

## DOUBLE RACK OVEN LFR-2 CL

### Features

- ◆ Heavy Duty Mechanical Rack Lifting Device
- ◆ Can Accomodate (1) Double Rack or (2) Single Racks (specify at time of order)
- ◆ Lifters available for a variety of rack styles
- ◆ Recessed Digital Control Panel
- ◆ Self Contained, Hi Volume Steam Generating System
- ◆ Vented, Double-Pane Viewing Window
- ◆ Ambient Air Injection Valve to Alleviate External Condensation
- ◆ 304 Stainless Steel Panels
- ◆ Heavy-Duty, Smooth Profile Enclosed Hinges for Greater Sanitation
- ◆ Front Mounted Burner/Service Access
- ◆ Long Life Halogen Lights
- ◆ Available in Gas, Oil Fired or Electric



### Options & Accessories

- ◆ External Light Alarm for End of Bake
- ◆ Sturdy high-temperature baking racks available.

### Rack Oven Baking at its BEST!!

Incorporating all the latest design principles for great baking, safety, economy and long lasting reliability the NEW! **LFR-2 Double Rack Oven** is ideal for high volume bakeries, supermarkets, wholesale operations, kitchens or restaurants. It's perfectly suited for a wide range of bakery products from bagels and breads to the most delicate cakes and pastries.

The **LFR-2 Double Rack Oven's** digital controls make it easy to operate, and the heavy duty lifting system is totally mechanical to ensure years of trouble free operation. Gentle airflow and energy efficient design provide you with the highest quality baking and years of low cost operation. **Empire's LFR Rack Ovens** meet the highest standards in quality, reliability, consistency and durability for all of your baking needs.

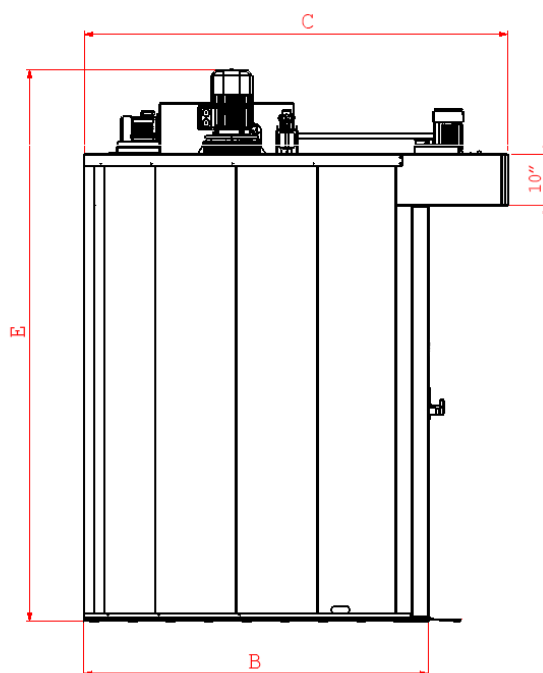
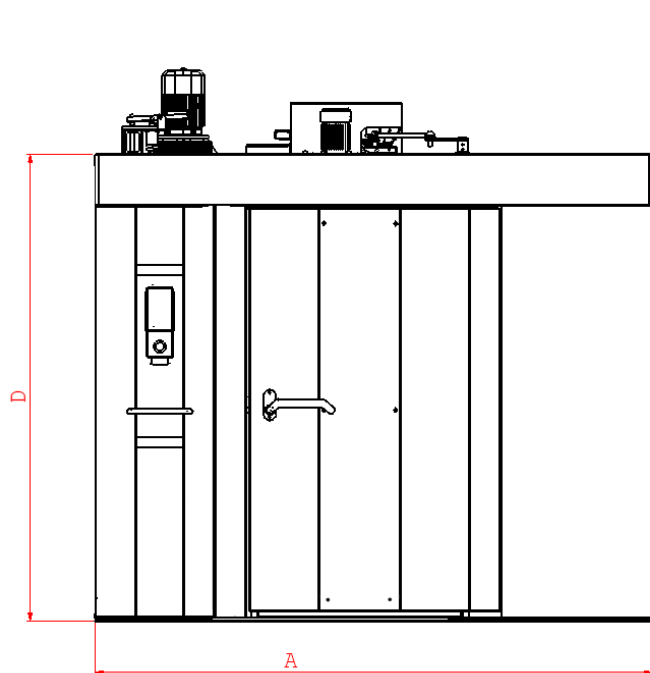


# Technical Data

## DOUBLE RACK OVEN LFR-2 CL

Model	Overall Dimensions (in inches)					Weight lbs	Electrical* (220V/3Ph/60Hz)	BTU	Water		Gas	Exhaust	
	Width (A)	Depth (B)	Depth w/ Hood (C)	Height (D)	Height w/ Fan (E)				Supply in	Drain in		Steam (1,166 cfm) in	Burner (285 cfm) in
LFR-2G CL	78.1"	66.9"	82.2"	90.6"	107"	4510	10 Amp	280,000	1/2"	3/4"	3/4" NPT	10"	8"
LFR-2E CL	78.1"	66.9"	82.2"	90.6"	107"	4510	169.8 Amp	--	1/2"	3/4"	--	10"	--

\*Gas/Oil Burners require 110V and will need a separate line if 220V line is not supplied with neutral and ground.



PLEASE NOTE: Must be installed on a level, non-combustable floor capable of handling appropriate load. Installations must adhere to all applicable codes. Please refer to your specific federal, state and local guidelines for details.

### LIMITED WARRANTY

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.

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



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