

- n.		-	
Pr	01	ρ	ст

Item #:

Quantity:

SINGLE DOOR ROLL-IN PROOFER LRP-1

Construction Features

- Heavy duty stainless steel exterior with 300 Series stainless steel interior and aluminized top
- Walls Ceilings and door are foam insulated
- Modular wall and ceiling panels with cam lock construction
- Rapid responding air-wash heat and humidity system
- 208/240 VAC single or 3-phase power, field convertible

Performance Features

- PID Controlled heat and humidity system
- 70 120 Degree F proofing range
- 50 99% humidity range
- Non-submerged calrod type heaters
- Interior bumpers protect interior walls from damage
- Lighted interior

Controls Features

- All digital controls mounted in the door at eye-level
- PID Type controls for rapid accurate response without overshoot
- 5 timers for multiple products
- Digital set Temperature, Humidity, Time
- Large LED displays





Model LRP1-40 Shown

MODEL / RACK CAPACITY					
Model / Depth	Side Load	End Load	Double		
LRP1-40	1 Rack	1 Rack	None		
LRP1-50	2 Racks	1 Rack	1 Rack		
LRP1-60	2 Racks	2 Racks	1 Rack		
LRP1-70	3 Racks	2 Racks	1 Rack		
LRP1-80	3-Racks	3 Racks	1 Racks		
LRP1-90	4 Racks	4 Racks	2 Racks		
LRP1-100	4 Racks	4 Racks	2 Racks		
LRP1-110	5 Racks	4 Racks	2 Racks		
LRP1-120	5 Racks	5 Racks	3 Racks		

Short Bid Specification:

Proofer shall be an *Empire Bakery Equipment Model LRP1*-

[insert 40,50,60,70,80, 90,100,110,120] 5 to 6.6 kW electrically heated, single door roll-in rack unit with: quick responding air-wash heat / humidity system; modular foam insulated cam lock panel construction; all 300 series stainless steel interior, with protective cart bumpers; heavy-duty door with magnetic seal/mechanical closure system and full width protective bar handle; simple computerized controls, door mounted at eye-level, with accurate digital temperature, humidity and time readouts; plus all the features listed and options checked.

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 SINGLE DOOR ROLL-IN PROOFER LRP-1

1/2" NPT Cold water connection

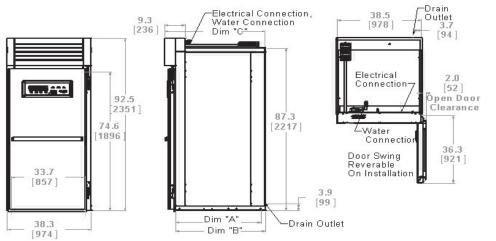
3/4" Copper vented drain connection

INSTALLATION REQUIREMENT

Ships KD requires on-site installation 208 or 240 VAC 1-phase or 3-phase

OPTIONS & ACCESSORIES

Stainless Steel Floor



		Depth				Weight				
Model		Internal "A"	Ext.	"B"	Over	AII "C"	Width	Actual	Ship	Freight Class
LRP1-40		32.1	4	1	49	9.3	38.3	892	992	
LRP1-50		42.1	5	51	59	9.3	38.3	991	1116	
LRP1-60		52.1	6	61	69	9.3	38.3	1094	1219	
LRP1-70		62.1	7	'1	79	9.3	38.3	1197	1322	
LRP1-80		72.1	8	81	89	9.3	38.3	1321	1446	85
LRP1-90		82.1	g)1	99	9.3	38.3	1424	1549	
LRP1-100		92.1	10	01	10	9.3	38.3	1527	1652	
LRP1-110		102.1	1	11	11	9.3	38.3	1651	1776	
LRP1-120		112.1	1:	21	12	9.3	38.3	1754	1879	
Total Electrical Requirements By Model										
			*MCA *Max Fuse							
Model	Voltage	Total kW	1-Ph	3-PH	1-Ph	3-Ph	Water Drain		ain	
LRP1-(40 -120)	208 VAC	5	30	20	50	50	1/2" NPT .07 1/2"PVC GPM @ 60 PSI <1 GPN		C; 210 F;	
LRP 1-(40 - 120)	240 VAC	6.6	35	20	50	50			<1 GP	PM Max.

This Appliance is designed to operate at normal room temperatures. Clearance from combustibles is 0.0" sides and back, For Install on non-porous surfaces only

*MCA: Minimum Circuit Ampacity. *Max Fuse: Maximum allowable circuit protector.

IMPORTANT: Your local water conditions may damage your EBE appliance. Failure to properly treat water may result in damage and may void your warranty. Ensure that your water supply meets these minimum specification.

Parameter	Unit	Value
Alkalinity	ppm	22
Aluminium	ppb	17
Calsium	ppm	3.3
Free Chlorine Residual	ppm	0.6

Parameter	Unit	Value
Magnesium	ppm	0.65
рН	s.u.	8.5
Sodium	ppm	8.5
Total Hardness	ppm	11.9



1C Enterprise Place, Hicksville, NY 11801-5356Ph: (516) 681-1500Fx: (516) 681-15101-800-878-4070www.empirefoodserviceequipment.cominfo@empirefoodserviceequipment.com