



**SINMAG**

*Manufacturers of Bakery and Foodservice Equipment*



## ***Models LRP Max and LRPR Max***

### ***Roll-in Rack Proofer and Retarder-Proofer Install & Operator's Manual***

#### ***LBC Bakery Equipment, Inc.***

6026 31<sup>st</sup> Ave NE

Tulalip, WA 98271, USA

Phone: 888-RACKOVN (888-722-5686)

Fax: 425-642-8310

Email: [service@lcbakery.com](mailto:service@lcbakery.com)

Website: [www.lcbakery.com](http://www.lcbakery.com)

**THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL. IT IS THE RESPONSIBILITY OF THE OWNER/OPERATORS OF THE PROOFER/RETARDER TO TRAIN, SUPERVISE AND AUTHORIZE ANY PERSON DESIGNATED AS AN OPERATOR OF THIS APPLIANCE. ALL OPERATORS MUST READ AND UNDERSTAND THIS MANUAL AT ALL TIMES.**

## **FOR YOUR SAFETY**

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

**POST IN A PROMINENT LOCATION:**

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

Your LBC Proofer/Retarder was manufactured to rigid standards. The appliance 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 proper operation and maintenance.
- B) All operations, maintenance and repair of this or any appliance 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 owner/operator** 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](http://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) This appliance must be operated within limits, which will not exceed its working limits. It is the **responsibility of the user** to operate this appliance in accordance with the rules and limits described in this manual and the published product specification sheet, and in accordance with the directions and instructions of the owner/operator of the appliance or employer, and in accordance with applicable federal, state and local laws and ordinances.

# TABLE OF CONTENTS

<b>CHAPTER</b>	<b>PAGE</b>
READ FIRST .....	2
TABLE OF CONTENTS .....	3
SAFETY PROCEDURES .....	4
SPECIFICATIONS .....	8
ELECTRICAL CONNECTION .....	10
GENERAL DESCRIPTION .....	11
GENERAL OPERATION, PROOFER .....	13
GENERAL OPERATION, RETARDER/PROOFER .....	15
PROOFER CONTROL PARAMETERS .....	20
RETARDER/PROOFER CONTROL PARAMETERS .....	21
ILLUSTRATED PARTS BREAK-DOWN.....	22
SCHEMATICS.....	25
GENERAL MAINTENANCE.....	28
WARRANTY .....	29
NOTES.....	30

## **Safe Operating Rules.**

You must read and understand this section before you operate this appliance.

### Hot surfaces

- The appliance may be hot. Do not enter the appliance and remain for more than 30 seconds if the appliance is hot. Do not contact hot surface in the appliance interior without proper protection. Contact with hot surfaces can cause serious burns and loss of skin and hair and the use of limbs.
- Always check to see if racks are too hot to handle without mitts.
- The appliance door may not stay open and may close on its own.
- Oven racks that are used in the process of cooking or baking may be hot. Avoid contact with hot racks. Use appliance mitts or protective pads to handle racks or baking pans. Alert others to the hazard of hot racks.

