



MODELS LMO-E-P, LMO-E-S, LMO-G-P & LMO-G-S

MINI ROTATING RACK OVEN

INSTALLATION, OPERATION & MAINTENANCE MANUAL

GAS OVENS: POST IN A PROMINENT LOCATION, THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER

RETAIN THIS MANUAL FOR FUTURE REFERENCE

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THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL

IMPORTANT

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNIT AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE

WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTRUCTION, OPERATING AND MAINTENANCE INSTRUCTONS THOROUGHLY BEFORE INSTALLING OR SERVICE THIS EQUIPMENT.

IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.

KEEP AREA AROUND THE OVEN CLEAR OF COMBUSTIBLES. DO NOT OBSTRUCT COMBUSTION AND VENTILATION OPENINGS ON THE OVEN.

ELECTRICAL SCHEMATIC IS LOCATED BEHIND THE SIDE ACCESS COVER.

Lighting Instructions

After Long-term shut-down:

1. Turn on the gas supply to the oven.
2. Lift the gas valve access door located below the control panel. Switch the gas valve "ON."

Daily use:

3. Press the "Power" button to turn the oven on. Close the oven door.
4. Set the oven temperature to the desired operating temperature by pressing the up or down arrow buttons next to the "Set Temperature" display.

Shut-Down Instructions

Daily Use:

1. Press the "Power" button to turn the oven off.

Long-term shut-down:

2. Lift the gas valve access door located below the control panel. Switch the gas valve to "OFF."
3. Turn off the gas supply to the oven.

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Installation of this equipment must be performed by an authorized service representative. Prior to installation verify that all electrical and gas supplies coincide with the manufacturers data label located on the right side below the service panel.

Inspection and Un-crating

Upon receipt of shipments, all packages should be inspected, and all visible or concealed damages noted and signed for on the bill of lading. Any other damages should be reported to the carrier within 10 days. Freight damages are the responsibility of the consignee. All orders for replacement products resulting in freight damages will be processed under LBC's standard terms. Any reimbursement or credit is the responsibility of the freight carrier. Carefully unpack the oven and place it in a work area as near to the final installation position as possible. The LMO oven ships with the following items please inspect your shipment to ensure that these items were included.

- LMO Oven Rack
- Decorative hood front, sides and back pieces

If moving the oven through a 36" door opening it will be necessary to remove the oven door, door latch, door hinges decorative valance and the rear panel.

Location

This appliance is not intended for outdoor use. This appliance is not intended for residential use. This

appliance is intended for commercial use in locations suitable for use as listed in this manual.

Clearances to combustible and none combustible construction:
0" back, sides and top.

This appliance is suitable for installation on combustible floors.

Installation Codes

For US Installation

The LMO oven must be installed in accordance with all State and local codes and:

National Fuel Gas Code, ANSI-Z223-1/NFPA 54 (latest edition)

National Electrical Code, ANSI/NFPA-70 (latest edition)

For Canadian installation

The LMO oven must be installed in accordance with all local codes and; CAN/CGA-B149.1 National Gas Installation Code

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of ½ psi (3.5kPa).

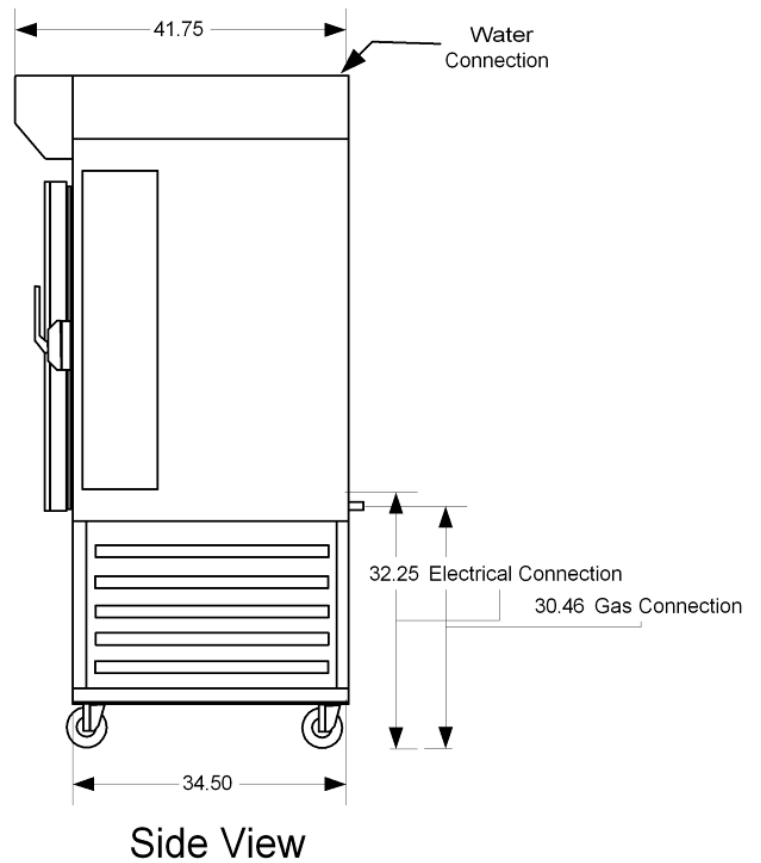
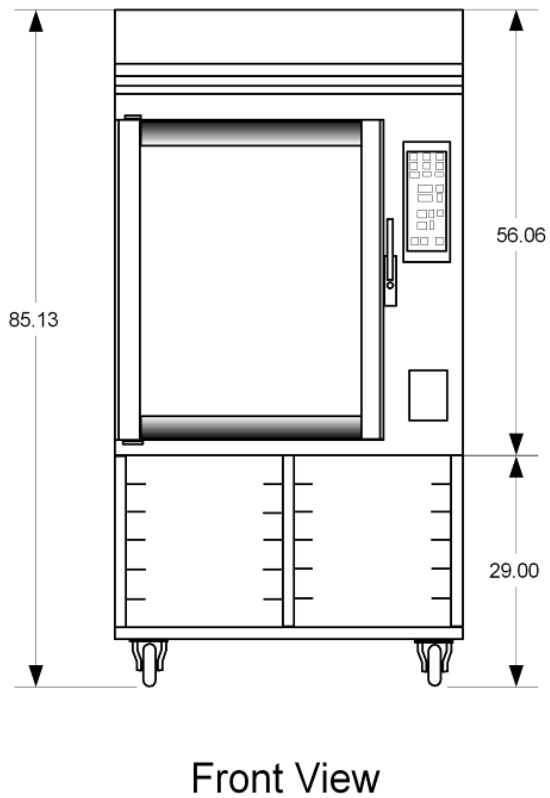
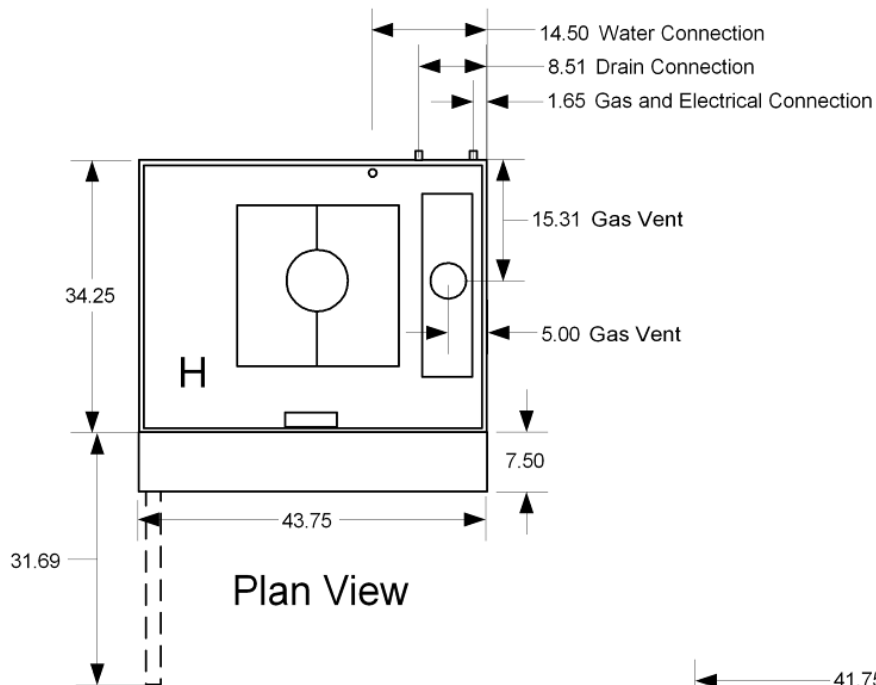
The appliance must be isolated from gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

Note: The decorative trim is not intended for use as an exhaust hood.

