

Project:	
Item #:	
Quantity:	

TRIPLE WIDE ROLL-IN PROOFER LRP-3

Construction Features

- ♦ Two door, triple wide design
- Heavy duty stainless steel exterior with 300 Series stainless steel interior and aluminized steel top
- ♦ Walls Ceilings and doors 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

- ♦ 70 120 Degree F proofing range
- ♦ 50 99% humidity range
- Non-submerged calrod type heaters
- Interior bumpers protect interior walls from damage
- CFL Lighted interior

Controls Features

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







Model LRP3-40 Shown (rack not included)

MODEL / RACK CAPACITY

Model / Depth	Side Load	End Load	Double
LRP3-30	3 Racks	4 Racks	None
LRP3-40	3 Racks	4 Racks	3 Racks
LRP3-50	6 Racks	4 Racks	3 Racks
LRP3-60	9 Racks	8 Racks	3 Racks
LRP3-70	9 Racks	8 Racks	3 Racks
LRP3-80	12 Racks	8 Racks	6 Racks
LRP3-90	12 Racks	12 Racks	6 Racks
LRP3-100	15 Racks	12 Racks	6 Racks
LRP3-110	15 racks	16 Racks	6 Racks
LRP3-120	18 Racks	16 Racks	9 Racks

Short Bid Specification:

Proofer shall be an *Empire Bakery Equipment Model LRP3*— [insert 30,40,50,60,70,80, 90,100, 110, 120] 5 to 13.2 kW electrically heated, double 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; heavyduty 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

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LRP3-0316 Page 1 of 2

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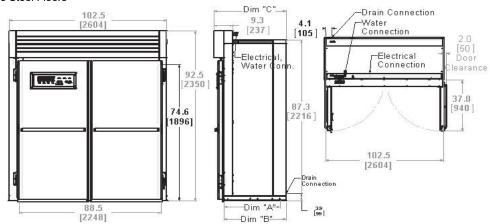
INSTALLATION REQUIREMENT

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

1/2" NPT Cold water connection 3/4" Copper vented drain connection

OPTIONS & ACCESSORIES

Stainless Steel Floors



		Weight					
Model	Model Internal "A" Ext. "B" Over All "C"		Width	Actual	Ship	Freight Class	
LRP3-30	26.1	31.1	39.3	102.5	1172	1472	85
LRP3-40	36.1	41.1	49.3	102.5	1282	1582	85
LRP3-50	46.1	51.1	59.3	102.5	1422	1722	85
LRP3-60	56.1	61.1	69.3	102.5	1532	1832	85
LRP3-70	66.1	71.1	79.3	102.5	1642	1942	85
LRP3-80	76.1	81.1	89.3	102.5	1782	2082	85
LRP3-90	86.1	91.1	99.3	102.5	2069	2369	85
LRP3-100	96.1	101.1	109.3	102.5	2179	2479	85
LRP3-110	106.1	111.1	119.3	102.5	2319	2619	85
LRP3-120	116.1	121.1	129.3	102.5	2429	2729	85

Total Electrical Requirements By Model

	*MCA *Max Fuse		Fuse					
Model	Voltage	Total kW	1-Ph	3-Ph	1-Ph	3-Ph	Water	Drain
LRP3- (30-80)	208 VAC	5	30	18	50	50	1/2" NPT .07	1/2"PVC; 210 F;
LIXF 3- (30-60)	240 VAC	6.6	34	20	50	50	GPM @ 60 PSI	<1 GPM Max.
LRP3- (90-120)	208 VAC	10.2	NA	35	NA	60	1/2" NPT .14	1/2"PVC; 210 F;
LIXF3- (90-120)	240 VAC	13.2	NA	39	NA	60	GPM @ 60 PSI	<1 GPM 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 water quality 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



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LRP3-0316 Page 2 of 2