### Hot Water and Steam

- This appliance produces steam and hot water in the process of proofing. Do not contact or stand in the area where steam or hot water are, or may be produced. Steam and hot water are very hot and will cause serious burns and loss of skin hair and the use of limbs, serious injury to eyes and internal organs. Excessive contact with steam or hot water can even result in loss of life.
- Steam produced by the appliance and vented out the bottom of the door can cause the floor to become wet. If the floor becomes wet, wipe up or mop up the water and alert other employees of the hazard.
- Steam and/or hot water may be expelled through the appliance drain. This should be connected to a proper air/gap drain during installation to allow excess water to be evacuated from the work area. Steam and hot water from the drain are very hot and will cause serious burns and loss of skin and hair and the use of limbs, serious injury to eyes and internal organs. Spills, spillage and slipping
- Use caution to avoid slipping when operating this appliance or when in the area of the appliance. This appliance is intended to be connected to a sanitary air-gap drain. In the event that the drain becomes clogged, continued use of the appliance may result in water spilling onto the floor in the appliance and in front of the appliance or in the general work area around the appliance. If the drain becomes clogged and water spills on the floor:
  - Stop using the appliance to prevent more water spillage.
  - Mop up and clean up any water in the appliance, on the floor in front of the appliance or in the surrounding work area.
  - Alert other personnel, employees, customers or observers of the hazard.
  - Notify supervisor, servicer or maintenance persons and have the drain unclogged.
- In the normal operation of the appliance, product intended for baking or cooking may spill onto the floor. If product spills onto the floor:
  - Mop up and clean up any product in the appliance, on the floor in front of the appliance or in the surrounding work area.
  - Alert other personnel, employees, customers or observers of the hazard.

### Sharp Edges and Pinch Hazards

- Use caution to avoid contact with sharp edges. Doors, covers, air shutters and tray slides all may have edges that can cut or snag skin and cloths. Use caution when working on, cleaning or servicing the appliance and racks.
- Never place any part of your body, including but not limited to hands feet and fingers in the hinge side of the door. Keep hands feet and fingers out of the path of the loading door when closing , to avoid pinching.
- Use caution when rolling an oven rack in and out of the appliance or when rolling an oven rack across the floor. Fingers, toes and other parts of the body that are in the path of the oven rack may be pinched by the oven rack wheels or may be crushed by the weight of the rack and product on the rack.
- Use caution when opening the loading door to avoid opening the door over your foot or someone else's foot, arms, fingers or other body parts.

#### Strains, Over Extension, Over Exertion and Lifting Hazards

- Caution, pans of product may be hot and may be heavy. Lifting of hot pans may cause you to react to contact with hot surfaces and result in spilling or dropping the product which can cause physical harm.
- Use caution when loading and unloading pans from the appliance. Pans may be heavy and result in sprains, strains or injury to back, arms, hands or legs. Do not lift more than you are safely capable of lifting.
- Use caution when moving an oven rack as the rack may be heavy. Moving a heavy oven rack can result in strain or injury to back, arms, hands or legs. A heavy rack may be difficult to control or stop. Avoid putting yourself and others in danger.

#### Other precautions

- Caution, do not stand on top of the appliance for any reason unless the appliance is turned off and you are an authorized servicer. The top of the appliance does not have proper fall protection to be accessed or to provide elevation to reach other locations or other objects. Do not stand on or climb on oven racks as they may move and result in a fall.
- Do not store anything on top of the appliance.
- Do not stay inside the appliance when it is hot.
- Do not close the appliance door while you or someone else is inside. Do not allow anyone else to enter the appliance or close the door on themselves or anyone else. Do not allow the door to be closed on anyone and allow anyone to block the door opening so that the person cannot exit. Do not lock or block the door of the appliance with anyone inside or allow anyone else to lock the appliance with someone else inside.
- Do not lock or block the door of the appliance unless the door is already closed and you are sure that there is no one inside the appliance. The loading door can be unintentionally or intentionally locked and then closed, trapping a person inside.

#### Smoke, Flames, Fire

- Warning, do not operate the appliance or any other appliance if you smell smoke. Turn the appliance off and contact you're supervisor or an authorized service provider.
- Warning, if you see flames or smoke in or around the appliance:
  - Turn the appliance off and contact you're supervisor authorized service provider.
  - Call 911 or contact fire safety personnel in accordance with your employer's emergency plan.
  - **DO NOT OPEN THE APPLIANCE DOOR** as this will allow oxygen to reach any flames and cause injury to persons, property damage and may cause loss of life.
- Warning, do not operate the appliance or any other appliance if you hear bangs, pops or other abnormal noises. Turn off the appliance and contact you're supervisor or authorized service provider.
- Caution; do not allow any flammable materials to be put into the appliance. the following materials are flammable:
  - Gasoline and petroleum products, including wax and tar
  - Wood chips, wood and paper
  - Hair
  - Flour dust and fine corn meal that can become airborne
  - Parchment baking paper that is old or has become loose from the baking pan.
  - Charred food, baked products or any other burned material
  - Animal and vegetable fats that vaporize or become overheated
  - Smoke
- Do not operate the appliance if an attached fire suppression system or fire alarm system is dysfunctional or has been discharged. Contact your supervisor or contact the fire safety system servicer.
- If a fire suppression system discharges while you are operating the appliance, turn off the appliance and follow your employer's emergency plan, or exit the building or work area.