Model Number Coding LMO followed by **G** (gas models) or **E** (electric model) followed by followed by **N** (for natural gas) or **LP** for (Propane gas) or **208, 240 or 480** (for electric models) followed by **6** (6-pan rack) or **8** (8-pan rack) followed by **S** (for stand) or **P** (for proofer base)

Sample Model Number: LMO-E8-480-P: This is a 480 Volt electric oven with an 8 pan rack and a proofer base.

Utility Connection Points and Dimensional Drawing



Installation

The LMO oven must be installed on the ovens stand using the supplied fasteners or installed on any non-combustible surface adequate to support the weight of the appliance.

Ovens shipped with a stand must have the casters installed.

With the oven still on the shipping pallet slide the oven and stand forward and install the two front locking casters.

Move the oven and stand forward onto a pallet truck, lift the oven and stand off of the pallet and install the two rear casters.

IMPORTANT:

Gas ovens **can not** be mounted directly to a solid surface as the combustion air intake is from the bottom side of the oven.

ALL GAS MODELS MUST BE MOUNTED ON OVEN STAND OR PROOFER BASE

Secure the oven to the stand or proofer base with the supplied self-tapping fasteners.

Gas ovens mounted on the oven stand with casters must utilize the following...

A connector that complies with the *Standard for Connectors for Movable Gas Appliances*, ANZI Z21.69

Or *Connectors for Movable Gas Appliances*, CAN/CGA-6.16

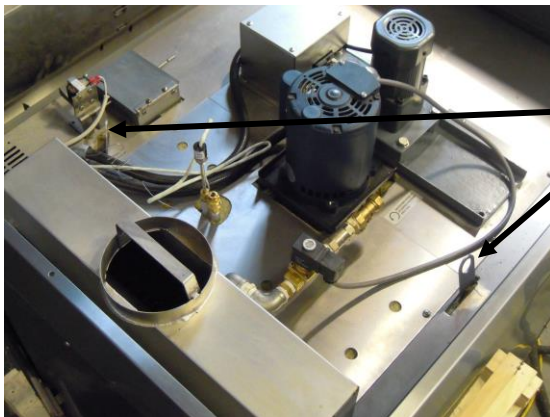
A quick disconnect device that complies with the *Standard for Quick-Disconnect Devices for Use With Gas Fuel*, ANZI Z21.41

Or *Quick Disconnect Devices for Use with Gas Fuel*, CAN1-6.9

Adequate means must be provided to limit the movement of the appliance.

Select a location that has a smooth level surface and has adequate room to operate the appliance (see Illustration – 1 for oven dimensions and utility connection points)

Ensure that the oven is installed on a level surface. If the unit is mounted on the movable oven stand, loosen the caster bolt and place shims under the base until level, re-tighten the caster bolts.



Pick Points: Use adequate material handling equipment to lift the oven into place, oven weight is 1,100 lbs.

1: Gas Connections

CAUTION: Gas supply connections and any pipe joint compound must be resistant to the action of propane gases.

The LMO-G is an indirect gas fired oven consisting of a heat exchanger that consists of 15 (fifteen) in-shot burners and tubes totaling 90,000 BTU/HR.

Verify that the gas supply matched the type listed on the data label. If the incoming pressure exceeds ½ psig (3.45kPa) 14" W.C. install a pressure regulator before the oven's gas valve.

Codes require installation of a gas shutoff valve in the gas line ahead of the oven. The gas supply line must be at least the equivalent of ¾" iron pipe. Corrugated lines should not be used.

Connect the gas supply line to the ¾" NPT incoming gas connection located at the rear of the oven. Ensure that the pipes are free and clear of any dirt or obstruction. If the oven is supplied with a flexible gas line, secure it to the oven and wall per the manufacturers instructions.

Verify that the line pressure before the gas valves stays between 5" and 14" W.C. for natural gas or 11" and 14" for W.C. for propane gas – both with and without the burner firing.

For conversion to Propane Gas or to Natural Gas:

1. Shut off the gas supply to the oven. Remove the bottom burner cover and the side access cover.
2. Disconnect the gas line at the top of the gas valve. Remove the four extended nuts at the bottom of the burner assembly. Lower the burner out of the oven.
3. Remove the 15 orifices and replace with the orifices listed on the burner/heat exchanger parts list in this manual. Use approved Teflon tape to seal the orifices.
4. Replace the burner. Reconnect the gas line, replace the covers. Check for leaks.
5. Operate the burner. Adjust the gas pressure to the correct pressure listed in the burner/heat exchanger parts list in this manual.
6. Apply proper labeling to indicate the correct gas and pressure on the data plate and at the gas connection point.

2: Ventilation

Ventilation requirements vary with each installation and must comply with applicable portions of the National Fire Protection Association Standard 96 as well as any and all State and local codes.

Exhaust Fan Interlock

A connection point (5 AMPS Max.) is provided for indirect vent (Exhaust Hood) or optional direct vent (Draft Hood). It is located in the electrical connection box at the right rear side of the oven. Consult local codes for vent interlock requirements.

Indirect Vent (Installed under an exhaust hood) – Standard installation configuration.

Locate the oven under an exhaust hood with adequate overhangs and exhaust rates to completely capture the byproducts of combustion discharged from the flue. From

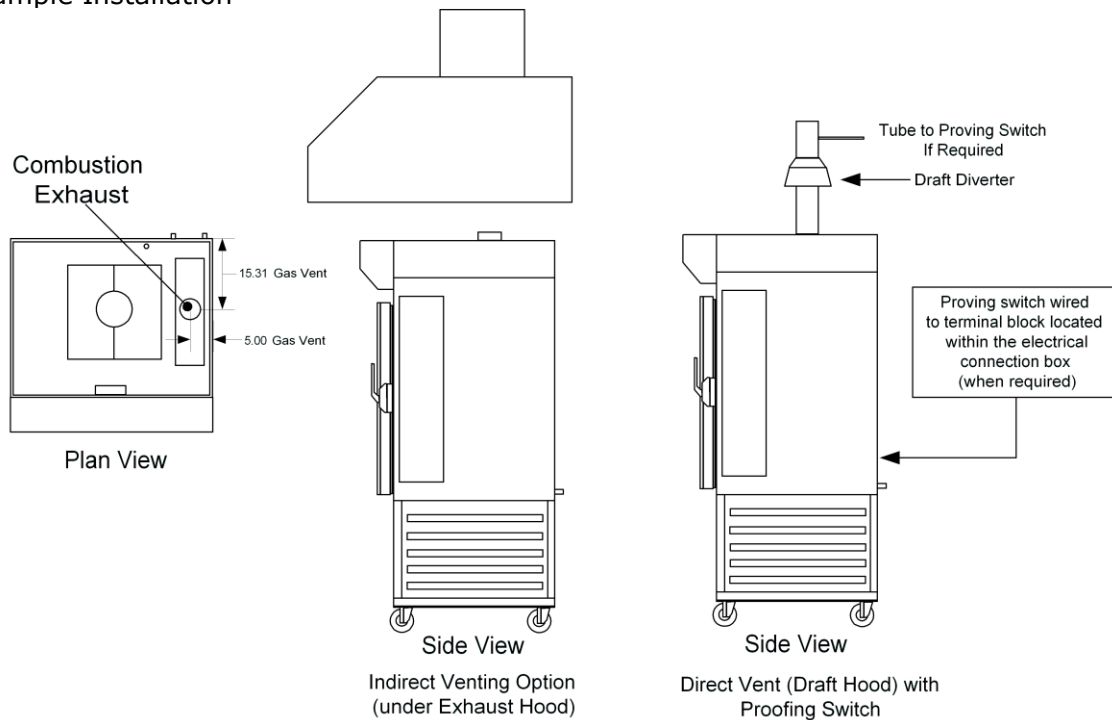
the termination of the flue to the filters of the hood venting system a clearance of 18" must be maintained. The exhaust hood fan can be directly interlocked to the oven (consult the wiring diagram for terminal location*).

Direct Vent (Draft Hood) – Optional configuration

Move the oven into position and attached the customer supplied exhaust ducting and draft diverter.

Verify that the air is being drawn into the bottom of the draft diverter while the burner is firing, using a draft gauge or smoke test. Using a draft gauge, verify that a draft of between 0.03" – 0.11" W.C. is maintained at a point 6" above the draft diverter's upper collar. Any exhaust fan or draft inducer used to maintain system suction must be operating when the oven is turned on. (See exhaust fan interlock.)

Sample Installation



Note: The Commonwealth of Massachusetts requires that the gas flow is prohibited when the hood is not operating, see page 9 for interlock connection.

SAFETY CONSIDERATIONS:

Your LBC BAKERY oven was manufactured to rigid standards. The oven is ETL listed as a unit, and meets applicable safety standards.

