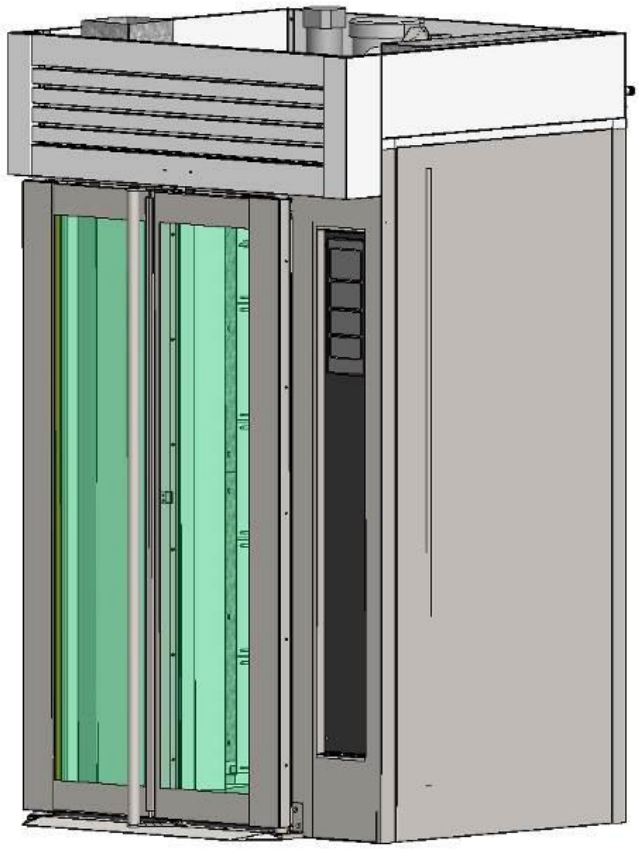
Manufacturers of Bakery and Foodservice Equipment



MODELS LMO Max-E & LMO Max-G

ROTATING RACK OVEN
INSTALLATION and SERVICE MANUAL

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

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

LBC BAKERY EQUIPMENT, INC.
6026 31st Ave NE
Tulalip, WA 98203, USA
Toll Free: 888-722-5686
E-mail: sales@lbcbakery.com
www.lbcbakery.com

Rev E 1/2017

READ FIRST (Part 1 of 2)

ALL OPERATORS OF THIS EQUIPMENT MUST BE OF LEGAL AGE TO OPERATE SUCH EQUIPMENT AND MUST BE FAMILIAR WITH AND UNDERSTAND ALL CAUTION LABELS.

READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL. IT IS THE RESPONSIBILITY OF THE OWNER/OPERATOR OF THIS APPLIANCE TO TRAIN, SUPERVISE AND AUTHORIZE ANY PERSON DESIGNATED AS AN OPERATOR. ALL OPERATORS MUST READ AND UNDERSTAND THIS MANUAL.

IMPORTANT

GAS OVENS: IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNIT AT MAIN SHUTOFF VALVE AND CONTACT YOUR 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. DO NOT OPERATE, CLEAN OR SERVICE THIS MACHINE BEFORE READING THIS MANUAL AND UNDERSTANDING COMPLETELY THE SAFETY INSTRUCTIONS FOUND HEREIN AND ON THE MACHINE'S LABELS.

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

KEEP AREA AROUND THE OVEN CLEAR OF COMBUSTIBLES.

GAS OVENS: DO NOT OBSTRUCT COMBUSTION AND VENTILATION OPENINGS ON THE OVEN.

WIRING SCHEMATICS ARE LOCATED BEHIND THE APPLIANCE CONTROL PANEL IN CONTROL COMPARTMENT.

READ FIRST (Part 2 of 2)

WARNING

THIS APPLIANCE IS EQUIPPED WITH A THREE-PRONG (GROUNDED) PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD. PLUG DIRECTLY INTO A THREE-PRONG RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS PLUG.

WARNING

DISCONNECT FROM POWER SOURCE WHEN CLEANING AND/OR SERVICING THIS MACHINE.

WARNING

NEVER ATTEMPT TO CLEAN THIS MACHINE WHILE IT IS HOT OR HEATING AS RISK OF SERIOUS INJURY COULD RESULT.

WARNING

NEVER OPERATE THIS MACHINE WITH SAFETY COVERS OR INSPECTION PLATES REMOVED OR WITH SAFETY SWITCHES INOPERATIVE.

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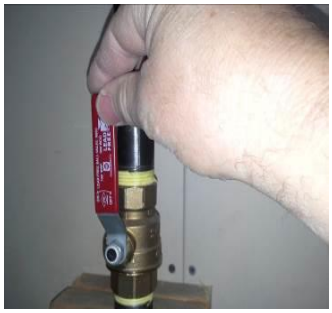
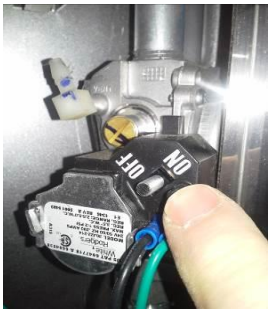
GAS OVENS: LIGHTING & SHUTDOWN

Lighting Instructions

After Long-Term Shutdown

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





3. Keep the gas valve door open until the burner lights the first time.

WARNING

IF THE BURNER DOES NOT LIGHT, TURN OFF ALL GAS TO THE OVEN FOR 5 MINUTES AND THEN BEGIN AT STEP 1.

Daily Use

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

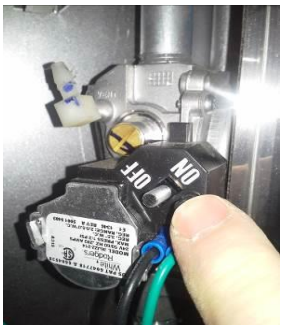
Shutdown Instructions

Daily Use

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

Long-Term Shutdown

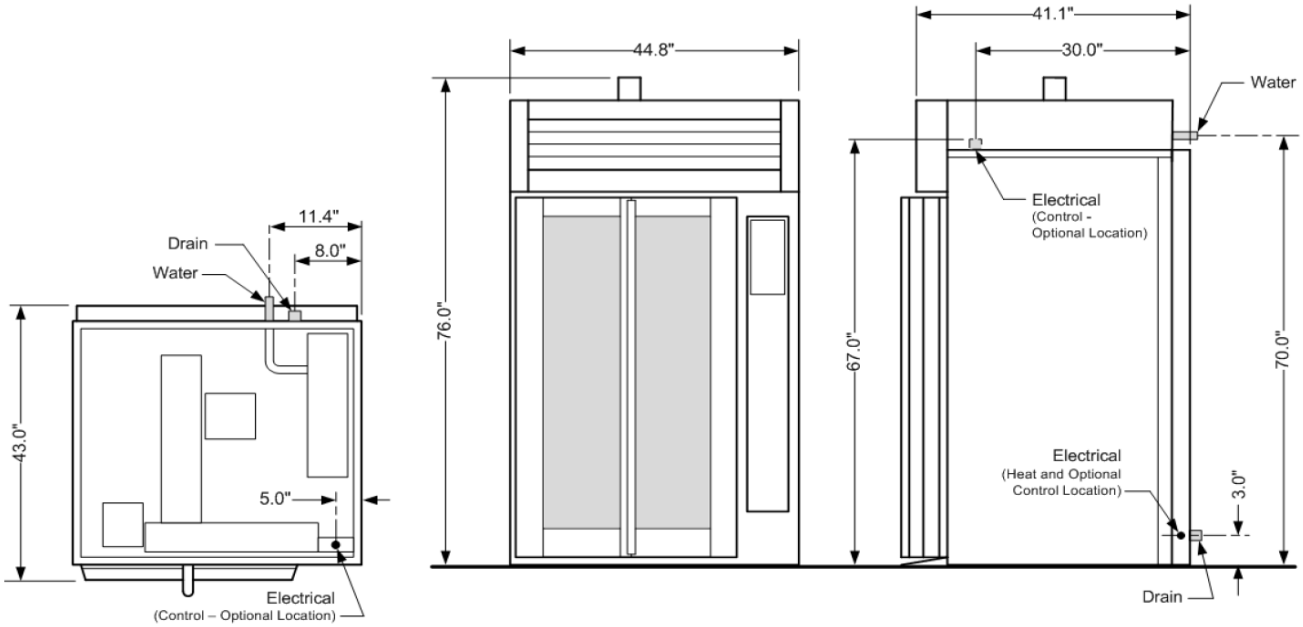
Open the gas valve access door located behind the control panel. Switch the gas valve to "OFF" and turn off the gas supply to the oven.



ELECTRIC OVENS: SPECIFICATIONS

Installation Requirements

- Oven ships fully assembled and will fit through a 36” door opening with removal of the oven door assembly, valence and back panel. Check local codes to determine if the oven needs to be installed under a hood.
- Clearance to Combustibles: 1” from back and sides, 18” from top
- Flooring: Appliance must be installed on a floor of noncombustible construction with noncombustible flooring and surface finish and with no combustible material against the underside thereof, or on noncombustible slabs or arches having no combustible material against the underside. Such construction shall in all cases extend not less than 12” beyond the equipment on all sides.



Water Quality Requirements

Parameter	Value	Parameter	Value
Alkalinity	< 22 ppm	Magnesium	< 0.65 ppm
Aluminum	< 17 ppb	pH	8.5
Calcium	< 3.3 ppm	Sodium	< 8.5 ppm
Free Chlorine Radical	< 0.6 ppm	Total Hardness	< 11.9 ppm

Utility Requirements

Total kW	Voltage, ph, Hz	MCA	MOP	Water	Drain
24.0 (Heaters)	208V, 3ph, 60Hz	85	100	1/2"NPT, cold water, 0.75 gpm @ 45 psi min	3/4"NPT, route to air gap drain
	240V, 3ph, 60Hz	75	85		
	480V, 3ph, 60Hz	35	55		
0.7 (Control)	120V, 1ph, 60Hz	15	15		

GAS OVENS: SPECIFICATIONS

Installation Requirements

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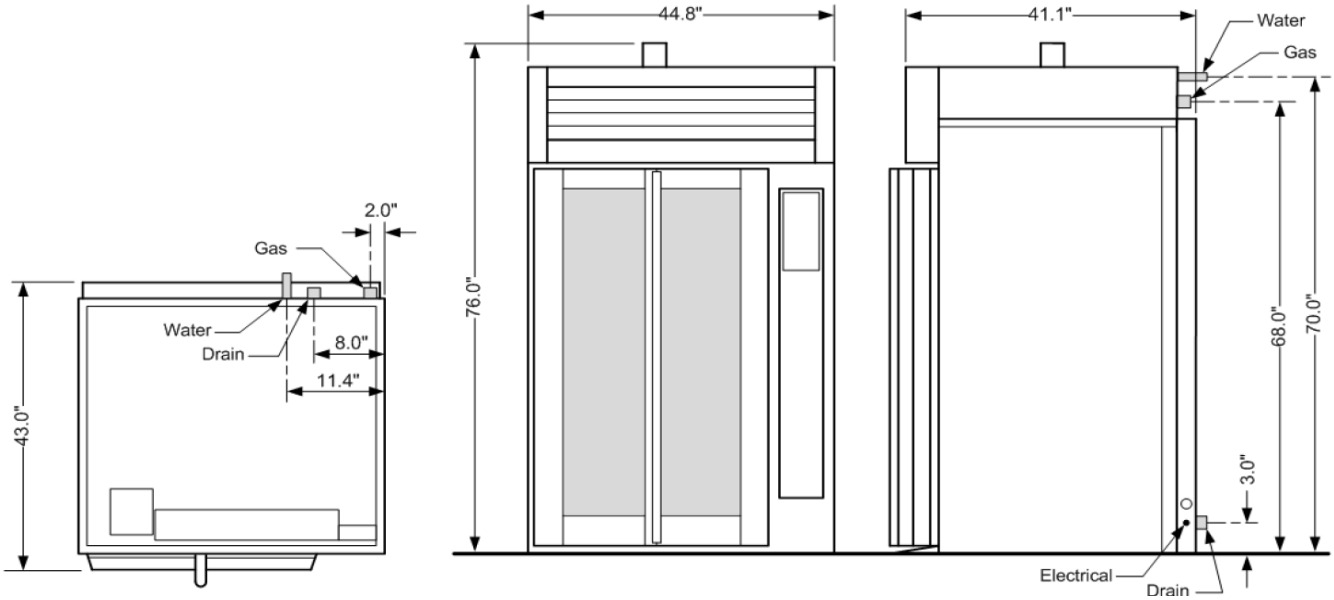

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Calcium	< 3.3 ppm	Sodium	< 8.5 ppm
Free Chlorine Radical	< 0.6 ppm	Total Hardness	< 11.9 ppm

Utility Requirements

Electric	Gas	Water	Drain
120V, 15A, 60Hz dedicated circuit; NEMA 5-15R receptical required	1/2"NPT connection, 125 kBTU/hr, supply pressure = 5 - 14 inwc	1/2"NPT, cold water, 0.75 gpm @ 45 psi min	3/4"NPT, route to air gap drain

SAFETY CONSIDERATIONS

Your LBC Bakery Equipment 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 operation and maintenance of appliance.