#### Electrical Hazard

- Do not operate the appliance if electrical covers are removed or there are frayed, burned or exposed wires or if any live electrical terminals are exposed. Turn off the appliance and any circuit breaker or disconnect supplying electrical power to the appliance as described in your employer's emergency plan.
- Do not operate the appliance if any circuit breaker or fuse connected to the appliance becomes tripped and cannot be reset. Contact your supervisor or authorized servicer or electrician to correct the condition before operating the appliance. Alert other employees and service personnel to the hazard.

- Do not operate the appliance if you feel an electrical shock when in contact with the appliance or oven racks or other devices attached to the appliance. Contact your supervisor or authorized servicer or electrician to correct the condition before operating the appliance. Alert other employees and service personnel to the hazard.

#### Improper Operation

- Do not operate the appliance if covers, doors or latches are removed.
- Do not operate the appliance if any other person has applied a lock-out on the electrical or has tagged the appliance in a way to suggest that the appliance not be used. Contact your supervisor for further instructions or refer to your employers' safety plan.

#### Health and Safety in Baked or Cooked Products

- For the safety and health of those who will consume goods produced through the use of the appliance, use all caution and diligence to prevent the ingestion of any item or material that is unsafe or unfit for human consumption.
- Do not use the appliance if you see any material floating in the air in the appliance or if you see any foreign matter in the finished food product.
- Do not use the appliance if you smell unfamiliar smells or if you smell any odor that you know to be unhealthy.
- Do not under-cook any product that can carry bacteria such as but not limited to e-coli, salmonella or any other pathogen.
- Do not cook, roast or handle any meat or meat product that contains any known diseases or pathogens.
- Do not use this appliance to roast, hold or cook any protein product.
- Do not use this appliance to disinfect or sanitize anything that requires sanitation or disinfection.
- In all cases, follow the Food-safe practices as mandated by law and your employer.

### Lockout Procedure

**Caution! This appliance may have more than one power supply connection. Disconnect all electrical power before servicing.**

1. Announce lockout to other personnel.
2. Turn both heat and control power off at main panel.
3. Install a lockout device or lock to the power disconnect or breaker supplying electrical power to this appliance. The lockout must be tagged to identify you as the person with control of the lock-out device. The lock-out must prevent anyone from turning on electrical power to the appliance.
4. Clear unit of all personnel.
5. Test lockout by turning power switch on and observing if control panel displays or fan(s) come on. Check heater circuit with voltmeter.
6. Perform necessary repairs or tests.
7. Clear unit of personnel before restarting.
8. Remove the lock-out device or lock from the unit.
9. Turn power on at main panel. Test to be sure that power is fully restored.
10. Announce unit is "on" to other personnel.