- A) **The responsibility of the manufacturer** is to supply suitable, comprehensive instructions and recommendations for the operation and maintenance of the subject units.
- B) All operations, maintenance and repair of the subject units must be performed by properly trained and qualified personnel, and all such operations, maintenance and repair must be performed in a diligent manner. It is the **responsibility of the owner/operator** to insure proper training and diligence of any person coming into contact with either the subject units or the output (product, exhaust or otherwise) of the subject units. It is the **responsibility of the owner/operator** to ensure that the subject units are installed and operated in accordance with OSHA Standard 1910.263.
- C) A regular periodic program of cleaning, inspection and maintenance must be established and comprehensive maintenance records maintained. It is the **sole responsibility of the user** to establish, schedule and enforce the frequency and scope of these programs in keeping with recommended practice and with due consideration given to actual operating conditions. For suggested cleaning schedule visit our Website @ www.lcbakery.com First click on Manuals, then click on Equipment Cleaning under Operation and Programming Manuals, or call LBC @ 1-888-722-5686 to have one faxed.
- D) The units must be operated within limits, which will not exceed the working limits of any component.

3: Plumbing Connections

WARNING: PLUMBING CONNECTIONS MUST COMPLY WITH APPLICABLE SANITARY, SAFETY AND PLUMBING CODES.

Water Supply

Oven water supply should have a hardness of 4-6 grains per gallon, pH of 6.5 to 8.0 and chlorides of less than 30 PPM. Water conditions outside of these parameters may void the warranty. Please consult your local water company and or water condition dealer before installing the ovens water supply.

Connect the cold water supply to the ½" NPT fitting located at the rear of the oven with a 6'-00" flexible water line.

Drain Connections

Connect a ½" drain line to the ½" NPT drain connector located at the rear of the oven. Route the drain line to a floor drain allowing a minimum 1" air gap between the drain line outlet and the floor drain.

If the oven is being used with a proofer insert it is recommended that separate drain and water lines are provided.

4: Electrical Connections

WARNING: ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND ALL STATE AND LOCAL CODES.

WARNING: DO NOT CONNECT THE LMO-G GAS MODEL OVEN TO ELECTRICAL SUPPLY UNTIL AFTER GAS CONNECTIONS HAVE BEEN MADE

LMO-G Gas Models

A 6-ft power supply cord is supplied; it requires a dedicated 20-Amp 110/120 volt 60 Hz single phase supply with ground.

LMO-E Electrical Models

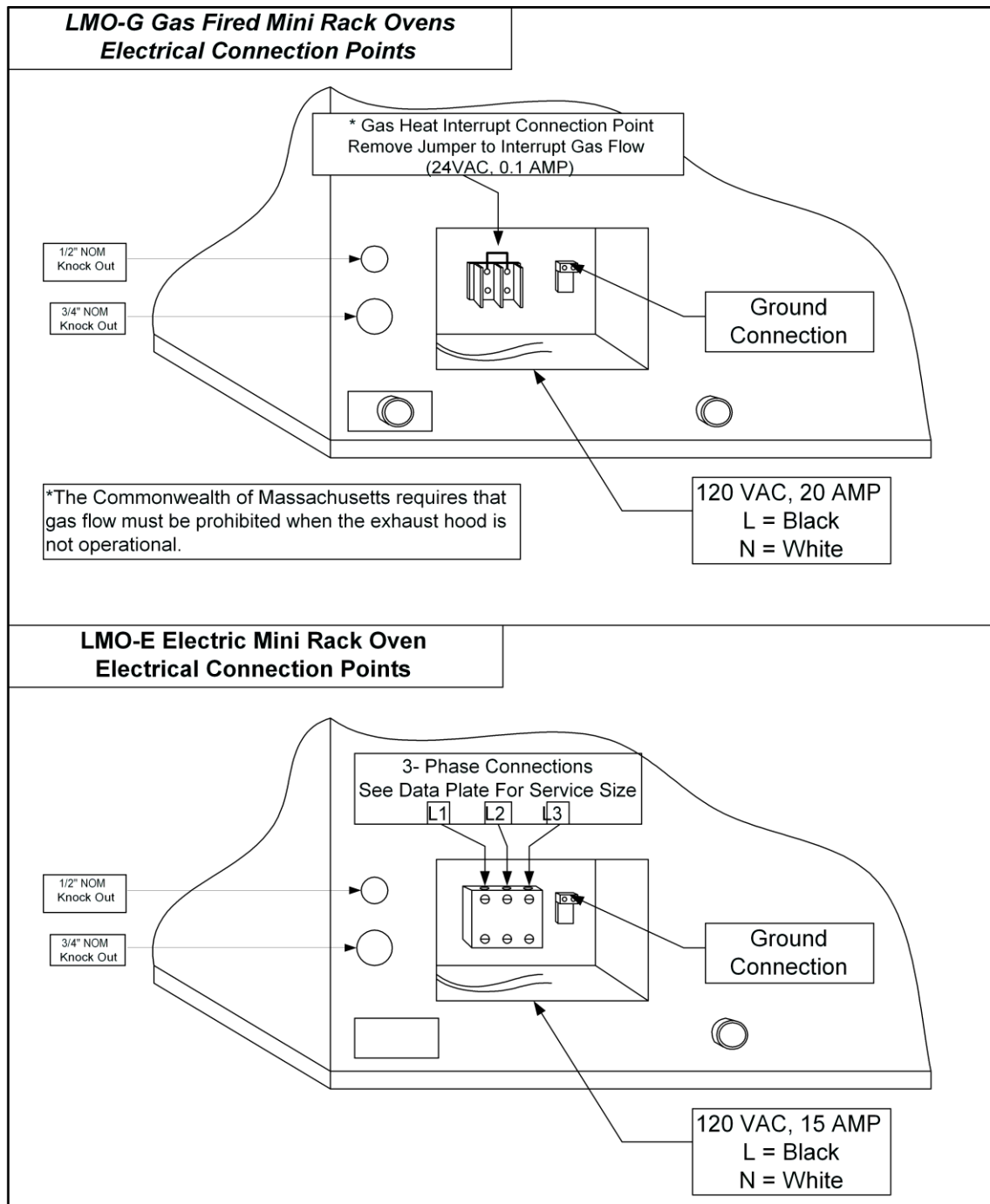
All electric models require a 110/120 volt 60 Hz 20 Amp power supply as well as one of the following supplies.

Ensure that the electrical supply matched the voltage listed on the ovens data label.

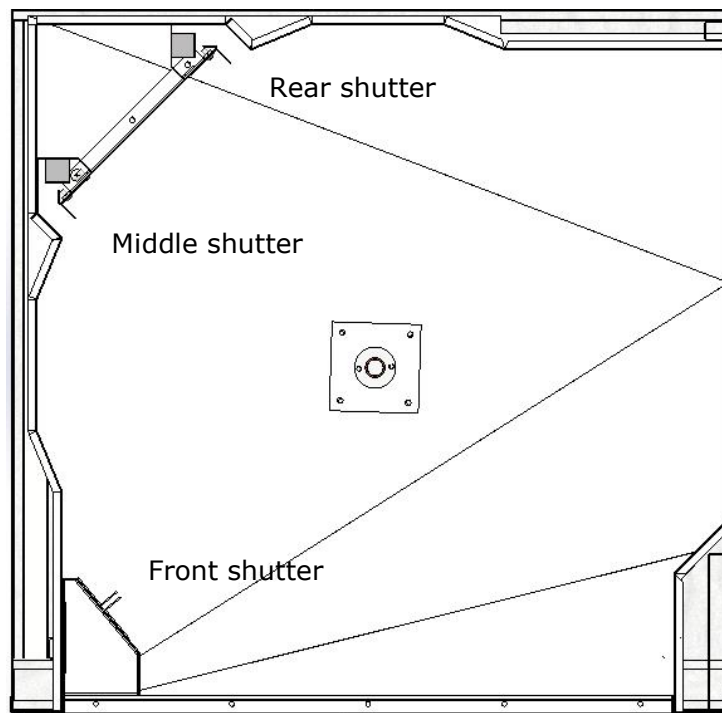
Volts	Phase	Kw	Amps			Max Breaker	Min Circuit
			L1	L2	L3		
208	3	12.5	39	26	39	60	50
240	3	12.5	30	30	30	50	40
480	3	12.5	15	15	15	30	20

Attention: This appliance, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with *National Electrical Code, ANSI/NFPA 70* or the *Canadian Electrical Code, CSA C22.2*, as applicable.

Route the electrical supply through the knock-out at the rear of the oven. Connect the supply voltage to the terminal block located within the electrical control compartment at the right rear side of the oven (see the illustrations below).



Shutter Settings



Position		Front		Middle		Rear	
		Inch	mm	Inch	mm	Inch	mm
Top	1	0.32	8	0.25	6	0.38	10
	2	0.18	5	0.28	7	0.38	10
	3	0.15	4	0.18	5	0.32	8
	4	0.15	4	0.21	5	0.32	8
	5	0.18	5	0.21	5	0.29	7
Bottom	6	0.25	6	0.41	10	0.41	10

Adjust shutter gap to match the table.