B) All operations, maintenance and repair of oven must be performed by properly trained and qualified personnel, and all operations, maintenance and repair must be performed in a diligent manner. It is **responsibility of owner/operator** to ensure proper training and diligence of any person coming into contact with either oven or output (product, exhaust or otherwise) of oven. It is **responsibility of owner/operator** to ensure oven is 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 **sole responsibility of user** to establish, schedule and enforce frequency and scope of these programs in keeping with recommended practice and with due consideration given to actual operating conditions.

D) The units must be operated within limits which will not exceed working limits of any component.

RECEIVING

CAUTION

THIS APPLIANCE WEIGHS MORE THAN 1000 LBS. FOR SAFE HANDLING, INSTALLER SHOULD OBTAIN HELP AS NEEDED OR EMPLOY APPROPRIATE MATERIAL-HANDLING EQUIPMENT (SUCH AS A FORKLIFT, DOLLY OR PALLET JACK) TO REMOVE THE UNIT FROM ITS PACKING MATERIALS AND MOVE IT TO THE PLACE OF INSTALLATION. NOTE: IF REQUIRED, YOU CAN REMOVE THE INNER RIGHT WALL COVER AND REMOVE THE STEAMER MASS IN FOUR SECTIONS.

Upon receiving the appliance, immediately check for damage (both visible and concealed) and loss. **Visible damage must be noted on the freight bill at the time of delivery and signed by the carrier's agent.** Concealed damage or loss means damage or loss which does not become apparent until the merchandise has been uncrated. **If concealed damage or loss is discovered upon unpacking, make a written request for inspection by the carrier's agent within 15 days of delivery.** All packing material should be kept for inspection. **DO NOT return damaged merchandise to LBC Bakery Equipment, Inc.; you must file your own claim with the carrier.**

INSTALLATION (Part 1 of 4)

General Information

This appliance, when installed, must be electrically grounded in accordance with state and local codes, or in the absence of local codes, with the *National Electrical Code (ANSI/NFPA 70)* or the *Canadian Electrical Code (CSA C22.2 No. 3, latest edition) as applicable.*

The appliance requires some assembly by an authorized LBC trained service technician.

Do not enclose the top of the appliance to other construction. The top of the oven must be accessible for service and must not be enclosed or covered. This clearance may be gained by removing baffles, filters and other components, provided that removing the components does not create a hazard. Gas Ovens: The top of the oven must also be open and have adequate air supply for combustion.

WARNING

THIS APPLIANCE MUST BE INSTALLED WITH A MINIMUM OF 1 INCH CLEARANCE FROM SIDES AND BACK AND 18 INCHES CLEARANCE FROM THE TOP TO COMBUSTIBLE SURFACES.

WARNING

THIS APPLIANCE MUST BE INSTALLED ON A NON-COMBUSTIBLE FLOOR EXTENDING 12 INCHES BEYOND THE APPLIANCE, WITH NON-COMBUSTIBLE CONSTRUCTION UNDER THE FLOOR.

General Information – Gas Ovens

This appliance must be installed under a ventilation hood.

This appliance must be connected to a gas shutoff valve in accordance with *CSA 9.1-M97* – ANSI Z21.15-1997 and Addenda CGA 9.1 a-2001 – Z21.15a-2001, Manually Operated Gas Valves for Appliance, Appliance Connector Valves and End Valves.

The installation of this appliance must conform with local codes, or in the absence of local codes, with the *National Fuel Gas Code (ANSI Z223.1/NFPA 54)* or the *Natural Gas and Propane Installation Code (CSA B149.1)* as applicable, including:

- The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi.
- The appliance must be isolated from the gas supply piping system by closing its individual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi.

This appliance is configured to operate on natural gas or propane gas. A gas conversion kit is available for this appliance. See the name plate on the appliance to determine if the appliance is configured for natural gas or propane gas. For conversion instructions, see the “Natural/Propane Gas Conversion” section of this manual.

INSTALLATION (Part 2 of 4)

Uncrating and Moving

1. Move oven to area where it is to be installed. NOTE: If the oven is to be moved through a 36" door, see section directly below.
2. Disassemble crate. Use caution to avoid damage to oven with pry bars or nail removers.
3. Remove plastic wrap and padding from outside of oven. Remove components from inside of the oven.
4. Use a fork lift to lift oven off of shipping skid. Slide forks under outer wall of oven. **Do not lift at middle of oven floor.** As an alternate method, oven is equipped with lifting eyes on top. Connect a chain or lifting strap capable of lifting 2000 pounds to the two lifting eyes to raise oven off of skid. Place oven on floor close to its final location.

Moving Oven through a 36" Doorway

1. Disassemble crate. Use caution to avoid damage to oven with pry bars or nail removers. Remove plastic wrap and padding from outside of oven. Remove components from inside of the oven.
2. Remove top access cover of oven. Remove two screws on top of forward valance, then tilt access cover forward and lift it out.
3. Open loading doors. Remove door latch cam follower.
4. Remove valance assembly by removing the four screws attaching it to side trim. Slide the valance forward.
5. Remove top trim.
6. Remove screw attaching magnetic reed door switch to front of oven above control. Allow switch to hang in position.
7. Remove door assembly.

WARNING

DOOR ASSEMBLY IS HEAVY. USE EVERY PRECAUTION TO AVOID PINCHING FINGERS. USE ASSISTANCE TO MOVE DOOR ASSEMBLY.

   a. Remove the two screws attaching the lower door hinge to the front of the oven on both doors.
   b. Remove the screws connecting the oven floor to the threshold.
   c. Remove the four screws connecting the door mechanism to the front of the oven at the top of the door assembly. **Use caution to keep fingers out of pinch points.**
   d. Carefully move door assembly away from front of oven without tilting it. Wrap door assembly with stretch wrap, rope or tape to keep doors from opening or moving.
   e. Prop door in a safe location. Make sure it will not fall.

8. Gas Ovens: Remove two screws from gas inlet pipe bracket at back of oven. Push gas pipe forward so it clears door opening.
9. Remove power cord and rear panel from oven.
10. Move the oven through doorway sideways. NOTE 1: Oven weighs more than 1000 lb. If required, you can remove inner right wall cover and remove steamer mass in four sections. NOTE 2: Oven floor can be removed if necessary to lift oven from the inside.
11. Replace all components removed in steps 1 through 10.

INSTALLATION (Part 3 of 4)

Setting the Oven in Place

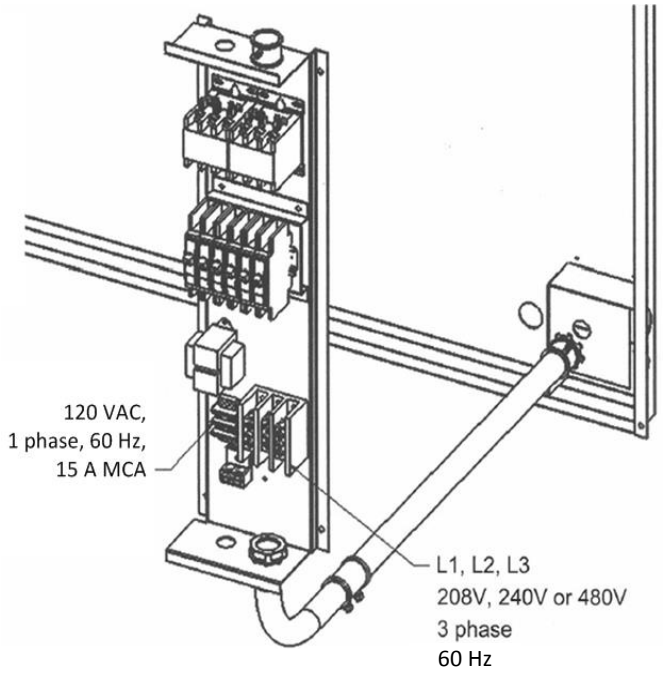
1. Locate the oven in final location. Refer to "Specifications" section of this manual, "Installation Requirements" notes, for clearance to combustibles specifications.
2. Confirm floor is non-combustible and is supported by non-combustible construction.
3. Confirm there are no buried electrical wires or conduit, pipes or other utilities beneath oven.
4. Level oven by installing stainless steel shims under four corners as required. NOTE: Keep oven directly on floor if possible.

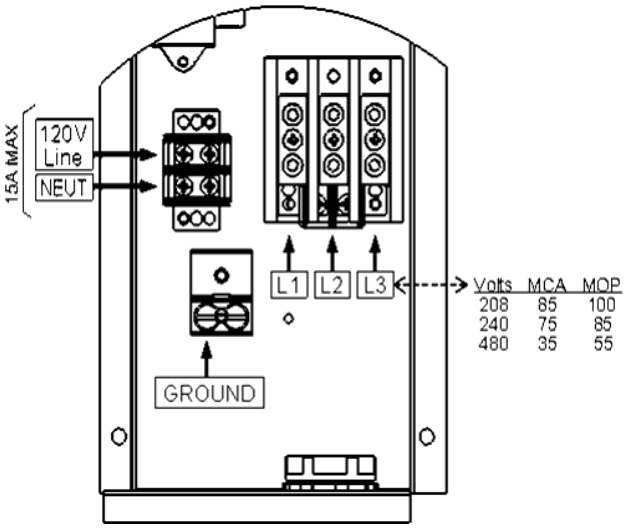
Electrical Connections

Both electric and gas ovens require connection to 120 VAC, 15 amp dedicated service. Gas ovens are shipped with cord and plug. Do not tamper with or modify plug or ground connection on cord.

Electrical Connections – Electric Ovens

Oven electrical connection for heat circuit is located in electrical box in control compartment. A 1" conduit raceway is provided to a junction box in lower right rear of oven.





Gas Supply Specifications – Gas Ovens

1. Confirm available gas type is same as that stated on name plate of oven.
2. Confirm gas supply is regulated. Maximum pressure is not to exceed 14 inwc or 1/2 psi. Confirm supply is adequate for 125 kBTU per hour. Gas supply pipe should not be less than 3/4" NPT.
3. Confirm that an approved gas shutoff valve is installed before the appliance.
4. Connect gas supply to oven using an approved 3/4" gas supply connector. Use only sealant approved for gas connections.

INSTALLATION (Part 4 of 4)

Water Connection

This appliance must be installed with adequate backflow prevention in accordance with applicable federal, state and local codes.

1. Confirm availability of cold water near connection point on top of oven.
2. Confirm that there is a water shutoff valve within reach of connection point.
3. If necessary, install and connect a water treatment device at water supply connection downstream from water shutoff valve. An LBC water filtration assembly (no. 72610-48) with carbon block and scale stick cartridges is strongly recommended.
4. Connect water supply to the water solenoid valve on the top of the oven using an approved water connector.

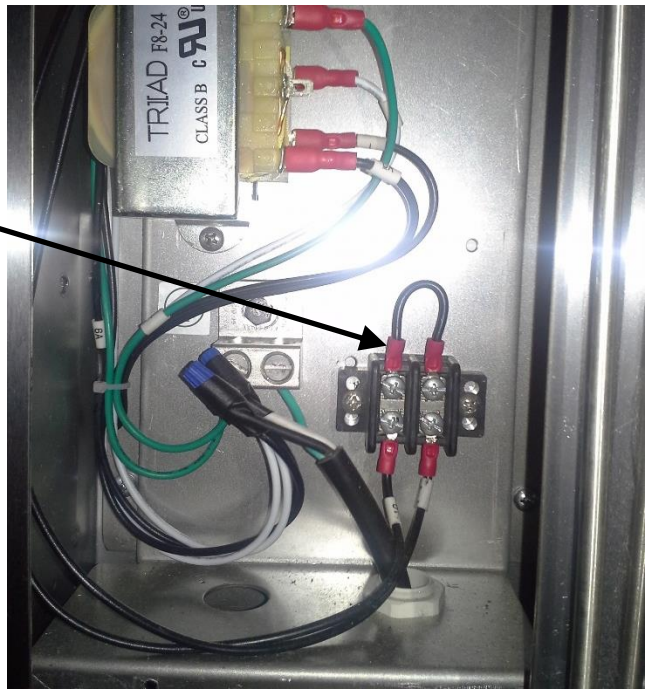
Drain Connection

1. The drain fitting is 3/4" NPTM, located at the right rear corner of the oven.
2. Confirm that an air gap drain is available within 10 feet of the drain connection point.
3. Connect the drain line to the drain fitting using a hose or pipe suitable for connection to a drain and capable of handling 210^{o}F water. The drain line should be 3/4" or larger and must slope 1/4 inch per foot to the drain.

