

Single Rack Oven

LFR-FOX

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
- Reversible door opening



Compact Rack Oven Baking at its BEST!!

When space is at a premium, *Empire's FOX Rotating 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 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 $^{\text{IM}}$ Steam System will not clog like traditional nozzle systems providing you with consistent steam bake after bake. *Empire's FOX Rack Oven* meets the highest standards in quality, reliability and consistency in the bakery and food service industries.

Model	Width	Height	Height w/ Fan	Thermal Power *			Electrical* (220V/3Ph/60Hz)	Weight
	in.	in.	in.	Kw	Kcal/hr	BTU/hr	Amps	lbs.
FOX-15-G	43.7	78.7	86.6	42	35,000	140,000	8	1617
FOX-15-E							88.4	

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





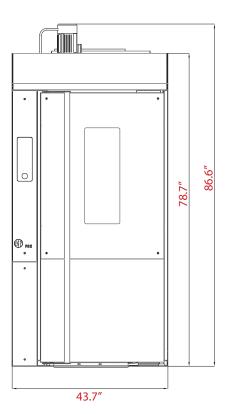
team Exhaust Canopy

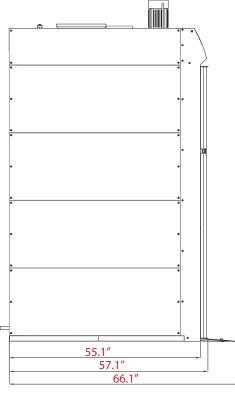


oual Fan AirFlow System



Internal Lighting





NOTE: Specifications are subject to revision and confirmation.