<b><u>WARNING</u></b>	<b>MOVING PARTS HAZARD. FOLLOW LOCKOUT PROCEDURES BEFORE REMOVING AIR DUCT OR EVAPORATOR FAN GUARDS</b>
<b><u>WARNING</u></b>	<b>ELECTRICAL HAZARD BEHIND UPPER FRONT TRIM. FOLLOW LOCKOUT PROCEDURES BEFORE SERVICING.</b>
<b><u>WARNING</u></b>	<b>THE LBC BAKERY LRP SERIES PROOFER PRODUCES HUMIDITY WHICH WILL NATURALLY CONDENSE AND ACCUMULATE WATER ON THE INTERIOR FLOOR CAUSING IT TO BECOME SLIPPERY. ADJACENT EXTERIOR FLOOR MAY ALSO BECOME SLIPPERY. USE EXTREME CAUTION WHEN WALKING IN OR AROUND THIS APPLIANCE.</b>
<b><u>NOTICE</u></b>	<b>This picture shows an LRP1, LRP2, and LRP3. The LRP1 and some LRP2 models have only one climitizer. Larger models have two climitzers.</b>
<b><u>DANGER</u></b>	<b>DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.</b>
<b><u>NOTICE</u></b>	<b>For best results, always allow your proofer to reach set temperature and humidity before putting product in.</b>
<b><u>NOTICE</u></b>	<b>For best results, proof at lower temperatures rather than higher.</b>
<b><u>NOTICE</u></b>	<b>To dry proof: Set humidity to the lowest setting (either 45% or less). At this setting the humidity generator is turned off and will not produce humidity.</b>
<b><u>NOTICE</u></b>	<b>When the actual humidity is less than 46% display will show 45. When the actual humidity is higher than 45%, display will show the actual humidity.</b>
<b><u>NOTICE</u></b>	<b>Service on this or any other LBC BAKERY equipment must be performed by qualified personnel only. Consult your authorized service agency directory or call the factory at 1-888-722-5686 or go to <a href="http://WWW.LBCBAKERY.COM">WWW.LBCBAKERY.COM</a> for the service agent nearest you.</b>
<b><u>CAUTION</u></b>	<b>THIS APPLIANCE, WHEN INSTALLED, MUST BE ELECTRICALLY GROUNDED IN ACCORDANCE WITH LOCAL CODES, OR IN THE ABSENCE OF LOCAL CODES, WITH THE NATIONAL ELECTRICAL CODE, ANSI/NFPA 70-1996.</b>
<b><u>WARNING</u></b>	<b>MOVING PARTS HAZARD. FOLLOW LOCKOUT PROCEDURES BEFORE REMOVING AIR DUCT OR EVAPORATOR FAN GUARDS</b>
<b><u>WARNING</u></b>	<b>ELECTRICAL HAZARD BEHIND UPPER FRONT TRIM. FOLLOW LOCKOUT PROCEDURES BEFORE SERVICING.</b>
<b><u>WARNING</u></b>	<b>THE LBC BAKERY LRP SERIES PROOFER PRODUCES HUMIDITY WHICH WILL NATURALLY CONDENSE AND ACCUMULATE WATER ON THE INTERIOR FLOOR CAUSING IT TO BECOME SLIPPERY. ADJACENT EXTERIOR FLOOR MAY ALSO BECOME SLIPPERY. USE EXTREME CAUTION WHEN WALKING IN OR AROUND THIS APPLIANCE.</b>



