deck** (Usable	e Deck Heig	hts, from top	5: 9.45", 7.1	", 7.1", 7.1")	t i i i i i i i i i i i i i i i i i i i							·		
LFE-4212	70.9	98.4	90.6	105.6	48.8	47.2	64.0	8	19.7	108	31	16	7.6	101
LFE-4216	70.9	114.2	90.6	105.6	48.8	63.0	85.4	16	26.3	145	39	20	10.0	129
LFE-4220	70.9	129.9	90.6	105.6	48.8	78.7	106.7	24	32.8	181	49	25	12.0	160
LFE-4224	70.9	145.7	90.6	105.6	48.8	94.5	128.1	24	39.4	217	57	29	14.0	187
LFE-4316	95.3	114.2	90.6	105.6	73.2	63.0	128.1	24	39.4	217	51	26	10.0	160
LFE-4320	95.3	129.9	90.6	105.6	73.2	78.7	160.1	36	49.3	271	65	33	12.0	202
LFE-4324	95.3	145.7	90.6	105.6	73.2	94.5	192.1	36	59.1	325	75	38	14.0	234
LFE-4416	97.6	114.2	90.6	105.6	97.6	63.0	170.8	32	52.5	289	64	32	10.0	194
LFE-4420	97.6	129.9	90.6	105.6	97.6	78.7	213.5	48	65.7	361	81	41	12.0	244
LFE-4424	97.6	145.7	90.6	105.6	97.6	94.5	256.2	48	78.8	434	94	47	14.0	284
5 Deck** (Usable	e Deck Heig	hts, from top	5: 9.45", 7.1	", 7.1", 7.1",	7.1")*							<u>`</u>		
LFE-5212	70.9	98.4	90.6	105.6	48.8	47.2	80.1	10	24.6	135	38	19	9.5	125
LFE-5216	70.9	114.2	90.6	105.6	48.8	63.0	106.7	20	32.8	181	49	25	12.5	162
LFE-5220	70.9	129.9	90.6	105.6	48.8	78.7	133.4	30	41.1	226	61	31	15.0	200
LFE-5224	70.9	145.7	90.6	105.6	48.8	94.5	160.1	30	49.3	271	71	36	17.5	233
LFE-5316	95.3	114.2	90.6	105.6	73.2	63.0	160.1	30	49.3	271	64	32	12.5	201
LFE-5320	95.3	129.9	90.6	105.6	73.2	78.7	200.1	45	61.6	339	81	41	15.0	252
LFE-5324	95.3	145.7	90.6	105.6	73.2	94.5	240.2	45	73.9	406	94	47	17.5	293

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** Each deck has a door width of 24.4"

*** 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.)

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Electrical: 220V / 3Ph / 60Hz

Plumbing: Drain Line - 1 1/2" Water Connection - 1/2" NPT (cold)

Venting: Steam Exhaust - 10" (1,167 cfm)

PLEASE NOTE: Installations must adhere to all applicable codes. Please refer to your specific federal, state and local guidelines for details.

LIMITED WARRANTY

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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.

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Please note, specifications are subject to change without notice as we continually work to improve our equipment.



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