Hood Interface

NOTE 1: Some locations require that the heat output of the oven be interlocked with the operation of the ventilation hood system. The heat circuit interlock connection is located at the electrical connection point in the front of the oven. To interlock the oven heat circuit to the hood, remove the jumper at wires 9 and 10 and connect to a dry contact connection. The interlock device should simply interrupt the 24 volts between wires 9 and 10. NOTE 2: The Commonwealth of Massachusetts requires that the flow of gas to the oven is interrupted when the hood ventilator is not operating.

Hood Ventilator Interlock Connect point. Remove This jumper and connect The interlock here.



GAS OVENS: NATURAL/PROPANE GAS CONVERSION (Part 1 of 2)

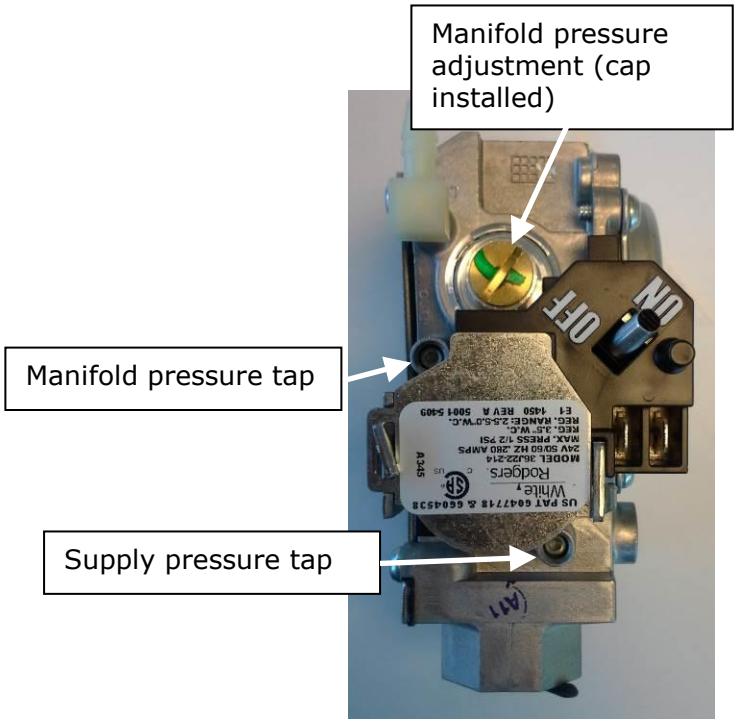
This oven was shipped configured to operate on either natural gas or propane gas. Consult the data plate to determine which fuel the oven is configured for.

The oven can be reconfigured for either natural gas or propane gas.

Gas Pressure

Both **natural gas and propane gas configurations have a manifold pressure setting of 3.5 inwc.** Do not change pressure regulator spring when making conversion. Always confirm gas pressure once conversion is complete.

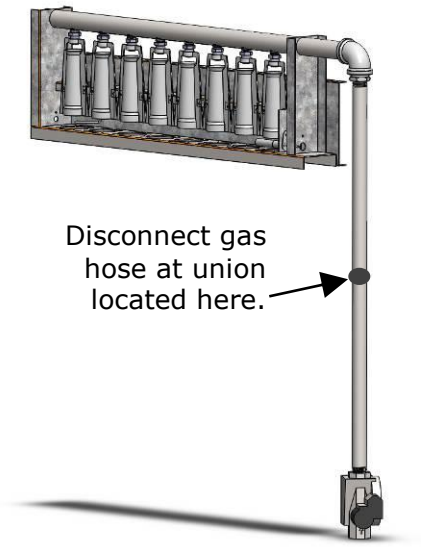
To check manifold pressure, loosen set screw in manifold pressure tap. Install 1/4" hose from manometer on pressure tap. Read manifold pressure with burner on. Tighten set screw when manometer hose is removed.



Burner Orifices

The orifices for each burner are different for natural gas and propane gas. The firing rate is 90,000 BTU/hr.

Natural Gas Orifice is drilled and marked #49.
Propane Gas Orifice is drilled and marked #53.

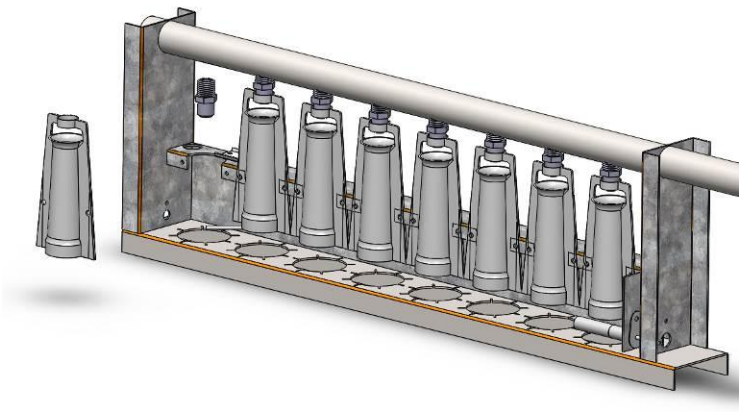


To Change Orifices

1. Turn off the gas supply to the oven at the wall.
2. Remove the burner cover from the top of the oven.
3. Disconnect the electrical wires at the front of the burner for the hot surface ignition and the flame sensor.
4. Disconnect the wires from the gas valve.
5. Disconnect the flexible gas hose at the union located at the end of hose (see illustration).

***GAS OVENS*: NATURAL/PROPANE GAS CONVERSION (Part 2 of 2)**

6. Carefully pull burner assembly up and out of top of oven. Use caution to avoid damaging the hot-surface ignitor and flame sensor on the burner.
7. Remove burners from burner assembly.
8. Remove and replace gas orifices. Clean any sealant or seal tape from orifice threads and manifold. Use only sealant approved for fuel gas.
9. Reassemble burner assembly.
10. Replace burner assembly in oven. Reconnect gas line, hot surface igniter wires and flame sensor wire.
11. Replace burner cover on top of oven.
12. Attach appropriate label provided on data plate to indicate conversion of burner.



THIS OVEN IS CONFIGURED FOR NATURAL GAS	*OR*	THIS OVEN IS CONFIGURED FOR PROPANE GAS

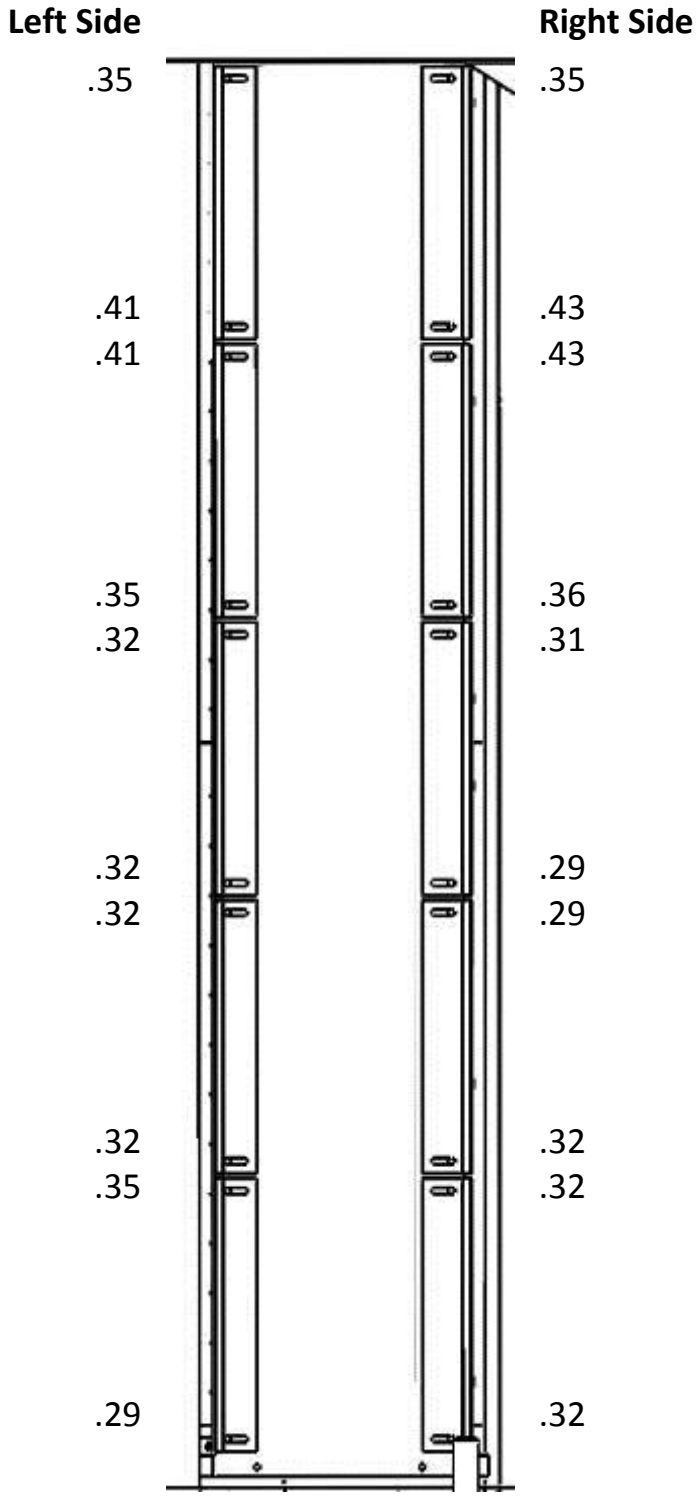
13. Turn on gas supply to oven. Check for leaks.
14. Light oven. Refer to "Lighting & Shutdown" section of this manual.

STARTUP & INSPECTION

1. Gas Ovens: Check all gas connections for leaks. Confirm gas pipe at rear of oven is secured.
2. Check electrical supply:
   a. Confirm that oven is supplied with 120 VAC with a maximum of 15 ampere rating on circuit breaker. Oven must be on a dedicated circuit with no other devices or appliances connected.
   b. Confirm oven is grounded through supply cord or direct electrical wiring.
   c. Confirm heat circuit electrical supply is connected and breakers are sized within the limits shown on data plate or "Specifications" section of this manual.
3. Confirm water supply is on and check for leaks in water supply connection to oven.
4. Confirm that drain line is properly connected to an air-gap drain.
5. Confirm that hood interlock is required. If so, confirm that hood interlock is properly connected and that hood power switch is properly labeled.
6. Check level of oven and confirm that oven is relatively level. It is permissible for the oven to slope to front slightly to assist in draining the floor.
7. Turn on power to oven. Press Power button on control. Confirm oven turns on.
8. Confirm interior lights turn on when the door is open.
9. Close loading door. Confirm oven blower starts and rack lift blade begins to rotate.
10. Adjust temperature set point on control so oven will heat.
11. Gas Ovens: Confirm combustion draft blower on top of oven turns on. Confirm burner ignition (oven temperature will rise).
12. Lower temperature set point. Open loading door.
13. Roll oven rack into oven and close load door. Confirm rack wheels are lifted off of floor by at least 1/2 inch. If necessary, adjust lifting height by moving snap ring up or down on top of rotator shaft. Confirm rack rotation. Open door and wait for rotator to stop. Confirm that rack lifting blade is aligned toward door so it stops about 12 degrees before alignment with door opening (rotator will coast slightly more when oven is hot).
14. Check air-gap settings on pressure panel. Refer to the "Pressure Panel Settings" section, this manual.
15. Adjust thermostat set point to 350°F. Allow oven to reach set point. Check temperature calibration. Refer to T-stat Calibration section of this manual.
16. Set thermostat to 425°F. Check temperature calibration. If oven and actual temp vary by more than 10°F, recalibrate as described in "Control Operation & Setup" section, "Temperature Calibration."