# SPECIFICATIONS (Proofer)



## Roll-In Proofer for LRR-Max Oven Racks

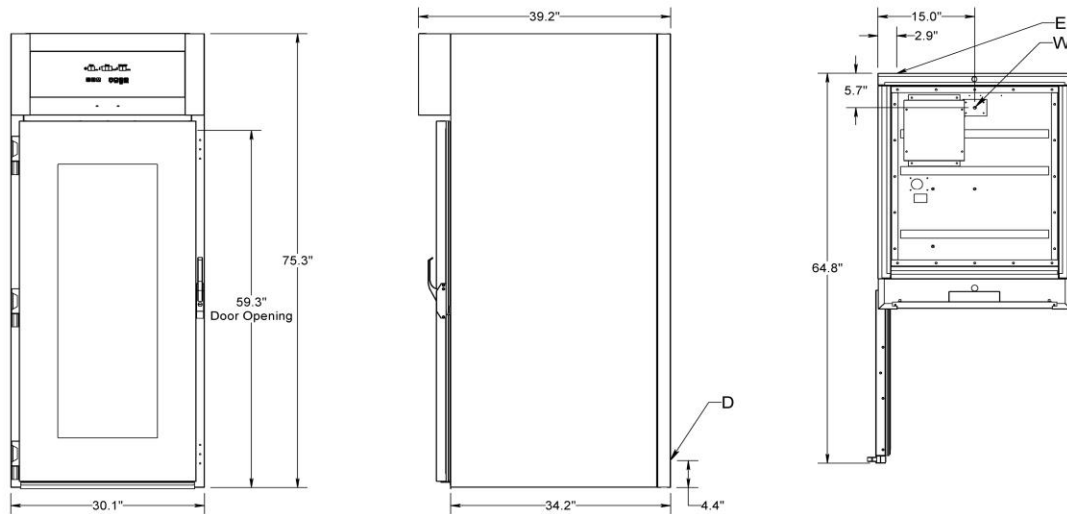
## Model LRP Max-1

### Installation Requirements:

- Factory authorized start-up required
- Ships assembled
- Appliance is designed to operate at normal room temperatures
- Clearance to combustibles is 0" sides and back
- Floor must be level to within 1/8" per foot. Difference for entire floor must not exceed 1/4"
- For installation on non-porous surfaces only

### Options and Accessories:

- 72610-48** Water Filtration Assembly
- LRR-MAX-16**, 16-Pan Rack (3" spacing)
- LRR-MAX-12**, 12-Pan Rack (4" spacing)
- LRR-MAX-8**, 8-Pan Rack (6" spacing)



### Minimum Water Quality Requirements:

Alkalinity < 22 ppm	Magnesium < 0.65 ppm
Aluminum < 17 ppm	pH = 8.5
Calcium < 3 ppm	Sodium < 8.5 ppm
Free Chlorine Radical < 0.6 ppm	Total Hardness < 11.9 ppm

### Utility Requirements:

(E) Voltage	Total kW	MCA	MOP	(W) Water	(D) Drain
208V, 1ph	3.3	20	25	1/2" NPT, cold, filtered	3/4" copper, Route to air gap drain
240V, 1ph	4.4	23	30		

### Shipping Information:

Crate L x W x H	Actual Weight	Ship Weight	Freight Class
34"L x 44"W x 85"H	250 lbs	610 lbs	85

LBC Bakery Equipment, Inc. 6026 31st Ave NE, Marysville, WA 98271, USA  
 Toll Free: 888-722-5686 (888-RACKOVN) sales@lcbakery.com www.lcbakery.com

