

LFR-FOX-10

Features

- ◆ Heavy duty stainless steel interior and exterior
- ◆ Durable rack rotation system featuring a top hook lift
- ◆ Digital control panel with automatic weekly start up
- ◆ Reliable, no-clog SureFlow™ Steam System
- ◆ Manual steam exhaust valve
- ◆ Double glaze door with top and bottom locking system
- ◆ Internal lighting system
- ◆ Available in gas or electric
- ◆ Canopy included

Optional

- ◆ Digital control panel with storage for up to 99 recipes
- ◆ Oven Stand with 12 Tray Storage
- ◆ Proofer or Proofer/Retarder Base
- ◆ Rack support for unloading of the bakery rack.
- ◆ Reversible door opening



Half Rack Oven Baking at its BEST!!

When space is at a premium, *Empire's FOX-10 Rotating Half Rack Oven* is here to save the day! Incorporating all the latest design principles for great baking, safety, economy and long lasting reliability, the *Empire's FOX-10 Half Rack Oven* is ideal for retail bakeries, bagel shops, kitchens and restaurants. It's perfectly suited for bagels, breads, cookies, cakes, pastries and even savory products like meats, poultry and more.

Gentle airflow and energy efficient design provide you with high quality baking and years of low cost operation. The innovative SureFlow™ Steam System will not clog like traditional nozzle systems providing you with consistent steam bake after bake. *Empire's FOX-10 Half Rack Oven* meets the highest standards in quality, reliability and consistency in the bakery and food service industries.

Technical Data

LFR-FOX/10-0614

Model	Width	Height	Height w/ Fan	Thermal Power			Electrical* (220V/3Ph/60Hz)	Weight
	in.	in.	in.	Kw	Kcal/hr	BTU/hr	Amps	lbs.
FOX-10-G	43.7	78.7	86.6	23	20,000	80,000	6	1298
FOX-10-E				--	--	--	63.5	

* Burners are 110V and require a separate line if 220V line is not supplied with neutral and ground.



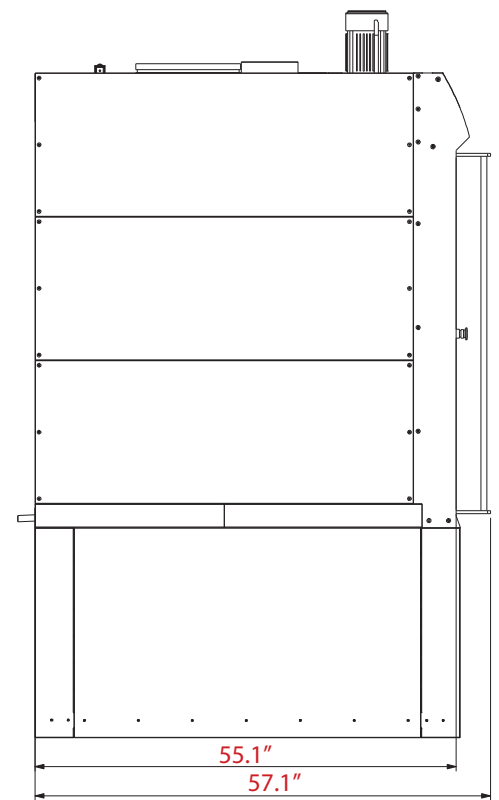
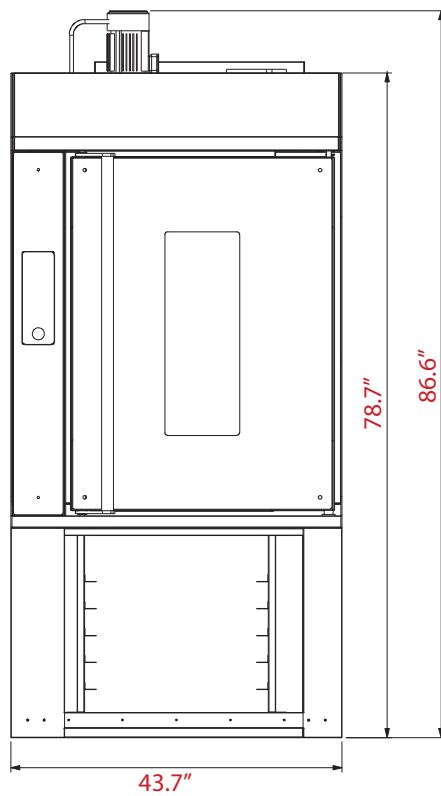
Rack Support for Loading & Unloading



Proofer Base (opt)



Oven Stand with Tray Storage (opt)



NOTE: Specifications are subject to revision and confirmation.