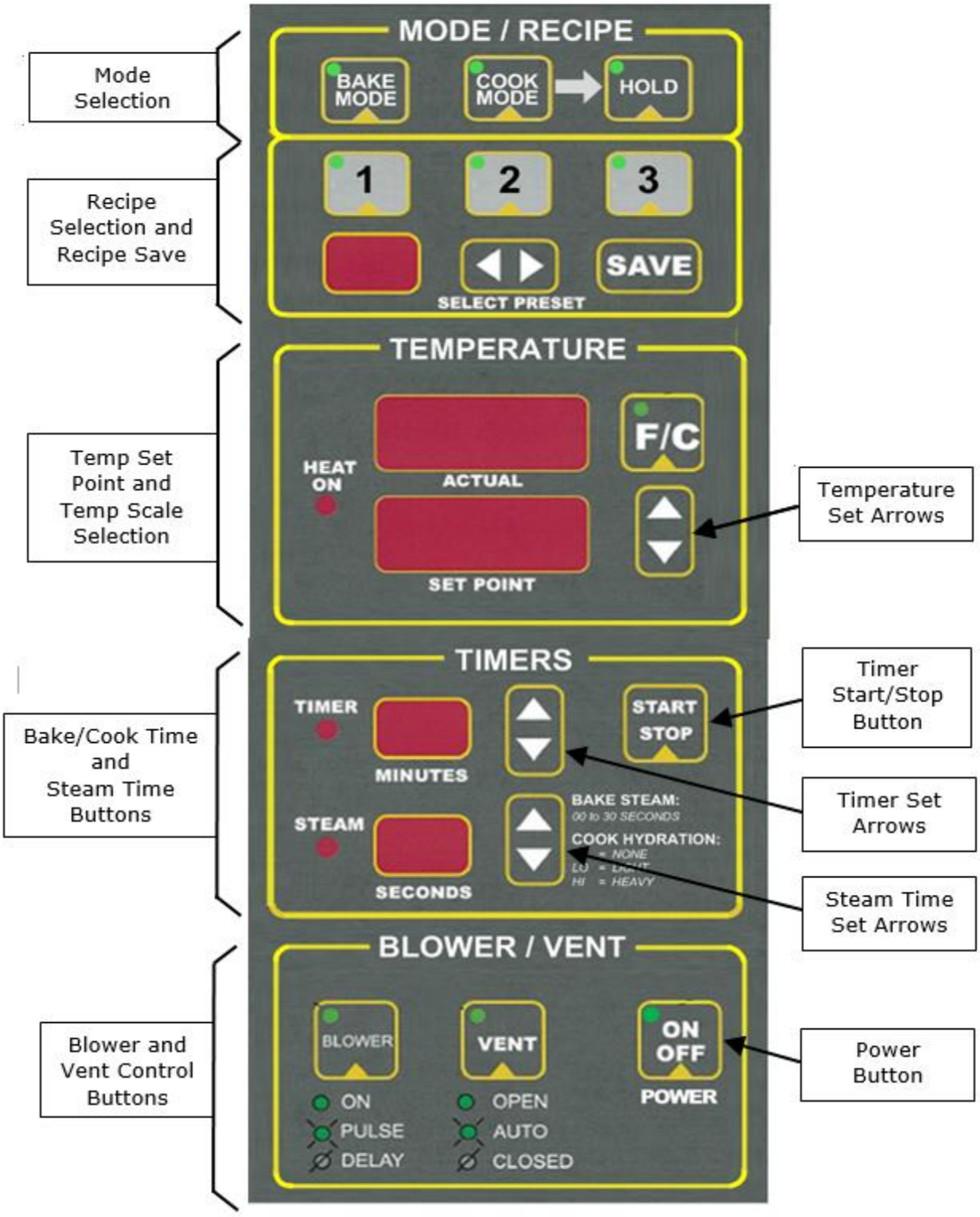
PRESSURE PANEL SETTINGS

Adjust gap between shutter side of air opening adjacent to adjusting screw.



CONTROL OPERATION & SETUP (Part 1 of 3)

Digital oven control with multi-mode functions and 99 recipe memory



CONTROL OPERATION & SETUP (Part 2 of 3)

Control Setback

The appliance control is equipped with a Temperature Setback feature. If oven is left unattended for a period of time, control can adjust temperature set point to a lower setting to conserve energy. The Setback feature can be programmed for setback delay, which determines how long the oven can be left unattended before the setback occurs. Range is 20 to 120 minutes. Setback feature can also be programmed for a particular setback temperature, ranging from 180 to 300^{o}F. To program setback feature:

1. Turn control off.
2. Press and hold F/C button until display is illuminated.
3. Continue to hold F/C Button. Press Time adjust button until time display shows “SB” for setback. Press Steam adjust button until steam display shows “ON” for on or “OF” for off.
4. Press Time adjust button until time display shows “St” for the setback temperature. Press Steam adjust button to change setback temperature. NOTE: Displayed value shown as 1/10 of actual temp. For example, 18 = 180^{o}F.
5. Press Time adjust button until time display shows “Id” for the setback delay time. Press Steam adjust button to change setback delay time. NOTE: Displayed value shown as 1/10 of actual minutes. For example, 2 = 20 minutes.

Illumination Control

Control is also equipped with a feature to turn off interior lights and rack rotation when oven is idle. If timer has not been pressed or the door is closed for more than 30 seconds, control recognize that there is no product in oven and oven is idle. To turn idle illumination feature on or off, do the following:

1. Turn control off.
2. Press and hold F/C button.
3. Continue holding F/C button. Press Time adjust until time display shows “IL”.
4. Press Steam adjust button to change between “On” or “Of.” The “On” setting will keep lights on and rotation on. The “OF” setting will cause interior lights and rotation to turn off during idle periods.

Saving Recipes

Recipes can be saved to the 99 recipe memory. Three Quick Select buttons are available to store your most-used recipes. The save a recipe, do the following:

1. Use the recipe number selector left and right arrow buttons to select the recipe number you wish to use. (Be careful not to overwrite recipes you wish to keep.)
2. Select the desired mode.
3. Set the desired temperature. (Note: Set the desired Hold temperature also.)
4. Set the desired time.
5. Set the desired steam or hydration setting.
6. Set the desired blower and vent settings (Bake Mode only).
7. Press the “Save” button twice to save your recipe.

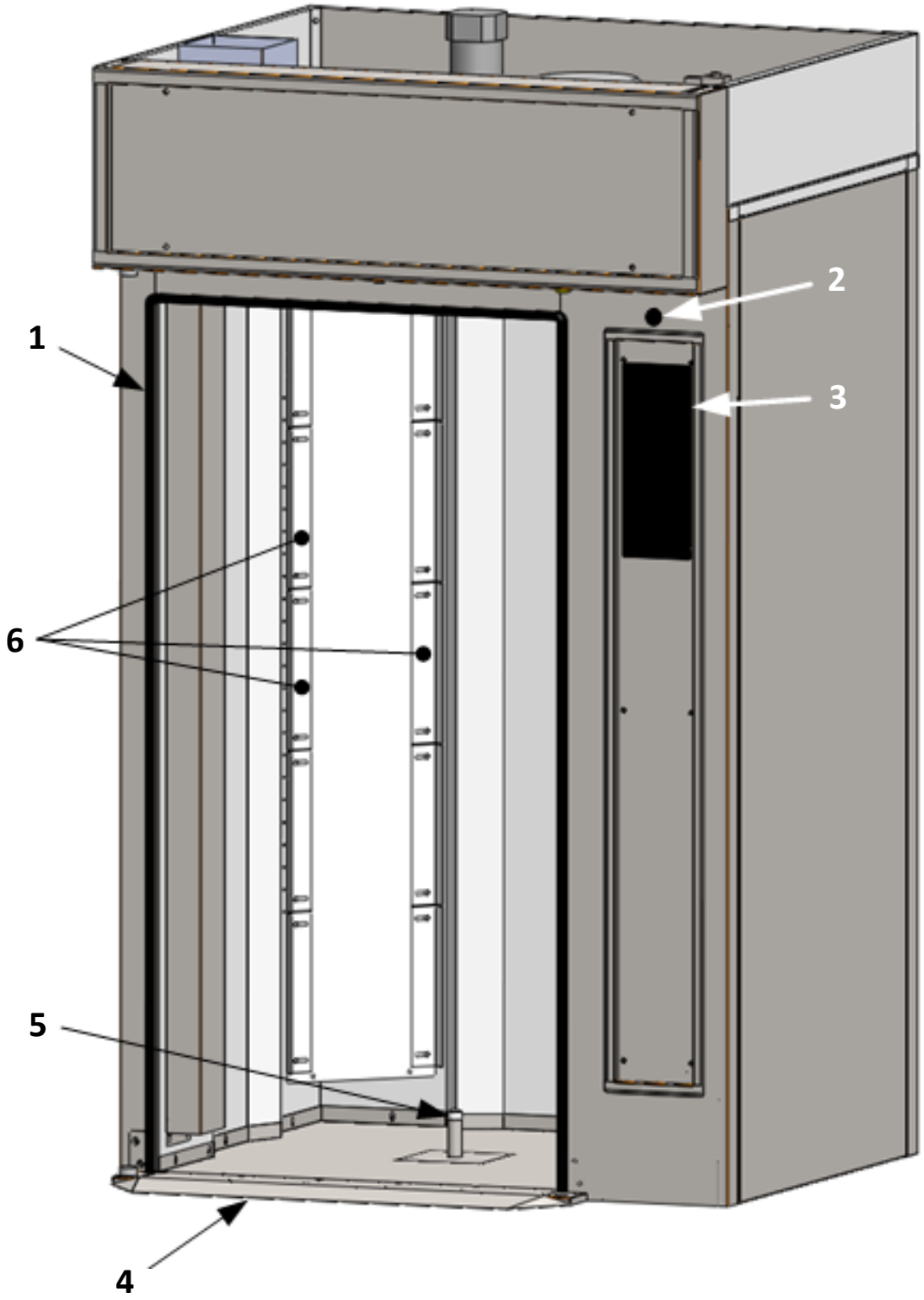
CONTROL OPERATION & SETUP (Part 3 of 3)

Temperature Calibration

1. Place the sensor of an electronic thermometer in the air distribution slot of the pressure panel. Locate the thermometer outside the oven, preferably with the sensor wire over the top door hinge. **Caution: Do not attempt to calibrate the thermostat to a tray thermometer.**
2. Heat the oven to operating temperature (350 to 425^{o}F) and allow the oven to operate for at least 30 minutes at the set temperature with the door closed.
3. With the oven heated to set point, press the "Power" button to turn the control off.
4. Press and hold the temperature "F/C" button until the actual temperature and the offset value are displayed. Compare the displayed temperature to the temperature on the electronic thermometer.
5. Continue to hold the "F/C" button and press the temperature up or down buttons to adjust the offset value. The actual temperature display will adjust to show the recalibrated value. Match the temperature on the display with the temperature on the electronic thermostat.
6. Release the "F/C" button. Press the power button to turn the oven back on.
7. Check the calibration through two heat cycles.
8. Remove the thermometer sensor from the pressure panel air distribution slot.

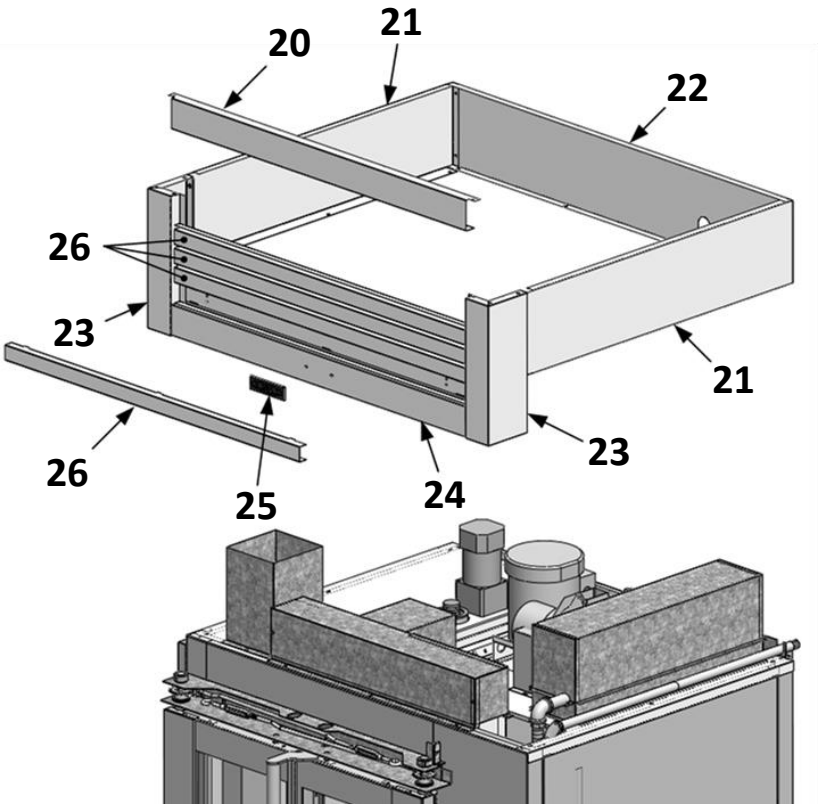
NOTES

ILLUSTRATED PARTS BREAKDOWN (Part 1 of 10)

