

LFR-2

Features

- ◆ Heavy Duty Mechanical Rack Lifting Device.
- ◆ Lifters available for a variety of rack styles
- ◆ Recessed Digital Control Panel
- ◆ Available with Optional “soft start” and variable fan speeds
- ◆ Self Contained, Hi Volume Steam Generating System
- ◆ Vented, Double-Pane Viewing Window
- ◆ 304 Stainless Steel Panels
- ◆ Smooth Profile and Enclosed Hinges for Greater Sanitation.
- ◆ Front Mounted Burner and Service Access
- ◆ Long Life Halogen Lights
- ◆ Available in Gas, Oil Fired and Electric



Rack Oven Baking at its BEST!!

Incorporating all the latest design principles for great baking, safety, economy and long lasting reliability the **LFR-2 Double Rack Oven** is ideal for high volume bakeries, supermarkets, wholesale operations, kitchens or restaurants. It's perfectly suited for bagels, breads, the most delicate cakes and pastries and is ideal for cooking meats and poultry.

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 the bakery and food service industries.

Technical Data

LFR/2-0614

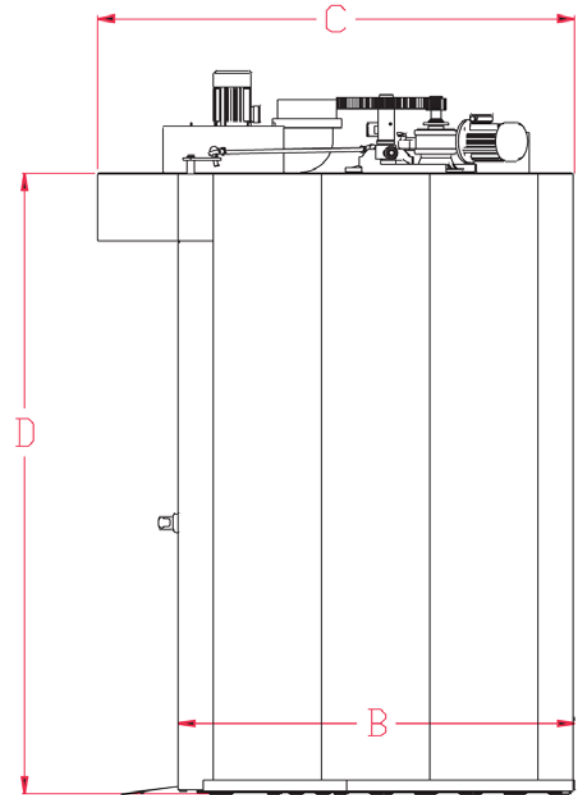
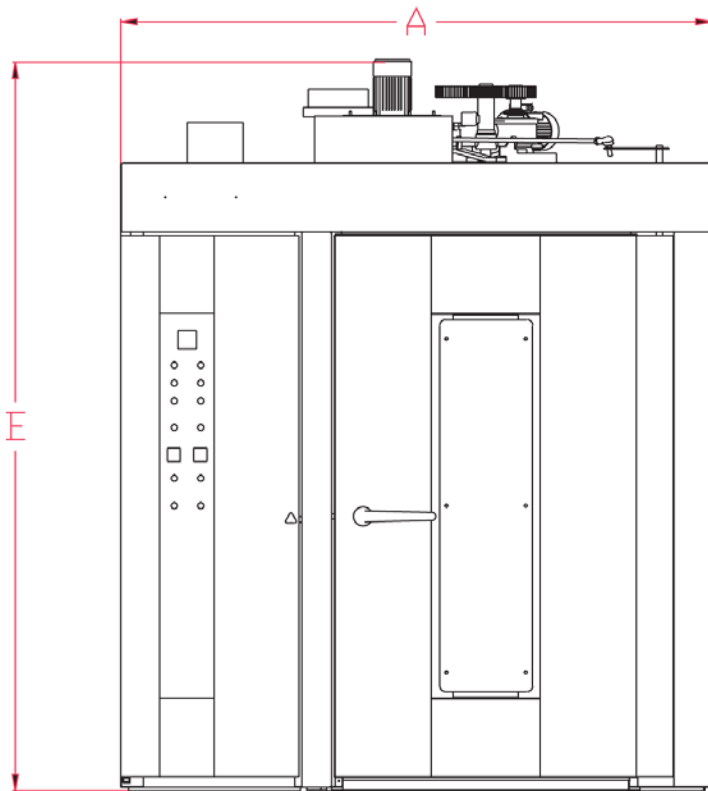
Model	Overall Dimensions (in inches)					Weight lbs	Electrical* (220V/3Ph/60Hz)	BTU	Water		Gas	Exhaust	
	Width	Depth	Depth w/ Hood	Height	Height w/ Fan				Supply	Drain		Steam	Burner
	(A)	(B)	(C)	(D)	(E)				in	in	in	in	in
LFR-2G	85.5"	57.9"	69.7"	90.6"	105.5"	3750	10 Amp	280,000	1/2"	1"	3/4" NPT	10"	8"
LFR-2E	85.5"	57.9"	69.7"	90.6"	105.5"	3750	169.8 Amp	280,000	1/2"	1"	--	10"	--

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



FRONT VIEW

SIDE VIEW



NOTE: Specifications are subject to revision and confirmation.