

tem No.:	
Project:	
Quantity:	

# Roll-In Proofer — Standard, Two Door, 102.5" Wide

# Series LRP3-30 to -120



LRP3-40 (rack not included)



Meets UL 197 and NSF 2 Standards

# **Short Bid Specification:**

Proofer shall be an *LBC Bakery Equipment Model LRP3-\_\_(insert 30, 40, 50, 60, 70, 80, 90, 100, 110 or 120 to indicate desired depth)*. Appliance shall be electrically heated with two doors, a quick response air-wash heat and humidity system and modular foam-insulated panel construction. Interior shall be 300 series stainless steel with perimeter bumpers to protect doors and walls. Doors shall have magnetic seals, 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.

### Standard Product Warranty:

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

### Rack Capacity:

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Model	Side Load	End Load	Double		
LRP3-30	3	4	N/A		
LRP3-40	3	4	3		
LRP3-50	6	4	3		
LRP3-60	9	8	3		
LRP3-70	9	8	3		
LRP3-80	12	8	6		
LRP3-90	12	12	6		
LRP3-100	15	12	6		
LRP3-110	15	16	6		
LRP3-120	18	16	9		

### **Construction Features:**

- Heavy-duty stainless steel exterior with 300 series stainless steel interior and aluminized steel top
- Foam-insulated walls, ceiling and doors
- Modular wall and ceiling panels with cam interlocks
- Tubular heaters; non-submerged to extend life
- Lighted interior
- Inner bumpers to protect interior walls and doors
- 208/240VAC 1- or 3-phase power, field convertible

#### Performance Features:

- Rapid responding air-wash heat and humidity system
- Proofing Heat Range: 70-120 deg F
- Humidity Range: 50-99%
- PID-type controller design to ensure rapid and accurate response without overshoot

### **Control Features:**

- Control is mounted in the door at eye-level
- Large LED displays for Time, Temperature, and Humidity
- Five unique timers to manage multiple products simultaneously

# Options and Accessories:

- Rugged 300-series stainless steel floor
- 72610-48 Water Filtration System

Sheet No. LRP3-30-120 (5/18)



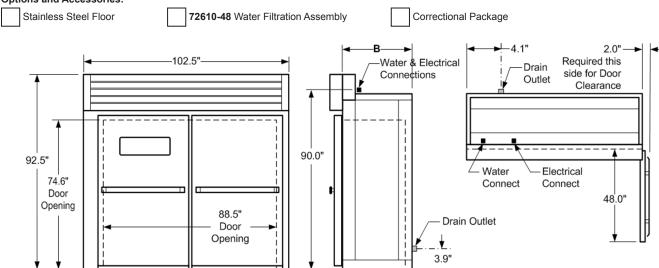
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#### Installation Requirements:

- Factory authorized start-up required
- Ships knocked down. Requires on-site assembly
- Appliance is designed to operate at normal room temperatures
- 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

# **Options and Accessories:**



#### Dimensions:

Model	Dim A (in)	Dim B (in)
LRP3-30	29.0	31.1
LRP3-40	39.0	41.1
LRP3-50	49.0	51.1
LRP3-60	59.0	61.1
LRP3-70	69.9	71.1
LRP3-80	79.0	81.1
LRP3-90	89.0	91.1
LRP3-100	99.0	101.1
LRP3-110	109.0	111.1
LRP3-120	119.0	121.1

# **Shipping Information:**

Weigh	Freight	
Actual	Shipping	Class
705	1161	
801	1271	
847	1411	
943	1521	
1039	1631	85
1085	1771	05
1272	2058	
1368	2168	
1414	2308	
1510	2418	

### Minimum Water Quality Requirements:

Alkalinity < 22 ppm	Magnesium < 0.65 ppm
Aluminum < 17 ppm	pH = 8.5
Calcium < 3 ppm	Sodium < 8.5 ppm
Free Chlorine Radical < 0.6 ppm	Total Hardness < 11.9 ppm

#### **Utility Requirements:**

Madel	Valtana	T-4-1 1-34/	MCA		МОР		10/2422	B
Model	Voltage	Total kW	1 Phase	3 Phase	1 Phase	3 Phase	Water	Drain
LRP3-	208	5.0	30	18	50	50		3/4" copper, Route to air
(30 to 80)	240	6.6	34	20	50	50		
LRP3-	208	10.2	N/A	35	N/A	60		
(90 to 120)	240	13.2	N/A	39	N/A	60		3

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