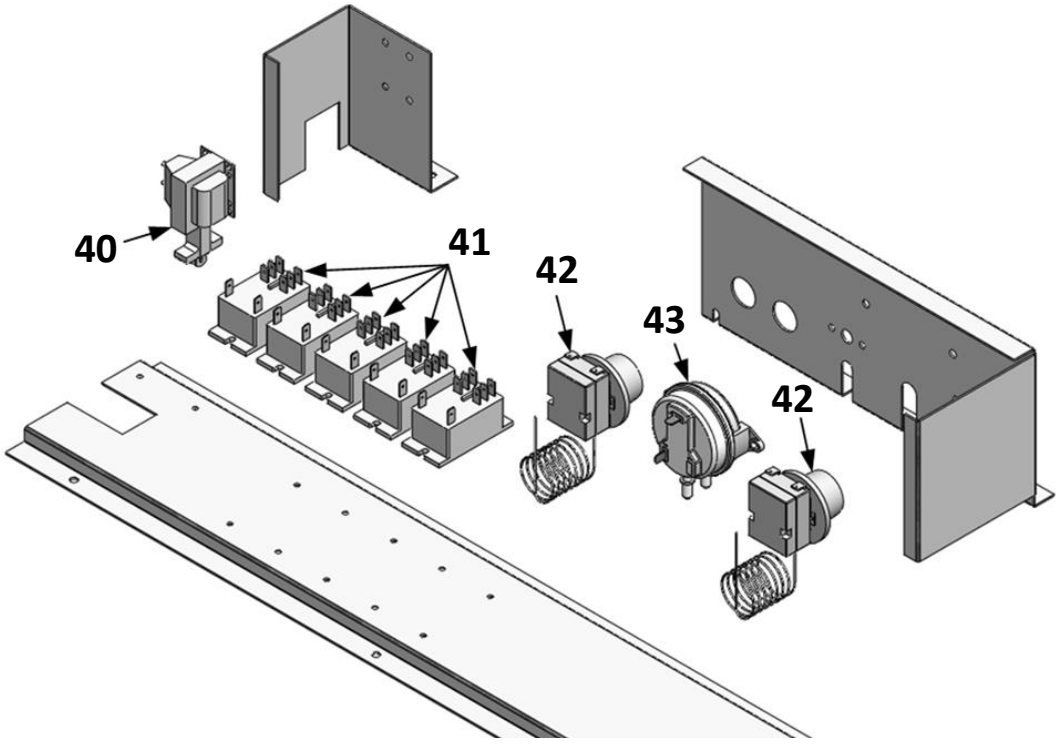


Oven – Front View

ILLUSTRATED PARTS BREAKDOWN (Part 2 of 10)

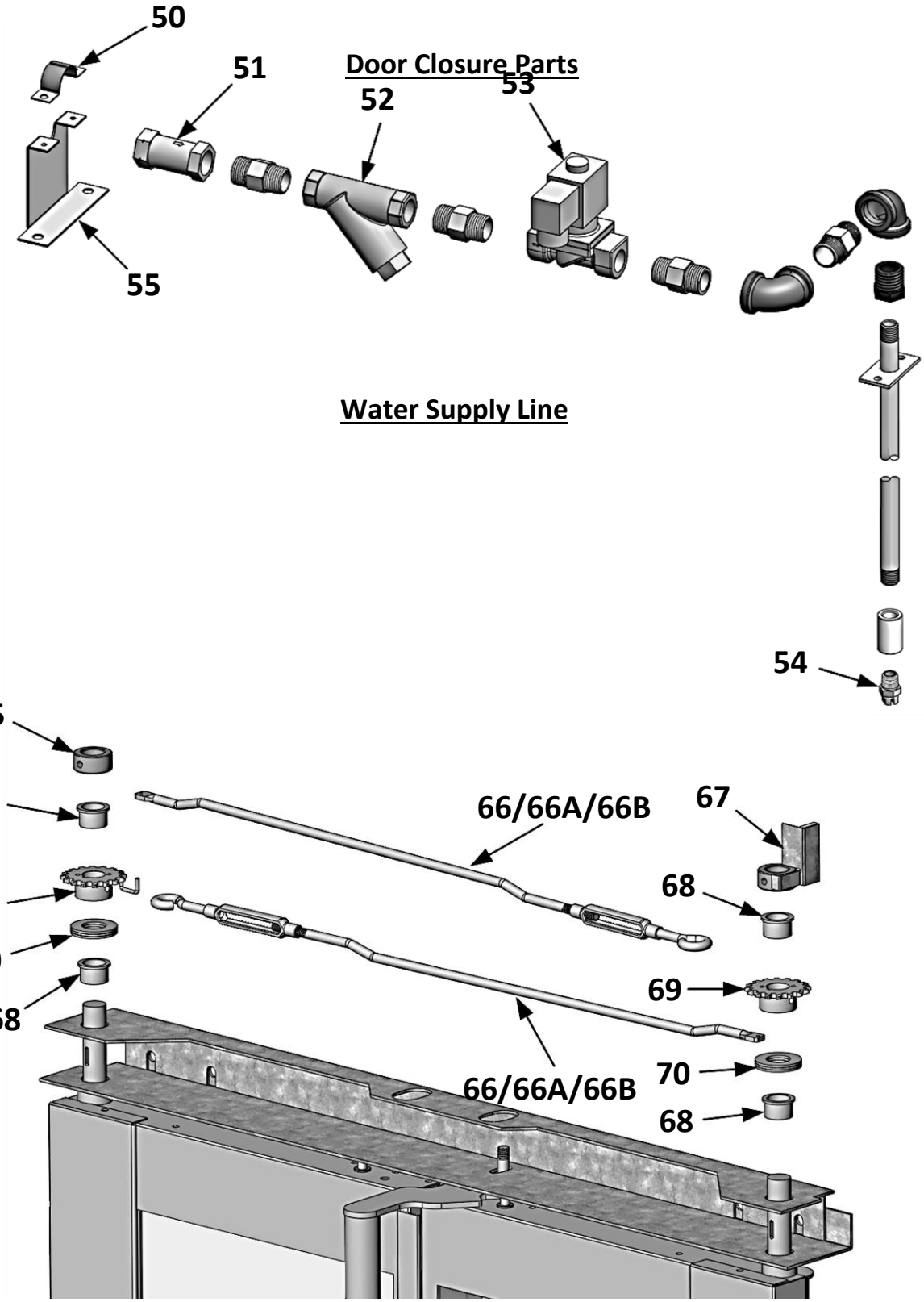


Top Trim

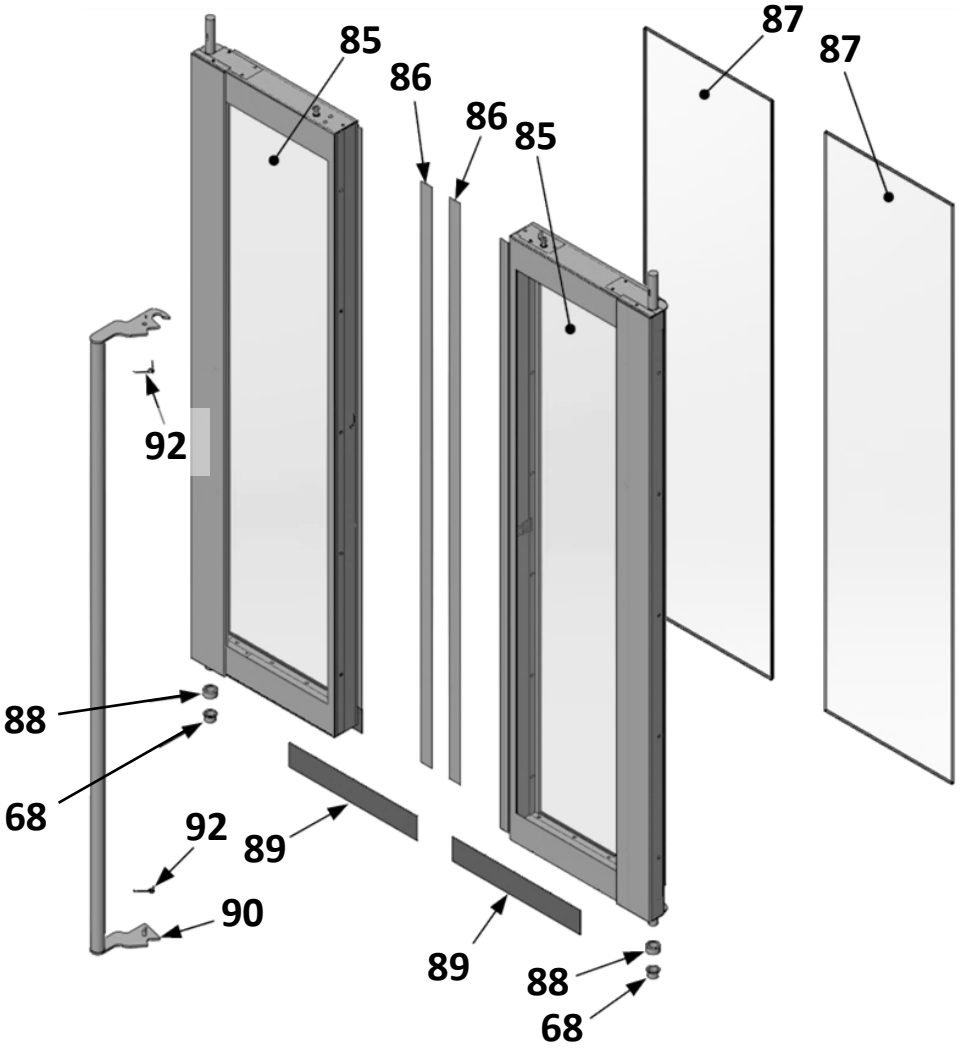


Control Box (Upper Front of Oven)

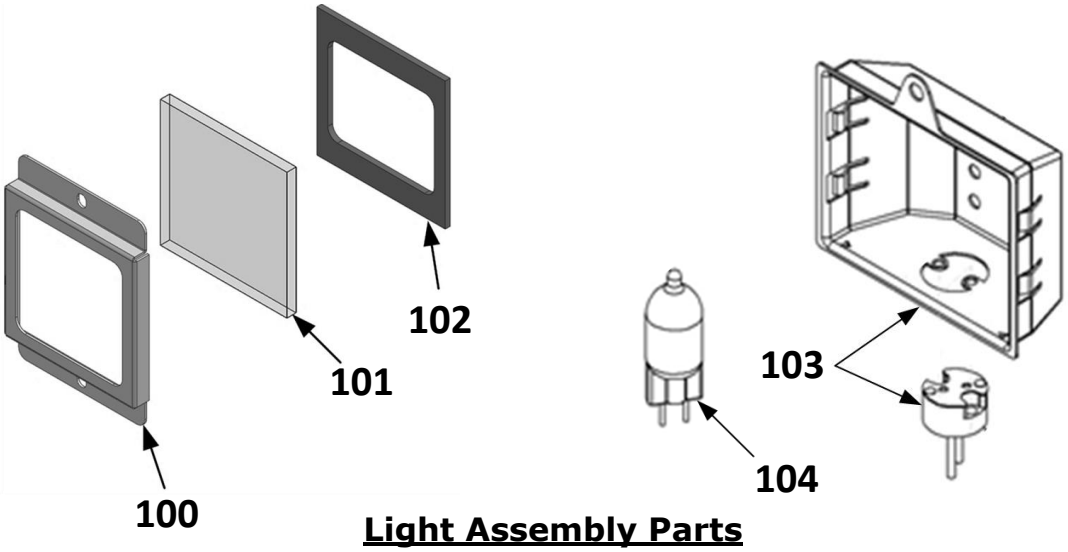
ILLUSTRATED PARTS BREAKDOWN (Part 3 of 10)



ILLUSTRATED PARTS BREAKDOWN (Part 4 of 10)