# SPECIFICATIONS (Retarder/Proofer)



## Roll-In Retarder Proofer for LRR-Max Oven Racks

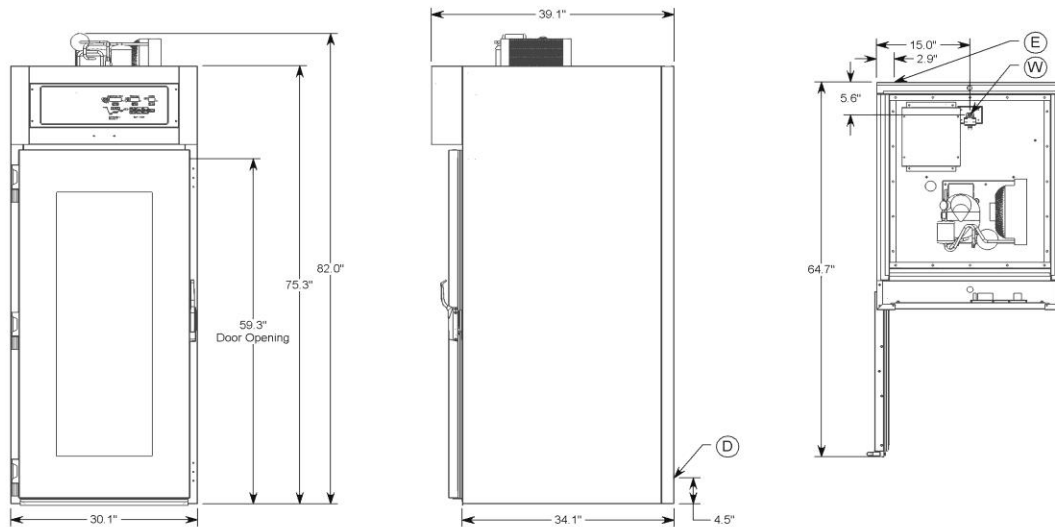
## Model LRPR Max-1

**Installation Requirements:**

- Factory authorized start-up required
- Ships assembled
- Appliance is designed to operate at normal room temperatures
- Clearance to combustibles is 0" sides and back
- Floor must be level to within 1/8" per foot. Difference for entire floor must not exceed 1/4"
- For installation on non-porous surfaces only

**Options and Accessories:**

- |  |   |
|--|---|
| <input type="checkbox"/> <b>72610-48</b> Water Filtration Assembly | <input type="checkbox"/> <b>LRR-MAX-8</b> , 8-Pan Rack (6" spacing)   |
|  | <input type="checkbox"/> <b>LRR-MAX-12</b> , 12-Pan Rack (4" spacing) |
|  | <input type="checkbox"/> <b>LRR-MAX-16</b> , 16-Pan Rack (3" spacing) |



**Water Quality Requirements:**

pH: 7.0-8.5
Total Hardness < 50 ppm
Chlorides < 50 ppm
Total Chlorine < 0.5 ppm
Iron < 0.3 ppm

**Utility Requirements:**

(E) Voltage	Total kW	MCA	MOP	(W) Water	(D) Drain
208V, 1ph <sup>Ⓜ</sup>	3.3	20	25	1/2" NPT, cold, filtered	3/4" copper, Route to air gap drain
240V, 1ph <sup>Ⓜ</sup>	4.4	23	30		

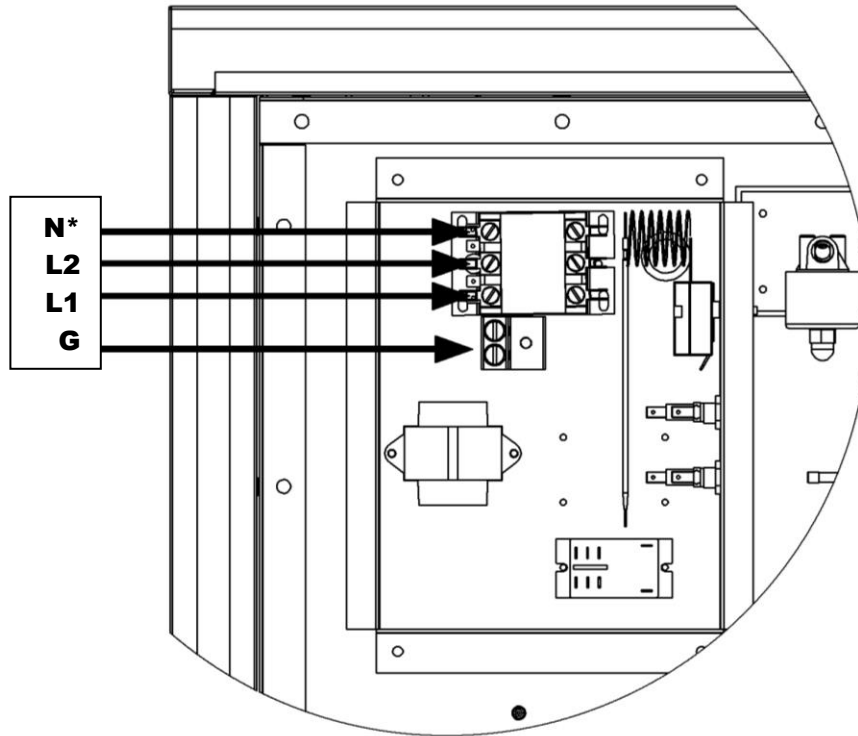
<sup>Ⓜ</sup> This connection requires 4 wires: L1, L2, Neutral and Ground

