

**LBC Kitchen Series Roll-in Rotating Gas Fired Rack Oven**

**Model: LMO-Max G**



LMO-Max G  
(Patent Pending)

**Short Bid Specification**

Roll-in Rotating Rack Oven shall be LBC Model LMO-Max G, measuring 75.2" high, by 43.6" wide, by 41.1" deep. The oven shall fit under a standard 6' 6" hood and shall be fired at a rate of 115,000 BTU/hr. The oven shall hold oven racks with 16 sheet pan capacity at 3" spacing, 12 sheet pans at 4" spacing or 8 sheet pan capacity at 6" spacing and shall rotate the rack for even baking and cooking. Racks shall be constrained at the top and bottom to prevent movement and allow for even rotation. Oven steam system shall be heated by the operation of the oven and shall not include a pressure vessel. Steam time shall be one (1) to twenty (20) seconds at the beginning of the bake cycle. The oven shall be equipped with double doors with simultaneous opening. Doors shall be latched closed to prevent opening during operation. Oven shall operate on 120 VAC single phase power.

**Standard Product Warranty**

1 Year Parts and Labor (Contiguous US, Alaska, Hawaii & Canada)

**Construction Features**

- Fits under 6'-6" Hood
- Gear drive rotation system
- Full view double pane windows
- Double doors with simultaneous operation
- Solid, full-length door hinge shafts
- Bright halogen interior lighting
- Stainless steel interior and exterior
- Self contained steam generation system

**Performance Features**

- 115,000 BTU/hr heat input
- High efficiency heat exchanger
- 3/4 HP top-mounted convection motor
- Heavy duty rotation system with self-adjusting clutch

**Control Features**

- Temperature Range: 200-525 deg F [93-274 deg C]
- Individual up/down button control of time, temperature and steam
- Large displays for time, temperature and recipe number
- Blower delay, pulse blower and vent control settings
- 6 quick-select buttons for pre-saved recipes
- 99 preset recipe capacity
- Selectable automatic set-back temperature control
- Selectable Idle-off mode for lights and rotation
- Temperature displays in deg F or deg C
- 99 minute timer
- Bake, roast and auto hold features

**Options and Accessories**

- Propane gas kit
- Oven racks

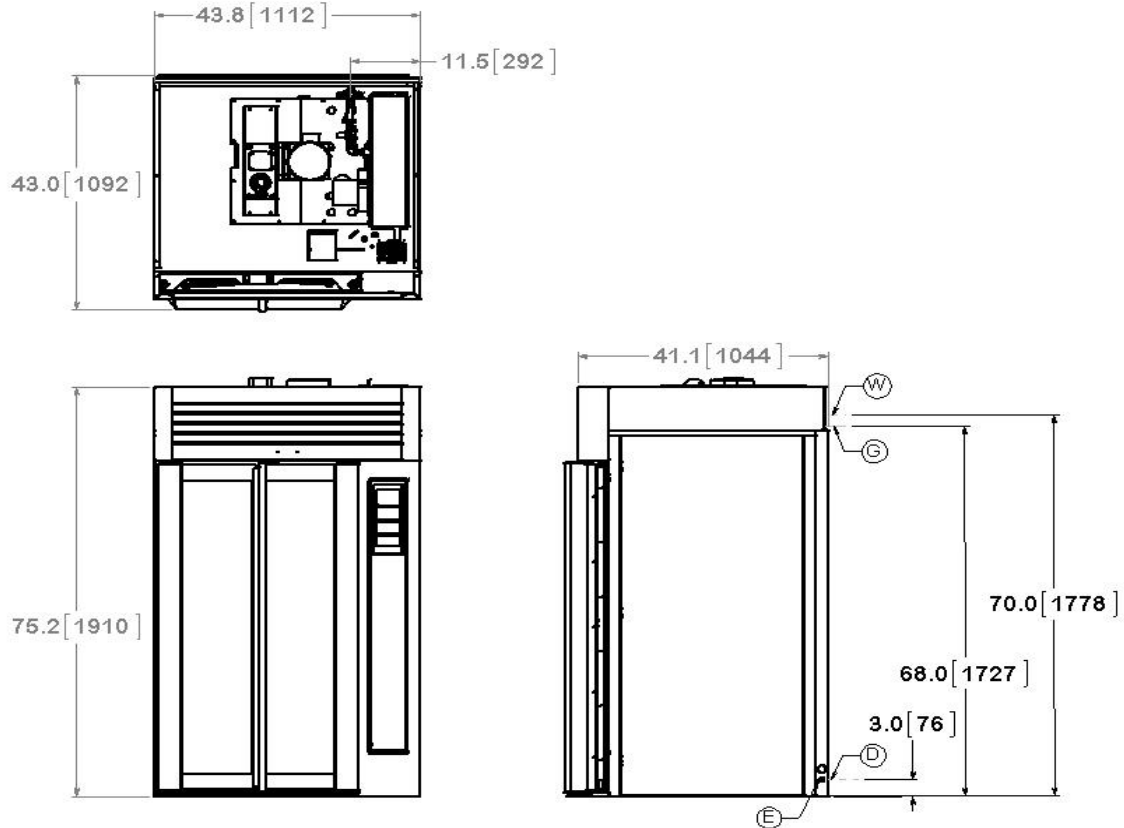
Sheet Number LMO-Max G (Rev A - 2/15)

**Installation Requirement**

Ships fully assembled and will fit through 42" opening, or 36" door with removal of oven door assembly and back panel. Must be installed below a hood for ventilation of products of combustion. Oven rack sold separately.

**Options and Accessories (Check as Required)**

- Propane Gas Configuration       Oven Racks



**\*IMPORTANT:** Ensure water supply meets the following minimum quality requirements

pH:	7.0 - 7.5	Maximum Salinity and Ion Content:
Conductivity:	<1/500,000 Ohm/In	Chlorides: < 30 ppm
Total Dissolved Solids:	< 100 ppm	Sulfates: < 40 ppm
Hardness:	6.3 - 8.8 gr/gal	Iron: <0.1 ppm
		Copper: <0.05 ppm

Model	H	W	D	Clearance to Combustible surfaces	Shipping Weight	Freight Class
LMO-Max G	75.2"	43.8"	41.1"	1" Back and Sides, 18" Top	1500 lb	85

**For installation non-combustible floors only.**

Model	Electrical Requirements	Gas	Water	Drain	
LMO-Max G	120 VAC 15 Amp Dedicated Circuit	1/2" NPT Connection	3/8" Cold Water Supply	3/4" NPT routed from rear of appliance to an air gap drain	
		115,000 BTU/hr			
	NEMA 5-15R	Nat	5"-14" WC		0.75 GPM @ 20 PSI
		LP	11"-14" WC		