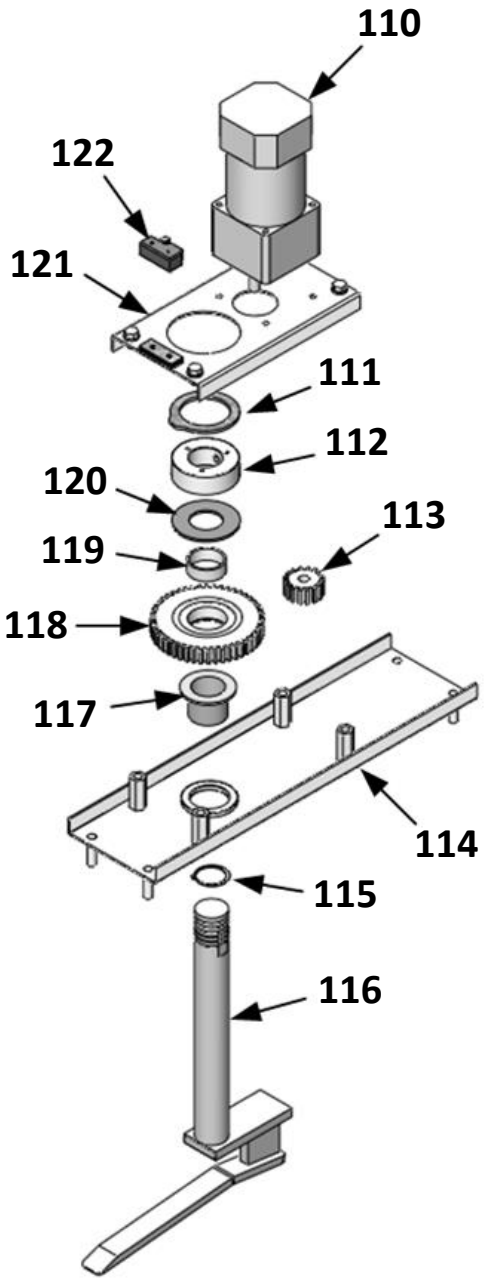


Loading Doors

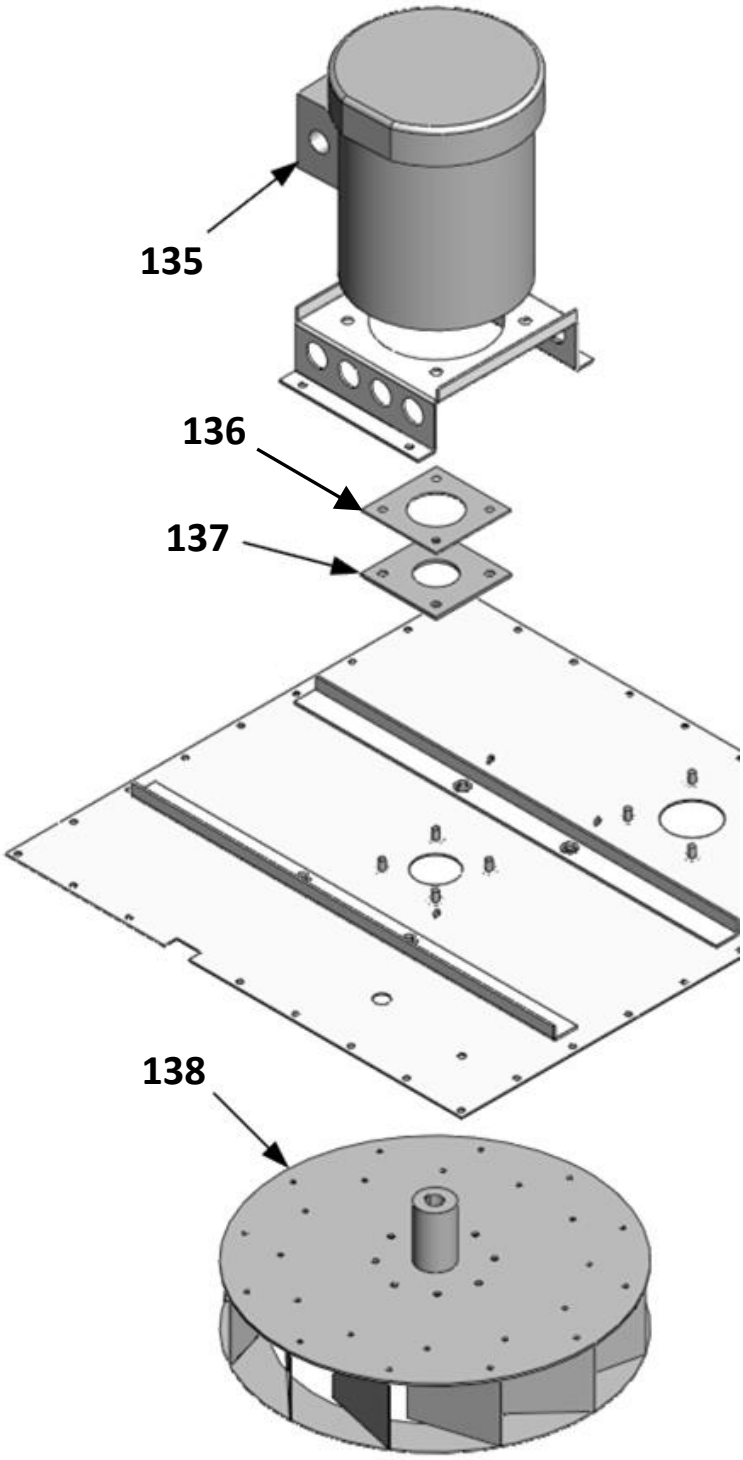


Light Assembly Parts

ILLUSTRATED PARTS BREAKDOWN (Part 5 of 10)

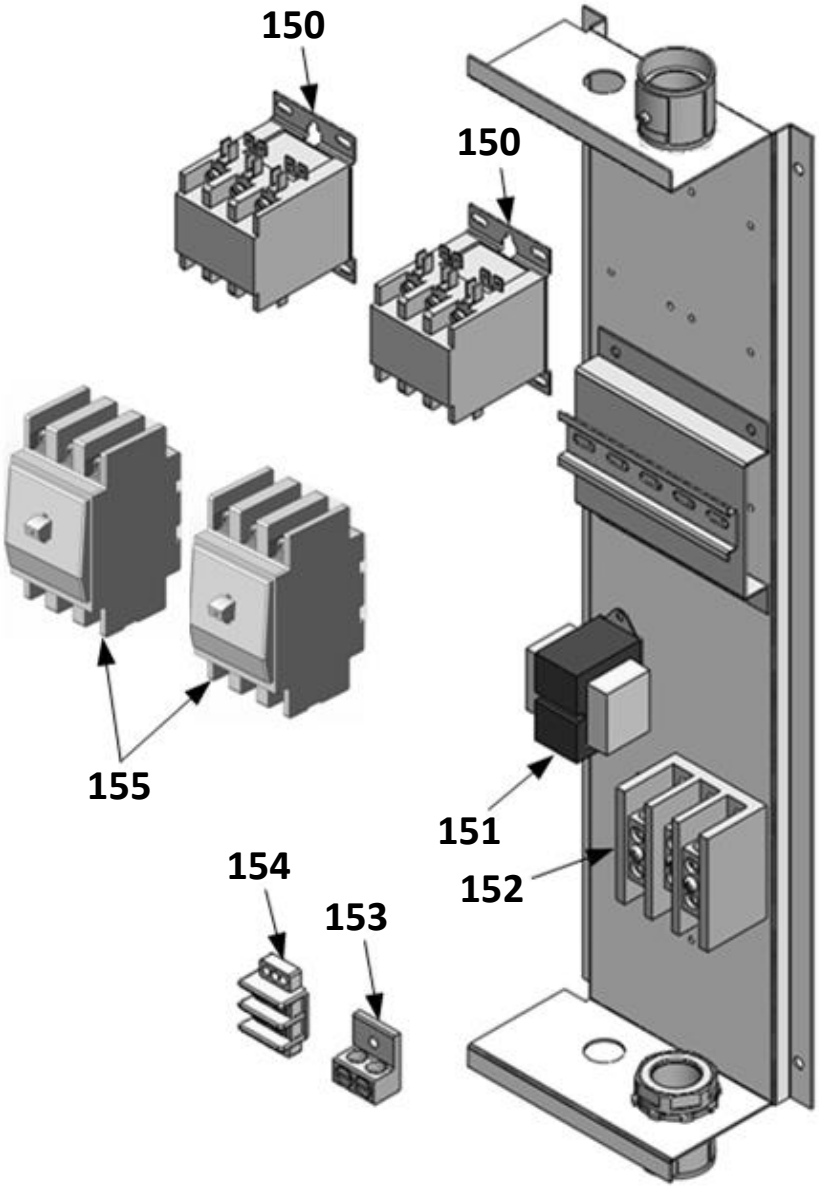


Rotation Assembly

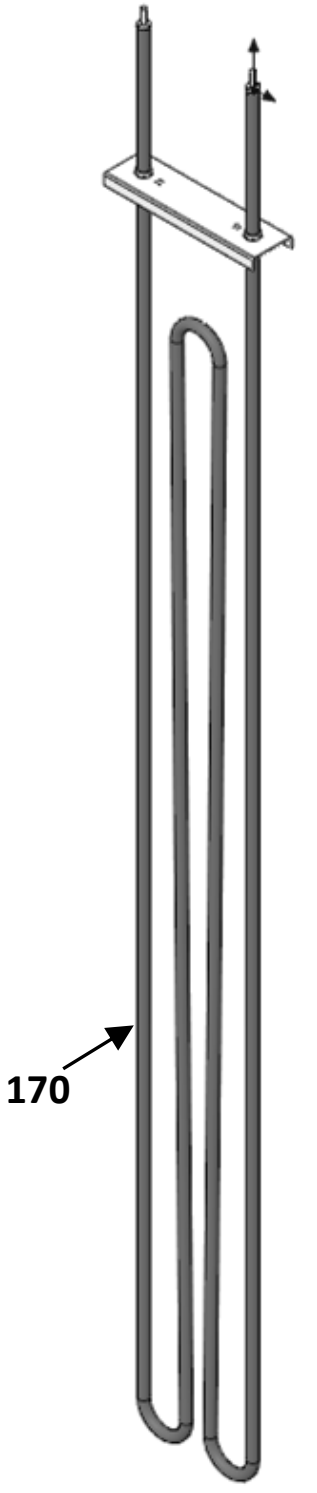


Blower Motor / Fan

***ELECTRIC OVENS*: ILLUSTRATED PARTS BREAKDOWN (Part 6 of 10)**

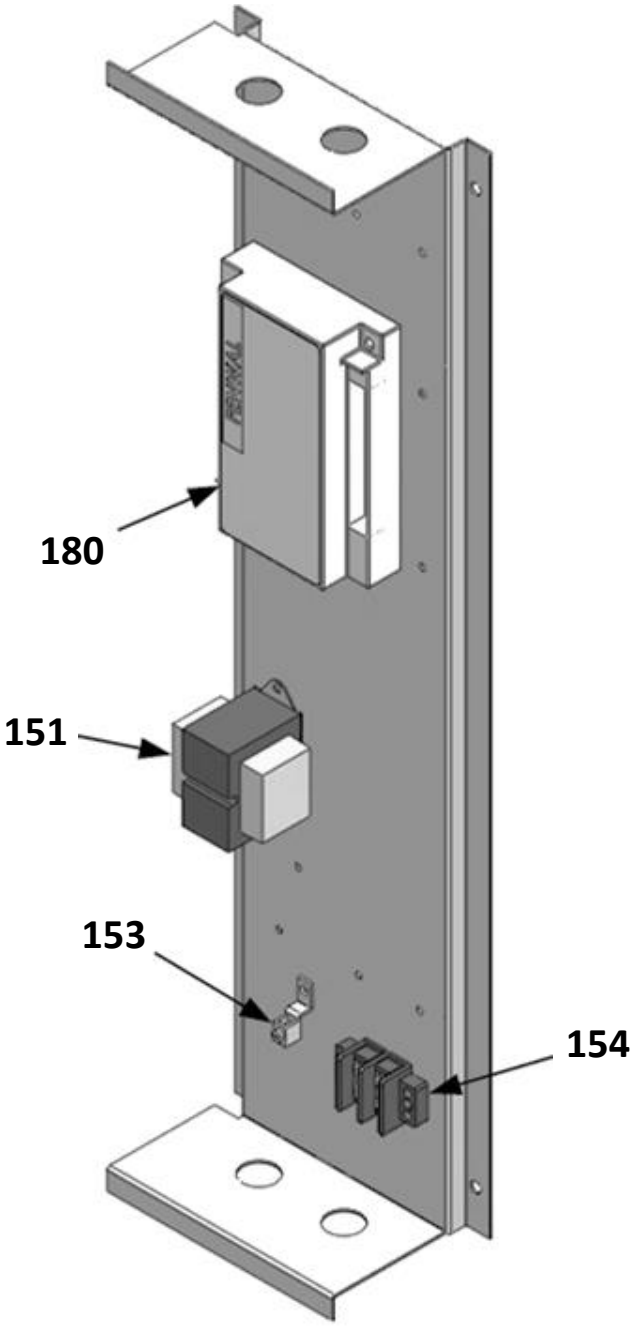


Control Box
(Behind Control Door)