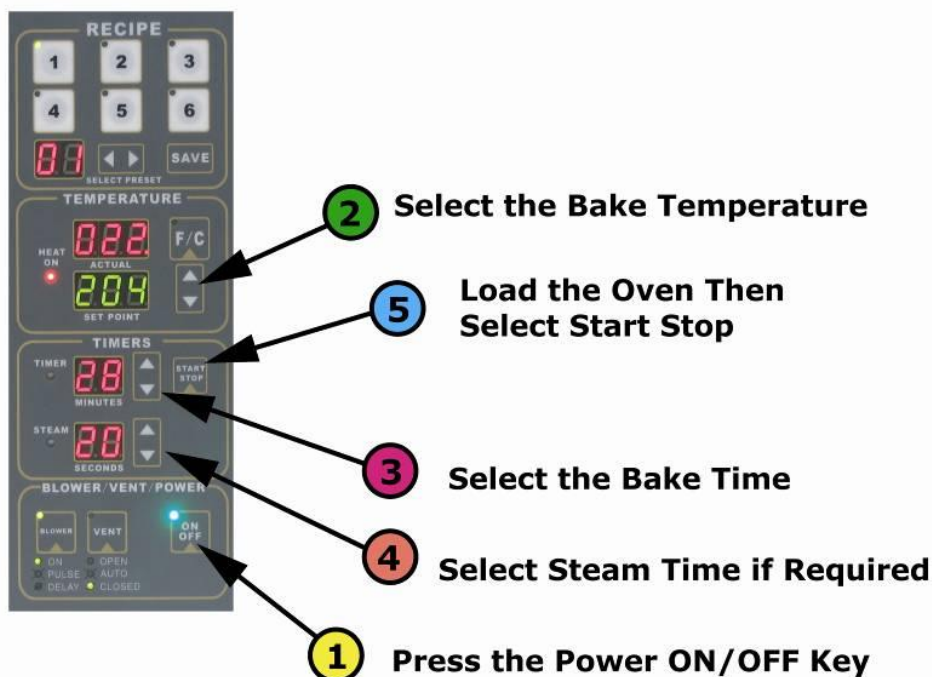
Installation and start-up procedures and check list

Model	Procedure	Standard or Specification
All	Ventilation Requirements	Ventilation requirements will vary with each installation and must comply with applicable portions of the NFPA Standard 96
All	Indirect Venting (installation under a hood)	Requires adequate overhang and exhaust rates to capture byproducts of combustion.
		Requires 18" clearance from the top of the oven flue to the underside of the hood filters
		Vapor Removal from Cooking Equipment, NFPA No. 96
Gas	Direct Venting (Draft Hood)	Direct vent using 6" "B" vent.
All	Exhaust fan interlock	A connection point (5 amps max.) is provided for indirect or direct vent. It is located within the rear electrical compartment (terminal TB1). Consult local codes for vent interlock requirements

All	Verify supply voltage matched data plate	120 V	208 V		240 V		480 V	
		1 PH	1PH	3PH	1PH	3PH	1PH	3PH
All	Ensure oven is level	If mounted on a stand with casters, loosen caster bolts and shim base plate with washers as necessary to level oven, re-tighten bolts.						
All	Seal oven to stand	If oven is installed on a stand it must be sealed in place using an NSF approved sealant						
All	Clearances for operation, to combustibles and hood clearances	Front						
		Allow adequate room to operate appliance						
		Bottom Gas Oven						
		Gas ovens must be mounted on the oven stand or on 6" legs. Combustion air is supplied from the underside of the oven. Never block the underside of the oven						
		Sides		Back		Top		
		0"		0"		18"		

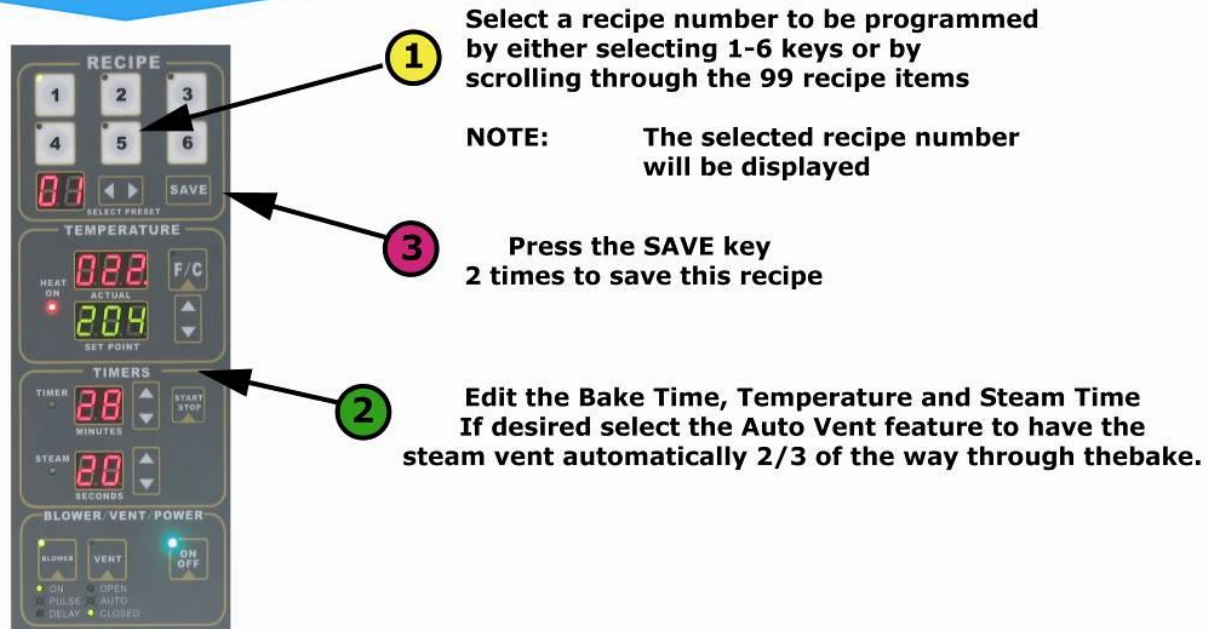
Model	Procedure	Standard or Specification
Gas Only	Connect oven to gas supply	Connectors in accordance with the Standard for Movable Gas Appliances ANZI Z21.69 or CAN/CGA-6.16; Quick-Disconnect Devices for Use With Gas Fuel, ANZI Z21.41 or CAN1-6.9
		Manual gas shut-off valve is required in line ahead of the oven.
	If Required, verify pressure regulator is installed	If incoming pressure is greater than 1/2" psig 14" W.C
	If gas oven is on a stand with casters ensure that the oven has approved restraints	Adequate means must be used to limit the movement of the appliance
All	Connect oven to water supply	Flexible Lines are acceptable
All	Connect drain line	1/2" Vented Copper Lines
All	Check all connections for leaks	Use soapy water to inspect for leaks
Gas Only	Connect amp meter to incoming power supply	120 Volts 7 Amp.
Electric Only	Check Amp Draw Per Line	208 V 3PH
		240 V 3PH
		480 V 3PH
Gas	Connect manometer to supply side of regulator verify incoming pressure	L1 L2 L3 L1 L2 L3 L1 L2 L3
		39 26 39 30 30 30 15 15 15
		39 26 39 30 30 30 15 15 15
Gas	Connect manometer to supply side of regulator verify incoming pressure	Natural Gas
		Liquid Propane
		Between 5" - 14"W.C At All Times
All	Press the ON/OFF key at the controls	Between 11" - 14" W.C. At All Times
		Interior oven lights come on, rack begins to rotate and convection blower starts
		Set control temperature at 400 Degrees F and allow oven to complete two full cycles
All	Open the oven door and ensure the rack stops at the center of the door opening	Verify amperage draw and or gas pressure readings.
		If necessary, adjust rotation cam located at the top of the oven to set the rack stop position
		Verify that the oven produces steam, during the steam time the convection blower stops operating.
All	Enter a bake time of 30 minutes and a steam time of 15 seconds	Verify that the drain is free and clear
		Verify that there are no water leaks
		Verify that the vent opens freely
All	Press the Vent key until the open LED is illuminated	Verify that the vent opens freely
All	Set the bake time for 15-20 minutes with NO STEAM time and the vent CLOSED	Load parchment covered 18" x 26" sheet pans with frozen sugar cookie dough placed 3 x 3
		Fill every pan slide with a loaded sheet pan
All	Inspect bake for evenness	Adjust shutter apertures and angle as necessary to achieve an even bake.