**Shipping Information:**

Actual Weight	Ship Weight	Freight Class
365 lbs	725 lbs	85

LBC Bakery Equipment, Inc. 6026 31st Ave NE, Marysville, WA 98271, USA  
 Toll Free: 888-722-5686 (888-RACKOVN) sales@lbcbakery.com www.lbcbakery.com

## Electrical Connection



**Use Wires Suitable for 90 deg C Min / Utilisez des Câbles Appropriés pour 90 deg C Min / Utilice cables adecuados para 90 deg C Min**

**Also Refer to Specifications Section / Reportez-Vous Également à la Section Spécifications / También Consultar con la Sección.**

**\*Neutral Connection only required on LRPR MAX Retarder/Proofer**

## Drain Connection

The climatizer has a drain connection which is to be routed out of the proofer and to an airgap drain. Be sure to comply with applicable codes with routing and terminating drain lines. The drain line should be sized to handle the maximum hourly rate of water consumption per the chart below.

Maximum Water Consumption	Maximum Water Flow	Maximum Water Usage
.06 GPM @ 30 psi	.50 GPM @ 30 psi	3.60 GPH @ 30 psi
.23 Lt/min @ 200 kpa	1.9 Lt/min @ 200 kpa	13.0 Lt/Hr @ 200 kpa

A hole for the drain line must be drilled in either back (recommended) or to either side of the climatizer. The location and hole size will be dictated by the equipment's location relative to the drain and the drain piping used.