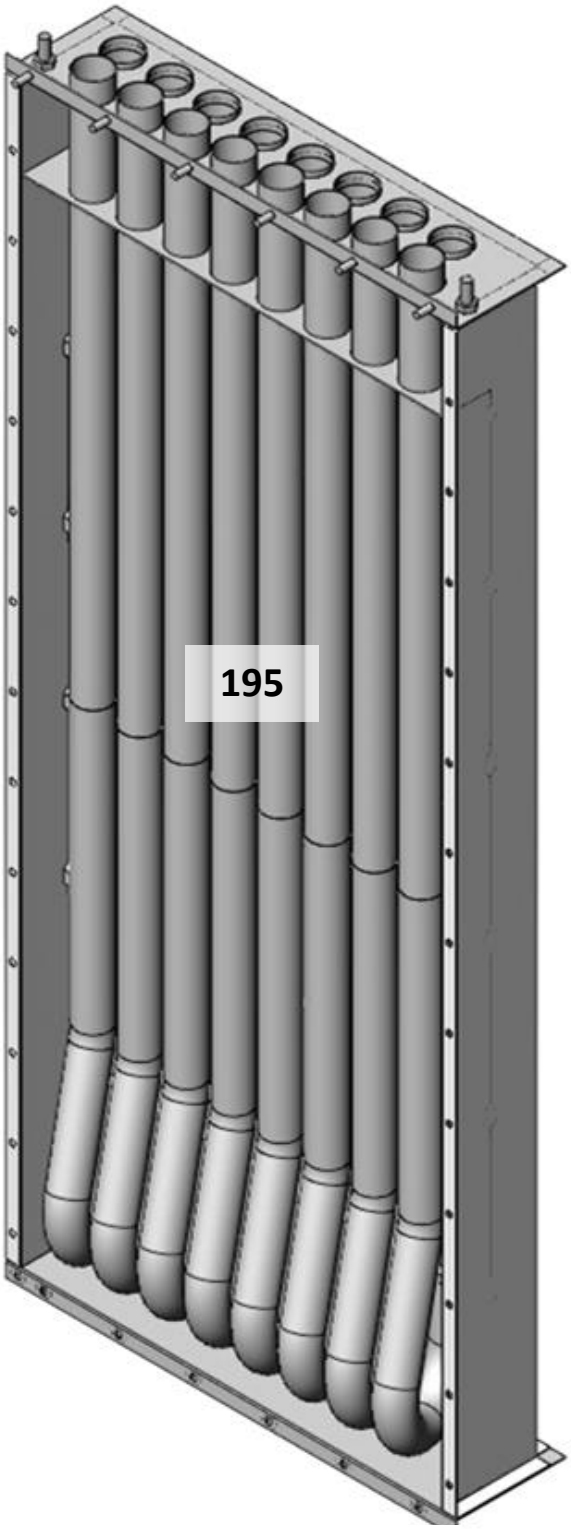


Heater Element

***GAS OVENS*: ILLUSTRATED PARTS BREAKDOWN (Part 7 of 10)**

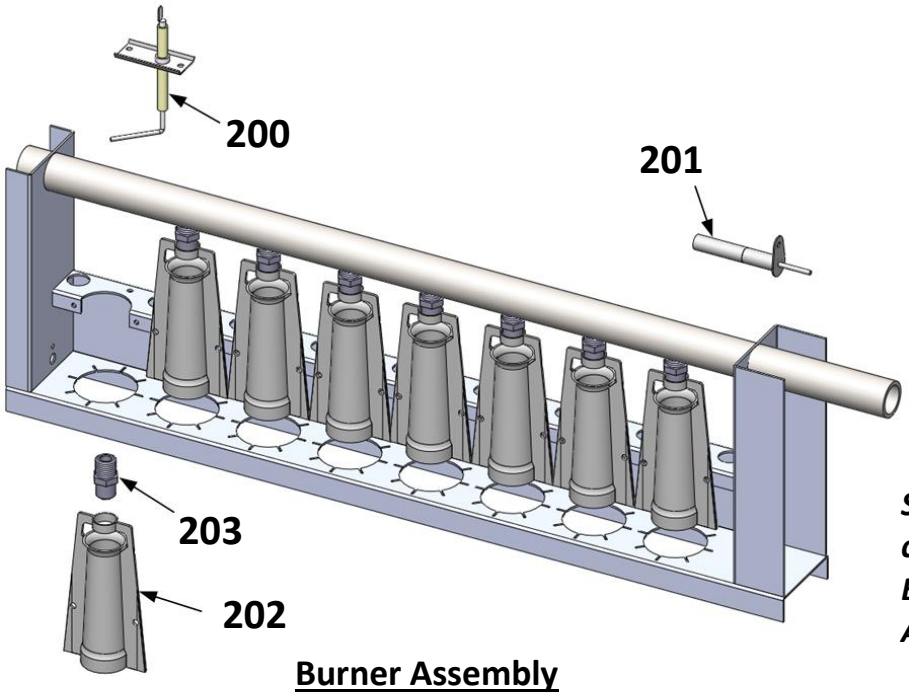


Control Box
(Behind Control Door)



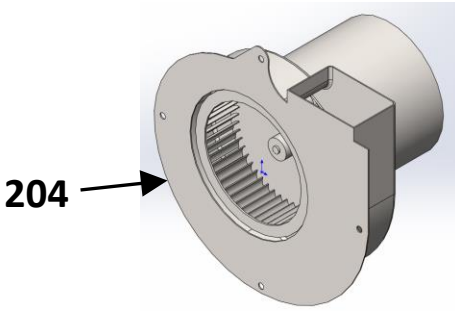
Heat Exchanger

GAS OVENS: ILLUSTRATED PARTS BREAKDOWN (Part 8 of 10)

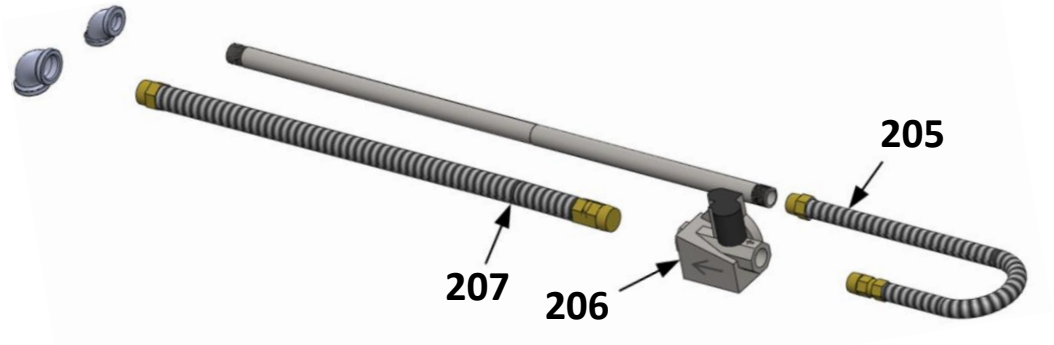


See 203 for complete Burner Assembly

Burner Assembly



Draft Inducer



Gas Supply Line

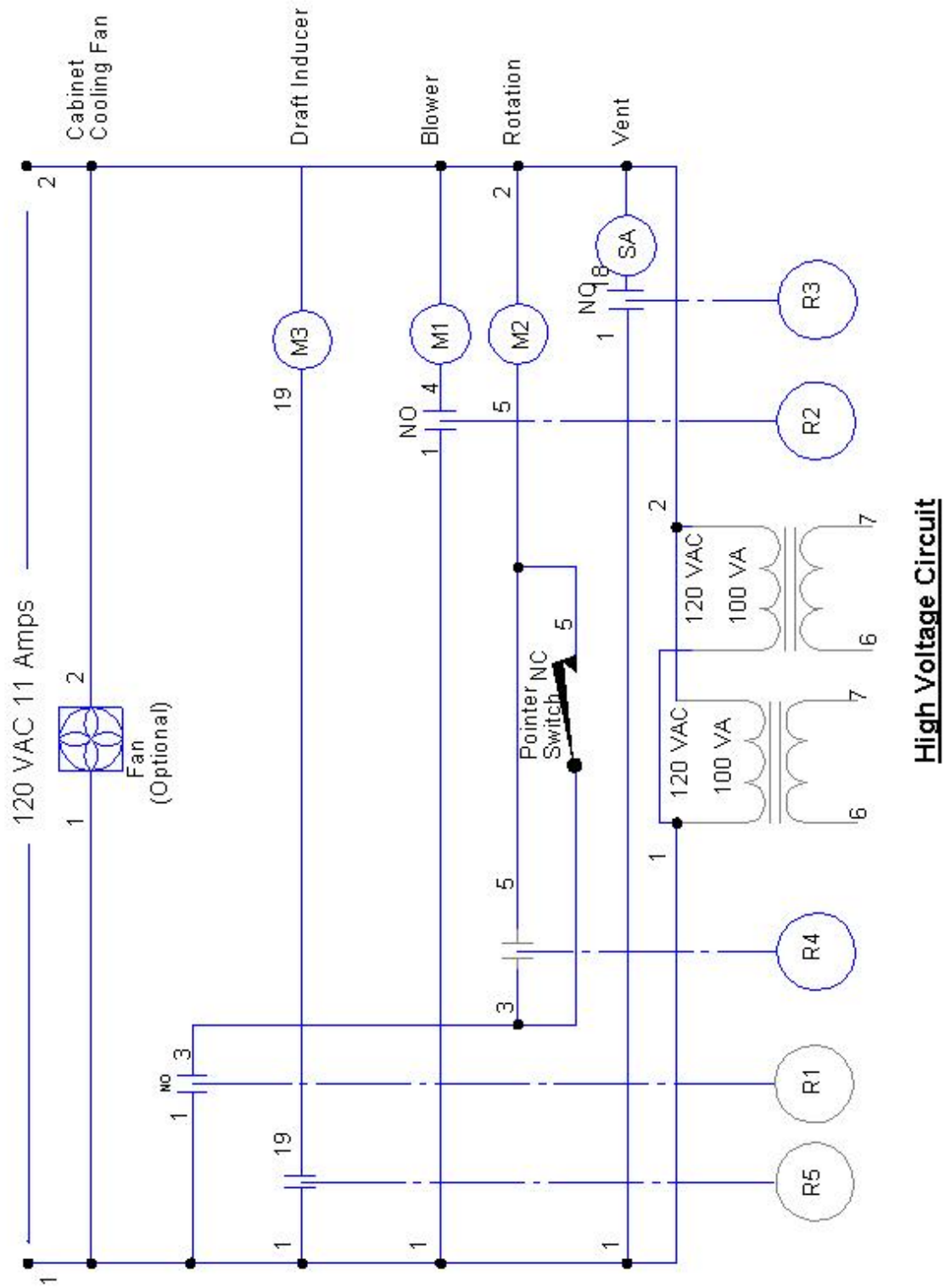
ILLUSTRATED PARTS BREAKDOWN (Part 9 of 10)

1	Door Gasket	1	72602-24R-LMO	
2	Pushbutton – Overheat Alarm	1	31200-18	
3	Main Control	1	40102-70	
4	Loading Ramp	1	151-574-1	
5	Bushing, Rack Pin	1	151-580-3	
6	Shutter, Pressure Panel	10	151-219M	
20	Top Runner, Hood Face	1	151-507-3	
21	Side, Top Trim	2	151-260M	
22	Rear Panel, Top Trim	1	151-259-M	
23	Cover, Hood End	2	151-506	
24	Bottom, Valence	1	180-507-1	
25	Logo Plate, LBC	1	60301-162	
26	Louver, Valance	4	151-508	
40	Solenoid, Laminated	1	70403-04-1	
41	Relay	5	30701-05	
42	Thermostat	2	30401-28	
43	Pressure Switch	1	30308-07	
50	Clamp, Water Supply	1	151-541-1	
51	Check Valve	1	70404-08	
52	Strainer	1	73701-04	
53	Solenoid Valve	1	70403-03	
54	Spray Nozzle, Steamer	1	70101-77	
55	Support, Water Supply	1	151-541	
65	Set Collar	1	70203-02	
66	Linkage Rod	2	151-504	
66A	M8 Turnbuckle	2		
66B	Chain	2		
67	Switch Magnet Assembly - Door	1	151-798	
68	Flange Bearing, Bronze	4	151-503	
69	Sprocket Weldment, Door Closure	2		
70	Washer, Sprocket Spacer	6		
85	Glass, Outer - Door	2	151-491-2M	
86	Lap Strip	2	151-493M	
87	Glass, Inner - Door	2	151-491-1M	
88	Bushing, Spacer	2	151-499C	
89	Door Sweep	2	151-490-8M	
90	Door Handle (with Springs)	1	151-792M	
91	Spring, Door Handle - Top	1	51001-16	
92	Spring, Door Handle - Bottom	1	51001-15	

