

STONE HEARTH DECK OVEN LFKR/760



The Pinnacle of Ring Tube Deck Oven Design

Innovation and tradition combine to form **Empire's LFKR/760 Stone Hearth Deck Oven**. Sturdy, well insulated Mannesmann steam tube systems distribute heat quickly and evenly throughout the oven, allowing it to respond rapidly to temperature change. Individual steam generators strategically positioned in the fire box are capable of producing steady, consistent steam for your entire production. Lighter and smaller than similar ovens in its class, the **LFKR/760 Stone Hearth Deck Oven** allows for easier installation and accessibility in smaller locations. Available in 2, 3 and 4 door models with extra-wide 30" loading doors and up to 4 decks, this powerhouse boasts an equivalent pan capacity of nearly 75 pans, allowing you to produce up to 400 loaves of consistent, high quality artisan bread per bake. Best of all, our manual, semi-automatic, or automatic loader/unloader requires minimum training to master, making the **LFKR/760 Stone Hearth Deck Oven** extremely easy to operate.

Features

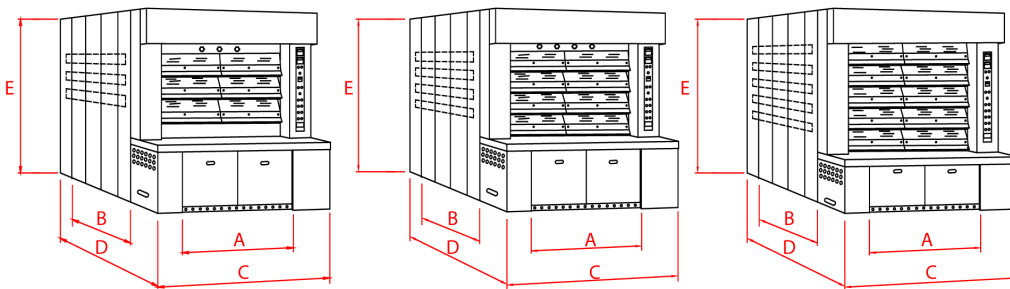
- ◆ Insulated Ring Tube Design
- ◆ Available in 2, 3 & 4 Door Designs, up to 4 Decks
- ◆ Stone Hearth Baking Surface
- ◆ Individual Steam Generators for Each Deck
- ◆ Counter Balanced Doors made of Tempered Glass
- ◆ Digital Thermostat & Automatic Steam Timers
- ◆ Standard 30" Loading Doors
- ◆ 24 Volt Control System
- ◆ Pan Capacity Based on Standard 18" x 26" Pan
- ◆ Compact, Front Mounted Oven Controls
- ◆ Available with Manual, Semi-Automatic, or Automatic Loaders (optional)

Technical Data

STONE HEARTH DECK OVEN LFKR/760

Model	Overall Dimensions					Net Wt lbs	Deck Dimensions		Deck Capacity				Thermal Power BTU/hr
	WIDTH (C) in	DEPTH (D) in	HEIGHT (E) in	DEPTH w/ Loader in	HEIGHT w/ Fan* in		WIDTH (A) in	DEPTH (B) in	Surface Area ft ²	Actual Pan Capacity	Equivalent Pan Cap.	Approx 1Lb Loaves	
3 Deck** (Usable Deck Heights, from top: 10.24", 9.06", 9.06")*													
LFKR-320/760	81.9	116.5	90.6	232.9	104.6	8,157	59.8	63.0	78.5	18	24.2	133	198,000
LFKR-321/760	81.9	132.3	90.6	263.2	104.6	9,259	59.8	78.7	98.1	24	30.2	166	218,000
LFKR-322/760	81.9	148.0	90.6	296.3	104.6	10,803	59.8	94.5	117.8	30	36.2	199	238,000
LFKR-330/760	111.8	116.5	90.6	232.9	104.6	10,362	89.8	63.0	117.8	27	36.2	199	278,000
LFKR-331/760	111.8	132.3	90.6	263.2	104.6	12,566	89.8	78.7	147.2	36	45.3	249	298,000
LFKR-332/760	111.8	148.0	90.6	296.3	104.6	13,889	89.8	94.5	176.6	45	54.3	299	317,000
4 Deck** (Usable Deck Heights, from top: 9.45", 7.87", 7.87", 7.87")*													
LFKR-420/760	81.9	116.5	90.6	232.9	104.6	10,582	59.8	63.0	104.7	24	32.2	177	258,000
LFKR-421/760	81.9	132.3	90.6	263.2	104.6	11,684	59.8	78.7	130.8	32	40.3	221	278,000
LFKR-422/760	81.9	148.0	90.6	296.3	104.6	13,669	59.8	94.5	157.0	40	48.3	266	298,000
LFKR-430/760	111.8	116.5	90.6	232.9	104.6	13,448	89.8	63.0	157.0	36	48.3	266	298,000
LFKR-431/760	111.8	132.3	90.6	263.2	104.6	15,653	89.8	78.7	196.3	48	60.4	332	337,000
LFKR-432/760	111.8	148.0	90.6	296.3	104.6	17,857	89.8	94.5	235.5	60	72.5	399	377,000

- NOTES:
- * Increased deck heights available as an option. Use of a PSA loader will reduce deck clearance by 2".
 - ** Each deck has a door width of 30"
 - *** Equivalent pan capacity is a reference used to estimate the number of breads that can be baked at one time and is calculated by dividing the total baking surface by the area of a standard bun pan (3.25 sq. ft.)



*Drawings are for illustration only, not for construction use.

Fuel (specified at time of order):
Oil, Natural Gas, or Propane

Electrical:
220v/3Ph - 6A plus
110v/1Ph - 11A (burner)

Plumbing:
Drain Line - 3/4"
Water Connection - 1/2" NPT (cold)
Gas Connection - 1/2" NPT

Venting:
Burner Exhaust - 8" (+ 104 cfm)
Steam Exhaust - 10" (1,166 cfm)
Draft Inducer - (+217 cfm)

Construction:
16" Minimum Clearance Required

PLEASE NOTE: 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.



1C Enterprise Place, Hicksville, NY 11801-5356 ♦ Ph: (516) 681-1500 ♦ Fx: (516) 681-1510
1-800-878-4070 ♦ www.empirebake.com ♦ info@empirebake.com