Manual Mode Operation



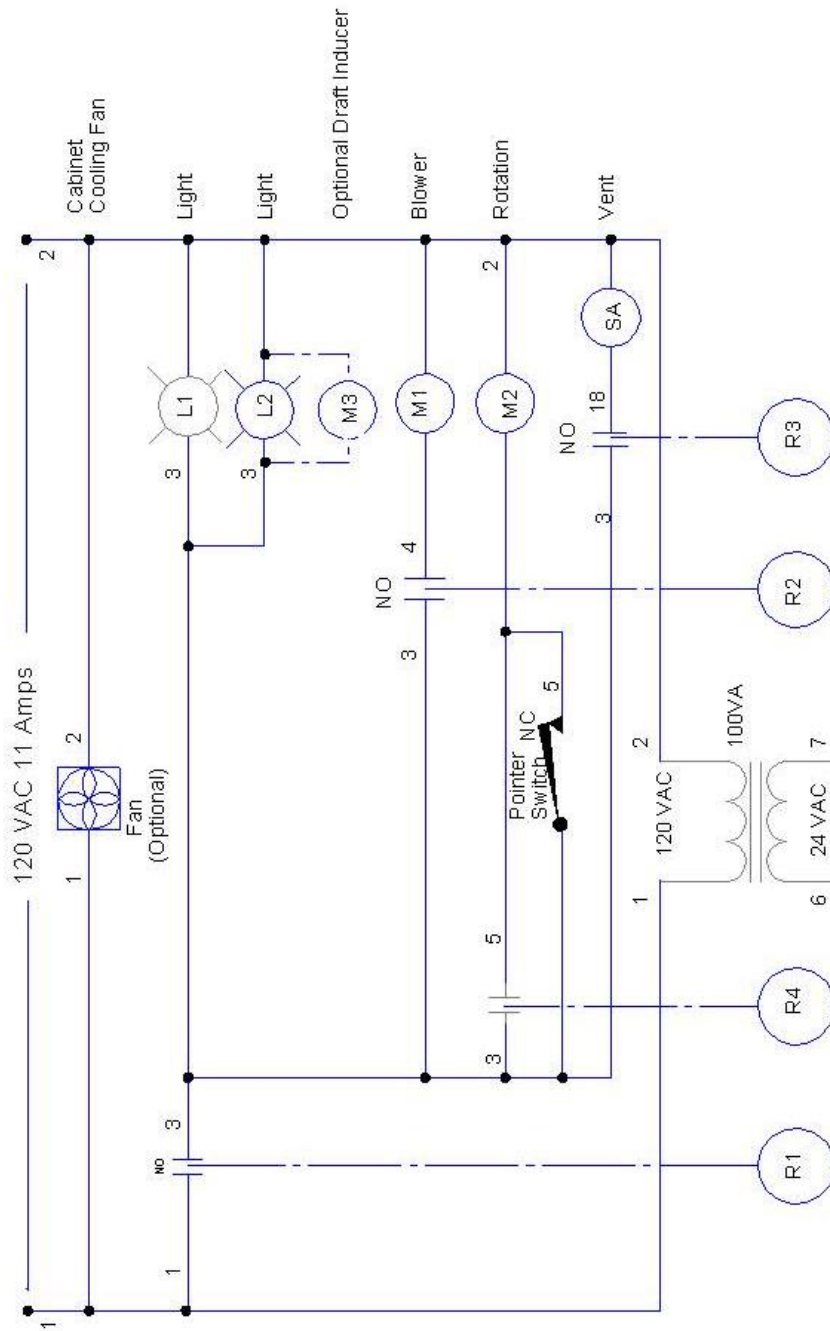
All functions can be edited during the bake cycle.
 To vent the oven at any time during the Bake press the VENT Key
 To pulse or delay the Blower press the BLOWER Key
VERY IMPORTANT: The oven does not heat when the Blower is Delayed!

Recipe Programming



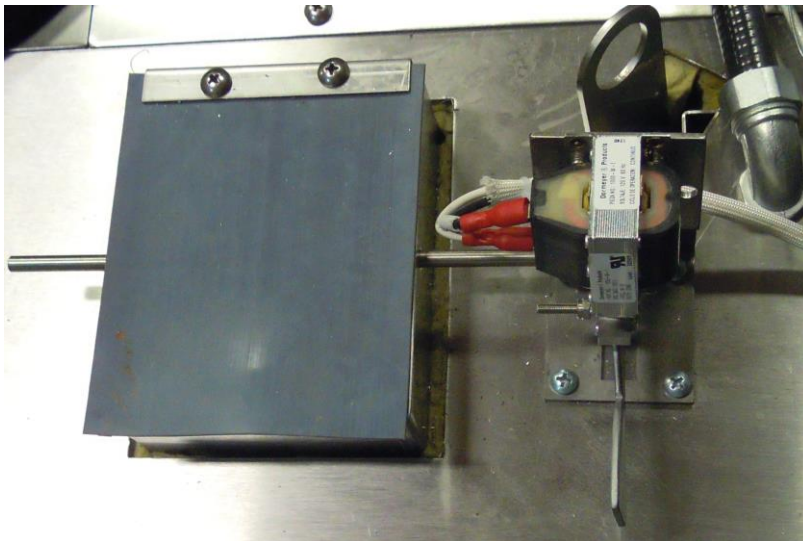
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REVISIONS		REV BY	REV DATE	CHK BY	CHK DATE
REV	DESCRIPTION				

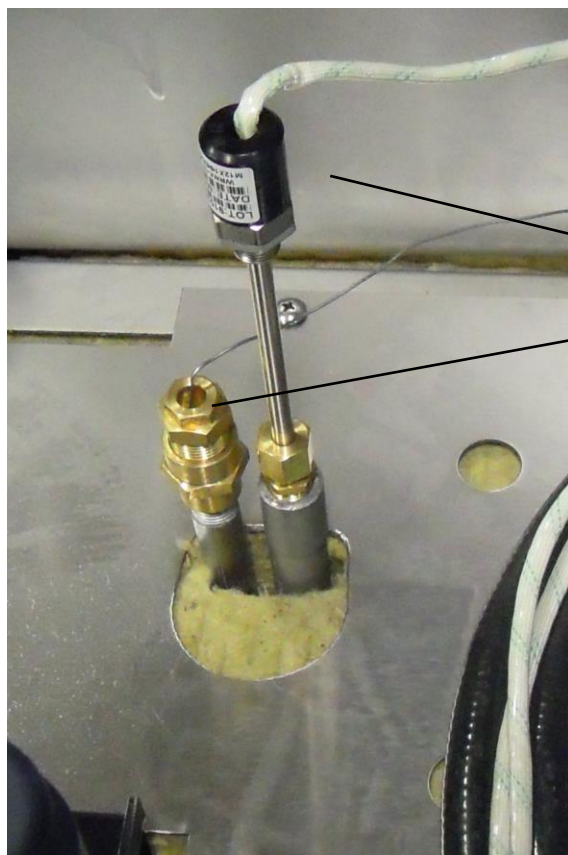


High Voltage Circuit

LBC Bakery Equipment Everett WA	UNLESS OTHERWISE SPECIFIED DIMENSIONS ARE IN INCHES (mm's)		MATERIAL PART # :		BANK DIMS. :		MODEL:	
	TOLERANCES ARE: DECIMALS INCHES .X = .05 .XX = .03 .XXX = .015		DWN BY: SH DWN DATE 4/28/2014 CHK BY:		APVD BY:		APVD DATE:	
	DESCRIPTION: Schematic for LMO Ovens		CHK DATE:		CAD FILE:		SHEET 1 OF 4	
					DWC. NO: 61111-180-1		REV:	



Oven Chamber Vent and
PN: 30401-28 Solenoid



Thermocouple PN: 41100-42 and
High Limit Well.
High Limit PN: 30401-28

Unison Opening Doors: Turnbuckle Assembly and Magnetic Door Switch Assembly.