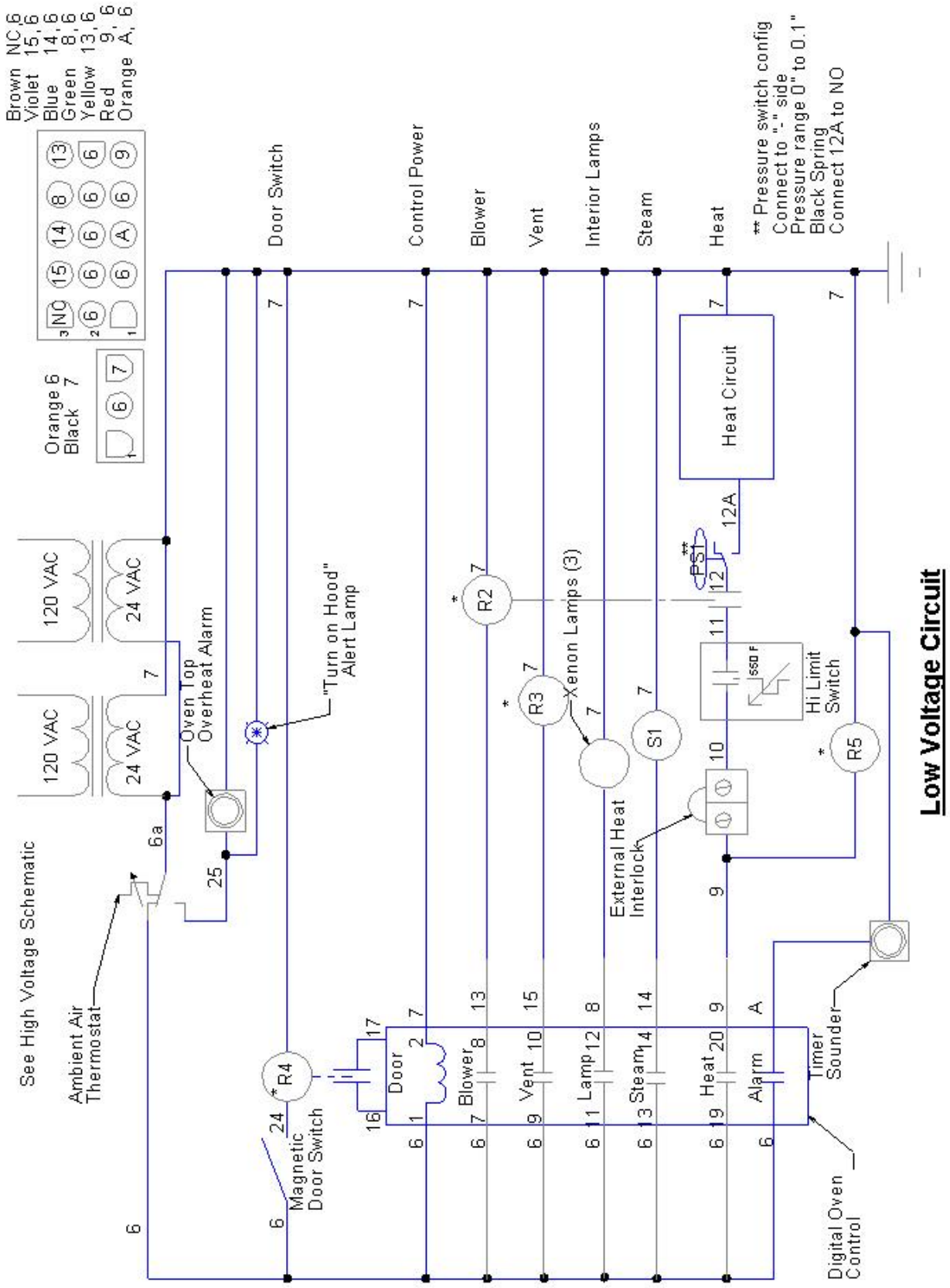
ILLUSTRATED PARTS BREAKDOWN (Part 10 of 10)

100	Frame, Light Cover	3	151-583-1	
101	Glass, Light Cover	3	151-583-2	
102	Gasket, Light Cover	3	151-583-4	
103	Light Assembly	3	31602-31	
104	Xenon Lamp	3	31602-28	
110	Motor, Rack Rotation	1	30200-56-1	
111	Rotator Cam	1	151-523	
112	Bushing	1	50803-002	
113	Drive Gear	1	73000-05a	
114	Bottom Assembly - Rotator	1	151-739	
115	Snap Ring	1	20601-04	
116	Lifting Blade - Rotator	1	151-579	
117	Bushing, Flange	1	70200-11	
118	Driven Gear	1	73000-06a	
119	Bushing, Gear	1	70200-13	
120	Friction Washer	1	70200-14	
121	Top Channel - Rotator	1	150-151a	
122	Roller Switch	1	30301-15	
135	Motor, Blower	1	30200-66	
136	Clamp, Blower Seal	1	151-271	
137	Seal, Blower	1	151-270	
138	Blower Wheel	1	151-801	
150	Contactor	1 or 2	30700-17	
151	Transformer	1	31400-26	
152	Terminal Block	1	30500-07	
153	Ground Lug	1	31200-08	
154	Terminal Block	1	30500-01	
155	Breaker (50A)	3	31800-12	Max-E only
170	Element (208V)	3	151-802-208	208V Max-E only
	Element (240V)	3	151-802-240	240V Max-E only
180	Gas Control Module	1	80300-20	Max-G only
195	Heat Exchanger	1	151-703-3-G	Max-G only
200	Flame Sensor	1	41100-36-7	Max-G only
201	Ignitor	1	80302-12	Max-G only
202	Inshot Burner	8	80002-15	Max-G only
203	Orifice	8	80400-49	Max-G only
204	Draft Inducer	1	30200-86	Max-G only
205	Gas Hose (20”)	1	70302-09	Max-G only
206	Gas Valve	1	80505-15	Max-G only
207	Gas Hose (10”)	1	70302-11	Max-G only

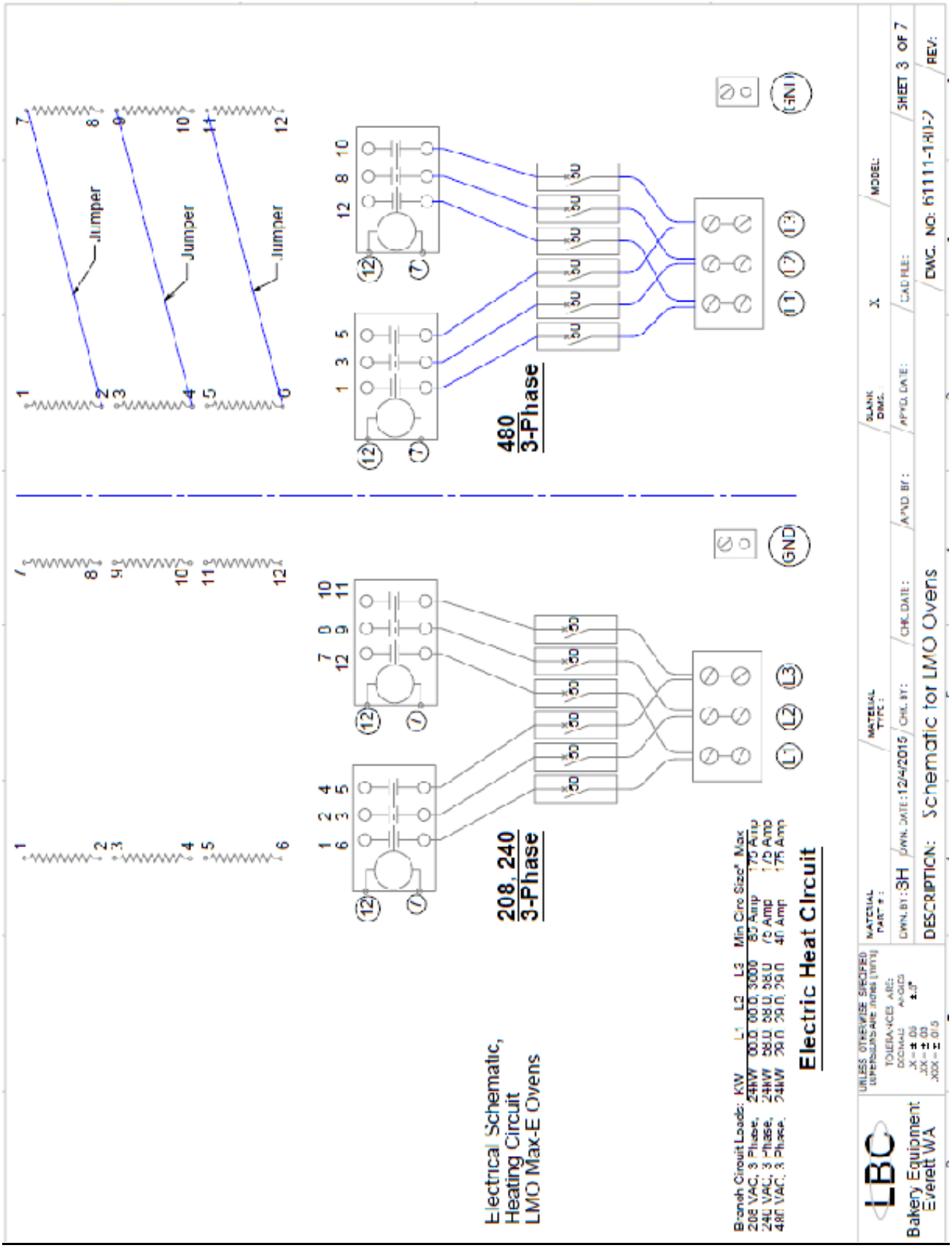
ELECTRICAL SCHEMATICS (Part 1 of 4)



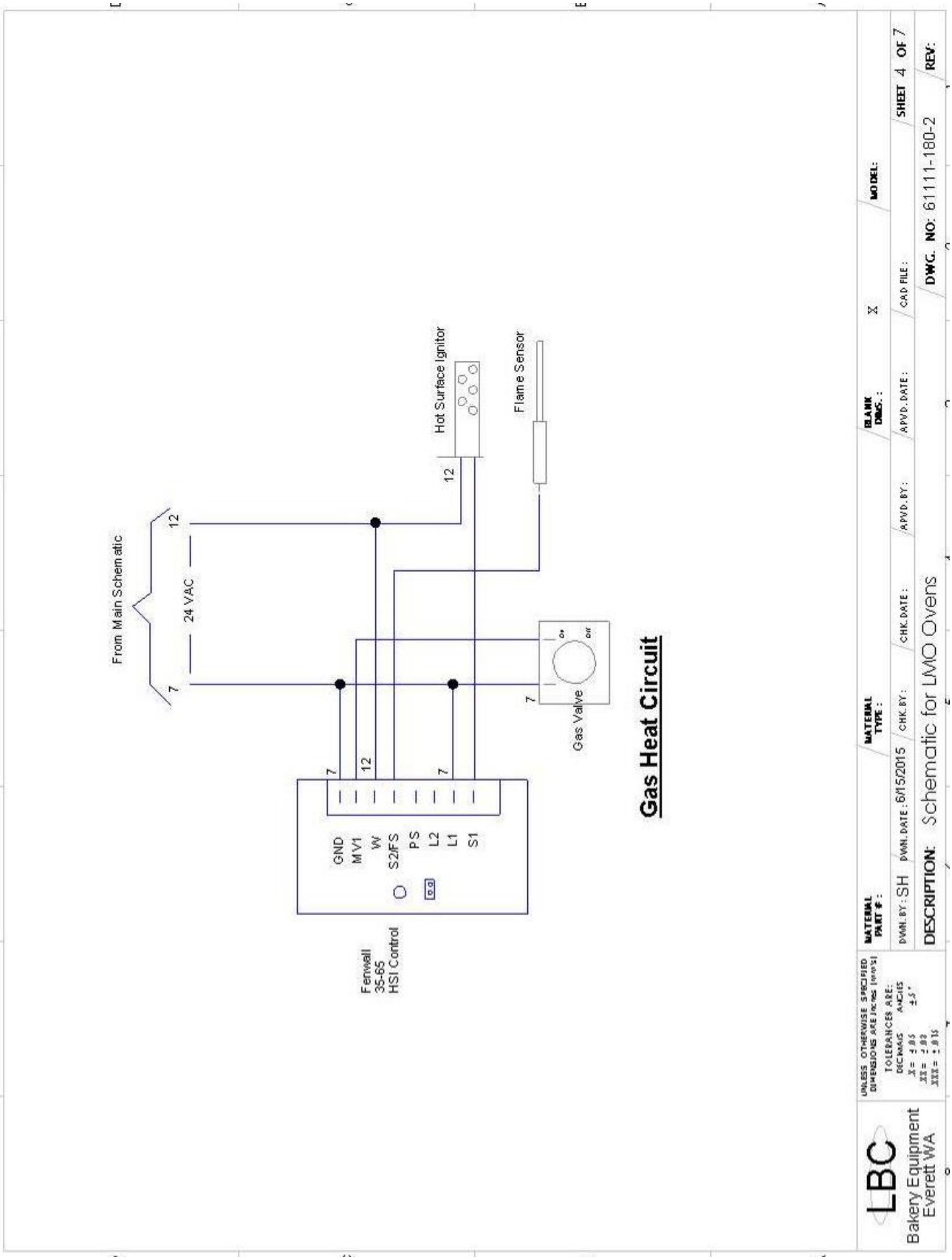
ELECTRICAL SCHEMATICS (Part 2 of 4)



ELECTRICAL SCHEMATICS (Part 3 of 4)



ELECTRICAL SCHEMATICS (Part 4 of 4)



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/proofers 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