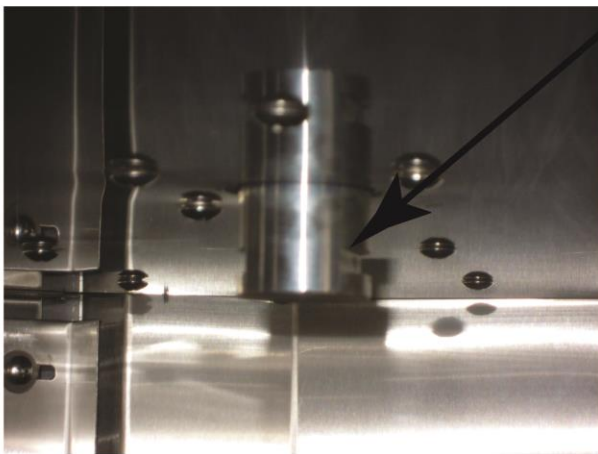


Installing Oven Rack

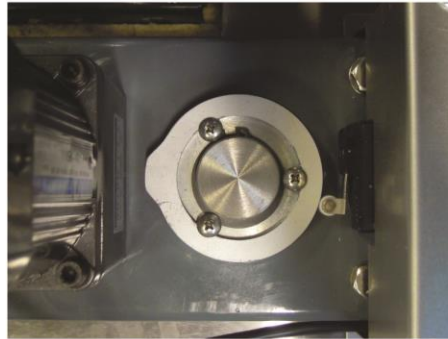
Oven Rack, Install with Rails facing out



Grooves in shaft end fit into the slots at the top of the rack



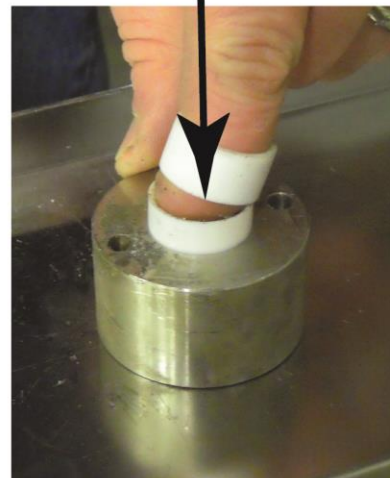
Carefully push up on the shaft to slide the rack into position.



Damage to the pointer switch can result if shaft is not rotated 90 degrees

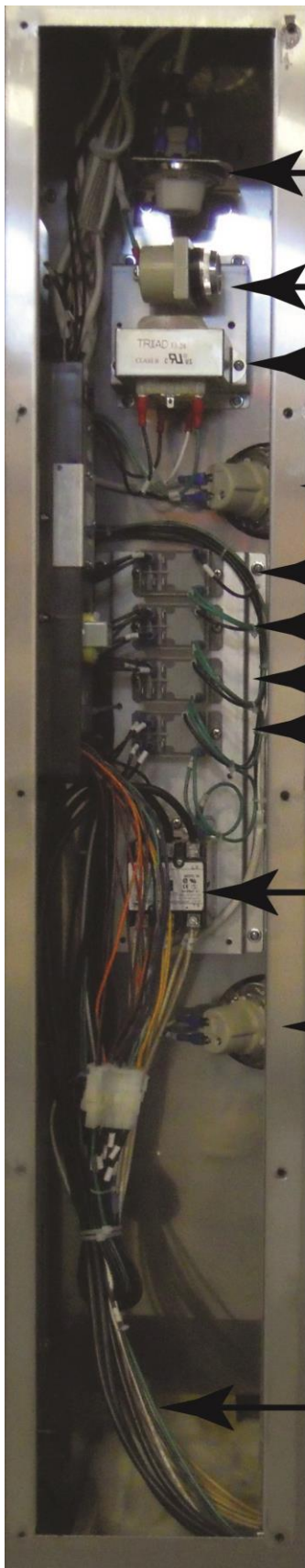
Rotate shaft so that the cam lobe is 90 degrees from switch

Inside View of LMO Oven



Unsure Bushings are installed in the bottom spacer of the rack prior to installing on the lower pin inside the oven

LMO E Electrical Compartment



30401-28 High Limit

30802-07-1 Buzzer

31400-32 Transformer

31602-20 Lamp Fixture

31603-05 120V Lamp

(R1)

(R2)

(R3)

(R4)

30701-05 Relays

30700-17 Contactor

31602-20 Lamp Fixture

31603-05 120V Lamp

Element Wires



LMO G Electrical Compartment

30401-28 High Limit

30802-07-1 Buzzer

31400-32 Transformer

31602-20 Lamp Fixture

31603-05 120V Lamp

(R1)

(R2)

(R3)

(R4)

30701-05 Relays

80300-18 Ignition Module
4-Try

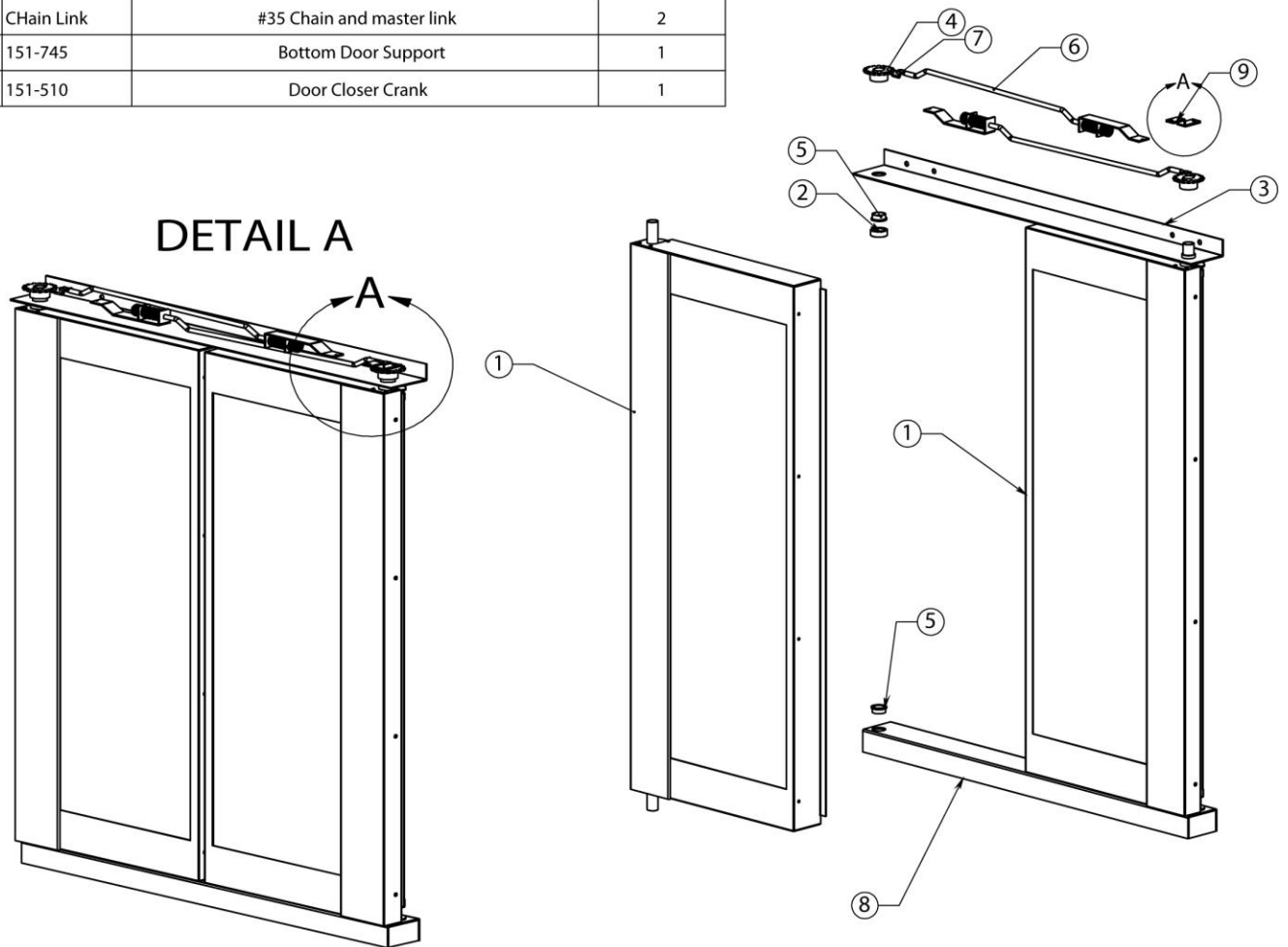
31602-20 Lamp Fixture

31603-05 120V Lamp

70101-103 Flex Line

80505-15 Combo Gas Valve

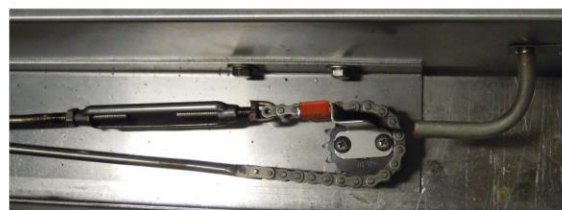
ITEM NO.	PART NUMBER	DESCRIPTION	Hemed Door Closed/ QTY.
1	151-741	Door Assembly	2
2	151-499	Spacer Bushings	2
3	151-500	Door Mount	1
4	73000-10	Sprocket, Ho/Bax Motor Replacment, #35B13T, 1/2" Bore	2
5	151-503	Bronze Bearing	4
6	151-744	Door Linkage Assembly	2
7	CHain Link	#35 Chain and master link	2
8	151-745	Bottom Door Support	1
9	151-510	Door Closer Crank	1



Magnetic Reed Switch and Magnet

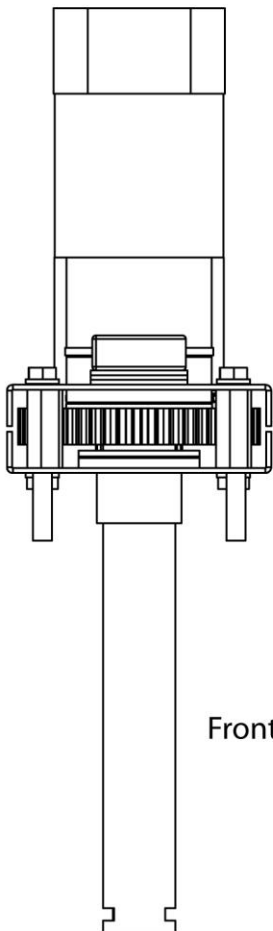
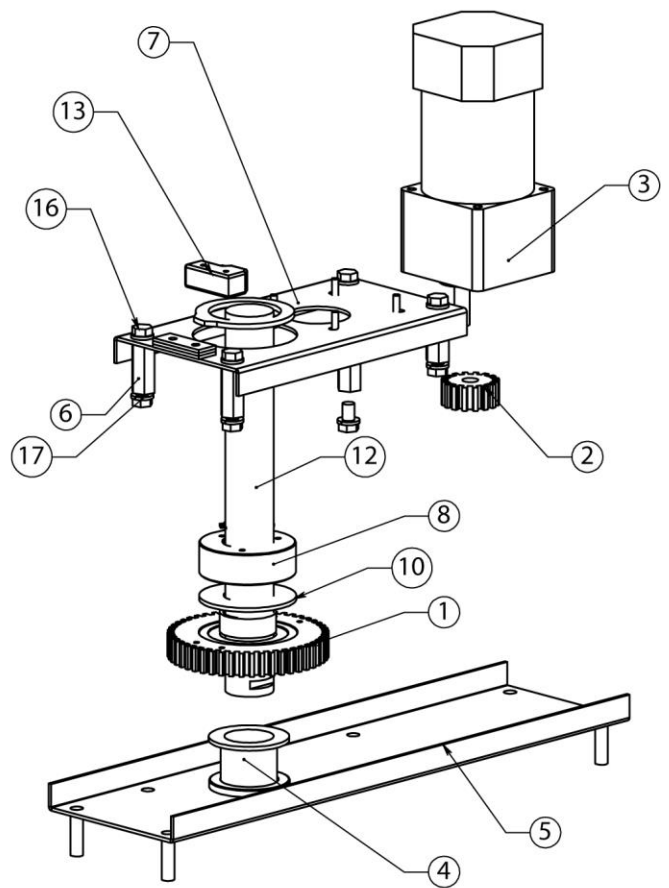


Doors Closed

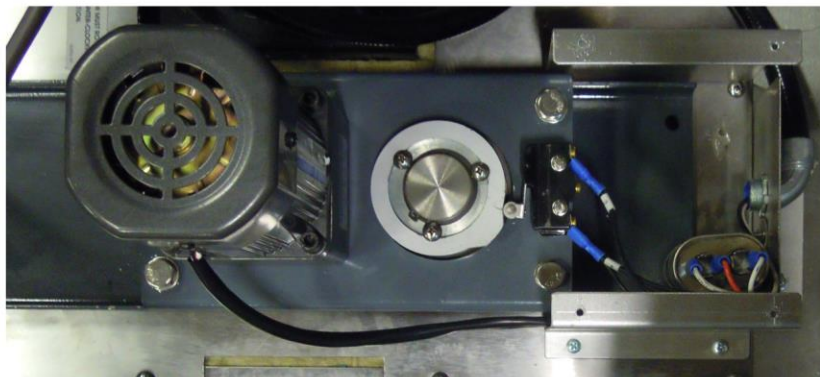


Doors Open

ITEM NO.	PART NUMBER	DESCRIPTION	Qty
1	73000-06a	DRIVEN GEAR	1
2	73000-05a	MOTOR Gear	1
3	30200-65	MOTOR ROTATION DRIVE LRO - NEW	1
4	70200-11	BUSHING 1.53 IN.	1
5	151-739	Rotator Bottom Assembly	1
6	150-150-2	Rotator Spacers	4
7	151-740	Rotator Top Assembly	1
8	50803-002	DRIVE COLLAR	1
9	70200-13	BUSHING CHAIN GEAR	1
10	70200-14	WASHER FRICTION THRUST	1
11	20601-04	SNAP RING 1.4"	1
12	151-482	Drive Shaft, Mini-Rack Oven	1
13	30301-15	RACK OVEN ROTATOR ASSEMBLY MICROSWITCH	1
14	20104-20	1/4-20 X 3/4" HHCS ZC	4
15	20202-05	WSHR PLT 1/4 LOCK SPLIT, SS	4
16	20104-09	3/8 - 16 X 5/8 CAP SCREW	8
17	20202-09	WSHER LOCK 3/8" STD SPLIT	8
18	20105-20	3/8-16 X 1/2 CUP POINT SET SCREW	1
19	20105-04	6m x 10mm SET SCREW	2
20	151-523	Cam, Rotator	1
21	151-524	Spacer, Microswitch	3



Front View

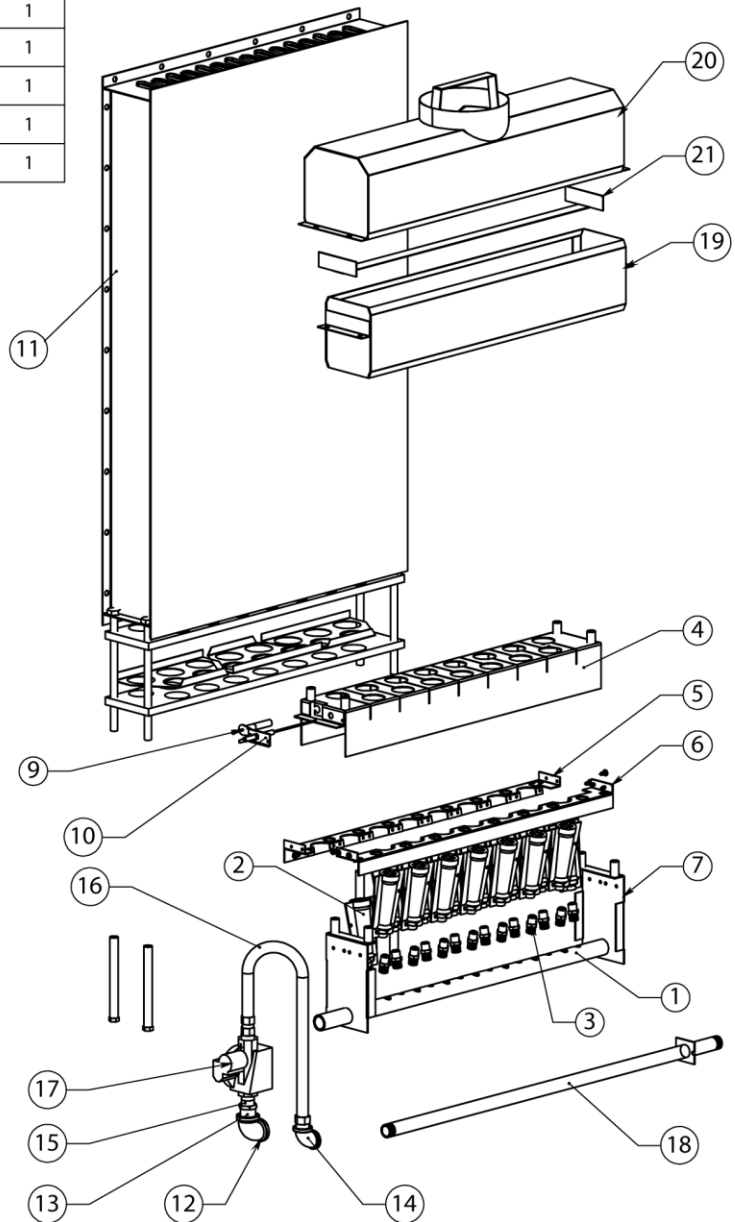


Top View of Motor Assembly

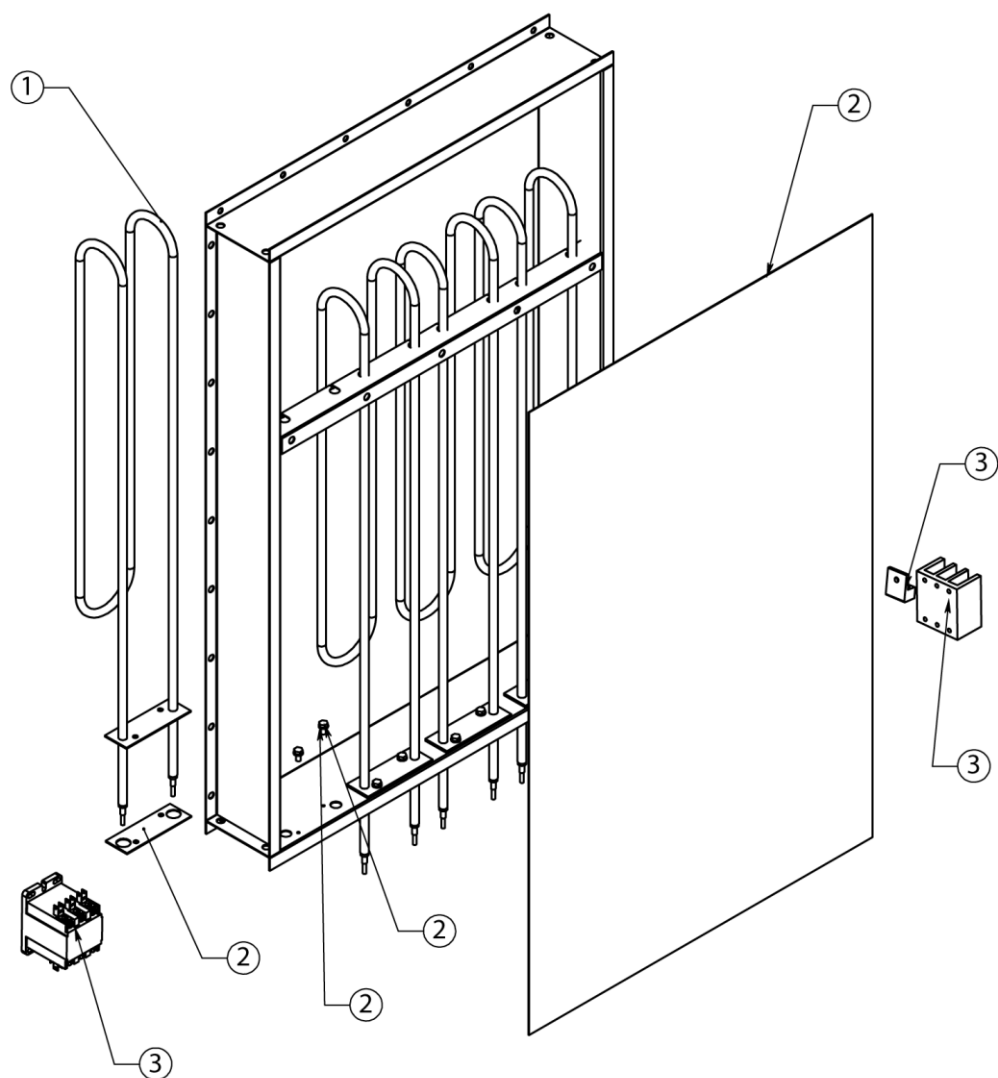
ITEM NO.	PART NUMBER	DESCRIPTION	QTY.
1	151-310	Manifold, Inshot burner	1
2	80002-14	Burner, Inshot w/.25 insert	15
3	80400-01	Burner Orifice*	15
4	151-160	Burner Box	1
5	151-311	Mount, Burner-Right	1
6	151-312	Mount, Burner-Right	1
7	151-313	End, Burner Assembly	2
8	20103-11	SCW, 10-16 X .500 PAN HD PHL TEK	8
9	80302-12	Igniter, Hot Surface - LRO/LMO	1
10	41100-36-1	FLAME SENSOR - STRAIGHT 4.11"	1
11	151-702b IPB	Heat Exchanger-Burner Assembly	1
12	70305-09	PIPE 90 DEG ELBOW S/S 3/4" NPT	1
13	70307-02	PIPE REDUCER 3/4 X 1/2 BLACK IRON	1
14	70305-01	1/2" Elbow, Steel	1
15	70302-08	PIPE NIPPLE 1/2 CLOSE BLK IRON	1
16	70302-09	Gas Connector, 18" 1/2 MPT	1
17	80505-15	Valve, Gas Combo, LMO	1
18	151-215	Gas Pipe Assembly	1
19	151-719	Chimney	1
20	151-722	Draft Diverter Assembly	1
21	151-727	Exhaust Restrictor Assembly	1

*Orifices are sized as follows:
 3/64"(.0468), 1.19mm Nat. Gas, @ 3.5 W.C.
 #65 (.0350), 0.889mm Propane, @ 5.0" W.C.

Burner/Heat Exchanger Assembly
 151-763 IPB



ITEM NO.	PART NUMBER	DESCRIPTION	QTY.
1	11091-1	Heating Element 4250W@240	4
2	151-164b	Cover, Heat Exchanger	1
2	150-907	RACK OVEN ELEMENT GASKET	4
2	20202-01	MS Hex 6mm x 12 mm	8
2	20300-01	Int Star Lock Washer 6 mm	8
3	30500-07	TERMINAL BLOCK 3 POLE LG. 125A	1
3	30700-17	Contactor 40A, 24v Coil	1
3	31200-08	Ground lug - 2 Hole	1



Electric Heat Components
151-703-1 IPB

LBC Limited Warranty

LBC Bakery Equipment ("LBC Equipment") has been skillfully manufactured, carefully inspected and packaged to meet rigid standards of excellence. LBC Bakery Equipment Company (LBC) warrants products produced and sold by LBC and its duly authorized agents, against defects in materials and workmanship within the following limitations:

What is provided:

- Limited replacement parts as specified below, including standard ground shipping from LBC or service parts center when required.
- Limited labor for repair as specified below, including authorized service agent's transportation, portal to portal, up to one hundred (100) miles round trip and two (2) hours travel time.
- LBC, or an authorized service representative, will repair or replace, at LBC's sole discretion, any LBC equipment, including but not limited to the listed exclusions.

Coverage Period:

Extending from the date of shipment from LBC or its duly authorized dealer/distributor for the specified period.

- LRO and LMO Model Rack Ovens, LRP Model Rack Proofers and LRPR Model Retarder Proofers for a period of one (1) year limited parts and labor.
- Replacement parts shall be warranted for a period of ninety (90) days after installation by an authorized LBC service agent.

Conditions:

- Covered equipment must have been properly installed and according to the requirements of the installation manual and all applicable local codes.
- The equipment shall not have been abused, misused or neglected or used for purposes other than intended by LBC.
- Water connected to the appliance shall have been in compliance with the following requirements:
 - Cold water, 30 to 80 PSI
 - pH between 7 and 7.5
 - Conductivity less than 1/500,000 Ω per inch
 - Total dissolved solids less than 100 ppm
 - Hardness from 6.3 to 8.8 grains per gallon
 - Maximum Salinity and Ion content:
 - Chlorides:* < 30 ppm
 - Sulfates:* < 40 ppm
 - Iron:* < 0.1 ppm
 - Copper:* < 0.05 ppm
 - Manganese:* < 0.05 ppm

Conditions (cont):

- It is the responsibility of the purchaser to install and maintain the water supply to the appliance. Failure to provide satisfactory water quality of the appliance in accordance with the operating manual requirements can cause damage to internal components and will VOID the warranty.
- All repair work is to be performed by an LBC authorized service agent.

- Equipment must be at the installation location of the original purchaser/user and shall not have been resold or reclaimed by another party.
- LBC equipment is for commercial use only. If sold as a component of another (OEM) manufacturer's equipment, or if used as a consumer product, such equipment is sold AS IS and without any warranty.
- Conditions of sale of the equipment shall have been met in full.
- The request for repair shall be made within the limited period of the warranty.

Failure to meet the above conditions will void this warranty

Exclusions:

This warranty does not cover the following:

- Routine general maintenance, or periodic adjustment
- Thermostat calibration after the first 30 days of use
- Lamps, Gaskets, Oven Racks and other consumable parts
- Air and gas burner adjustments
- Fuse replacement
- Cleaning and adjusting burners and pilot burners
- Rack oven shutter adjustments
- Repairs adjustments and corrections in the refrigeration portion of retarder/proofer resulting from the improper installation
- Retightening of screws and fasteners
- Failures caused by erratic or inadequate electrical, water, ventilation or gas service
- Unauthorized repairs
- Premature rusting, corrosion, or mineral build up caused by incoming water
- Attached water treatment systems
- Expedited freight on replacement parts other than standard ground shipments
- Ordinary wear and tear
- Use of the equipment for purposes other than those intended including non-commercial use such as residential or domestic
- Appliances installed outside the contiguous U.S., including Alaska and Hawaii, and Canada
- Incidental costs, charges, loss of business and damages as incurred by the user or others as a result of the use or failure of the equipment
- Work and workmanship of the authorized service agent or others in the repair of the equipment
- Other failures that are beyond the reasonable scope of this warranty
- Damage caused during shipment is to be reported to the carrier, is not covered under this warranty, and is the sole responsibility of the purchaser/user
- Natural disaster

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