## Evaporator (retarder/proofer only)

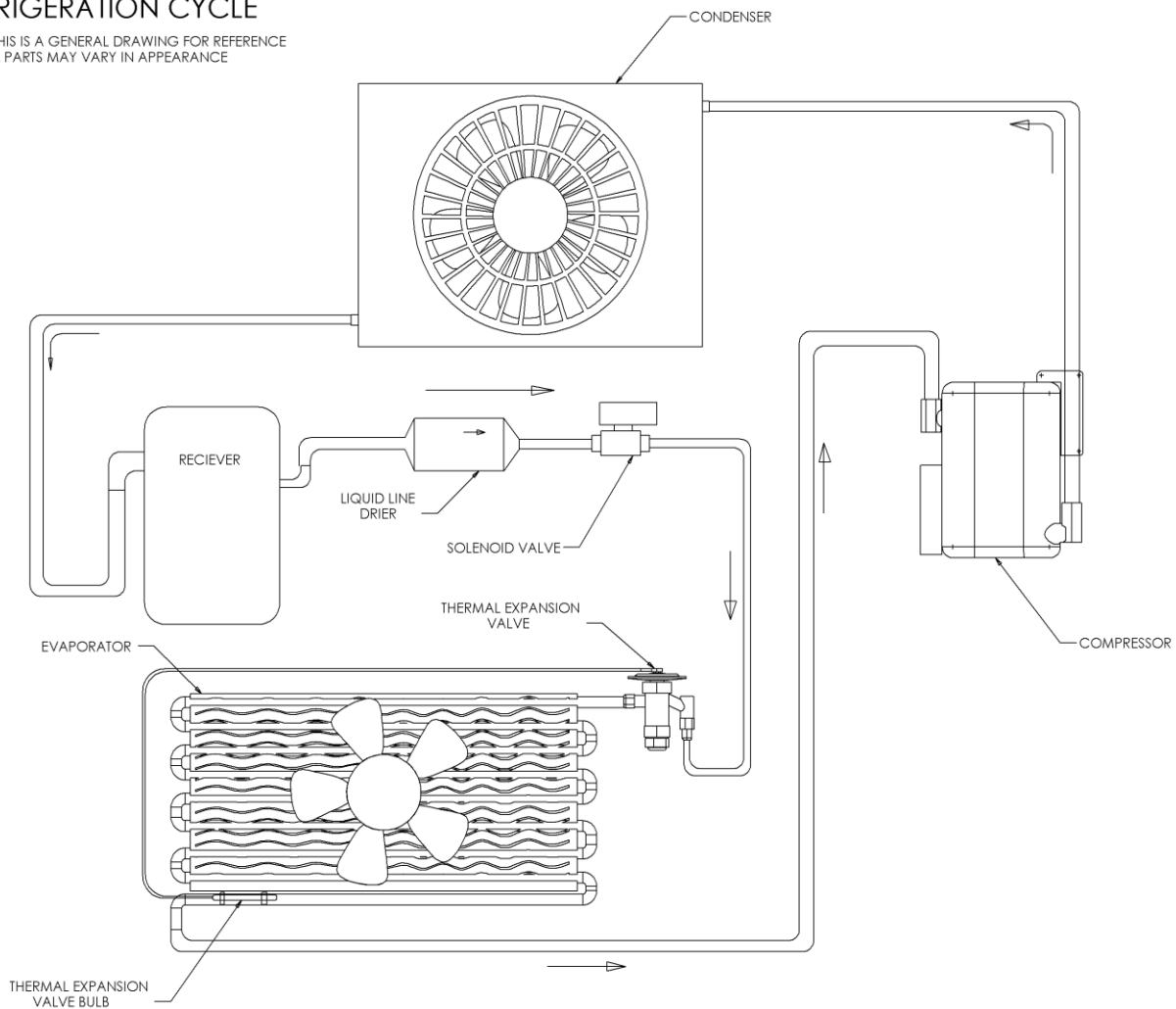
Each retarder/proofer is supplied with one or two evaporators. These evaporators perform the task of cooling the interior of the unit, while maintaining a relatively high level of humidity. The evaporators consist of refrigeration coils, a thermal expansion valve, and a fan.

## Condensing Unit (retarder/proofer only)

The condensing unit may or may not be provided with the system. Customers may choose to run off of a remote refrigeration system. If used, the condensing unit consists of a compressor, a fan, a receiver, a line drier and a solenoid valve. If the condensing unit is not used, the solenoid valve will still be provided to control unit cooling.

## REFRIGERATION CYCLE

NOTE: THIS IS A GENERAL DRAWING FOR REFERENCE  
ACTUAL PARTS MAY VARY IN APPEARANCE



## **NOTICE**

**A qualified & licensed refrigeration mechanic must perform connection, evaluation & charging of refrigeration lines. The condenser unit, if supplied, is charged, but additional refrigerant may be required.**



**DANGER**

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



**NOTICE**

For best results, always allow your proofer to reach set temperature and humidity before putting product in.



**NOTICE**

For best results, proof at lower temperatures rather than higher.



**NOTICE**

To dry proof: Set humidity to the lowest setting (either 45% or less). At this setting the humidity generator is turned off and will not produce humidity.



**NOTICE**

When the actual humidity is less than 46% display may show 45. When the actual humidity is higher than 45%, display will show the actual humidity.



## LRP Series Roll-in Proofer

### Computer Controls

### Operating and Programming Instructions



## Special Features

### Unattended Proofer Monitor

This proofer may be equipped with an unattended proofer monitoring system. If the proofer is turned on and has not had product in it for more than 50 minutes, the control will turn off the production of humidity in order to reduce condensate collection, reduce wear and tear, and save water. Once the door is opened, the control will immediately turn humidity production on and the proofer can resume normal operation.

### Door Open Monitor

This proofer may be equipped with an open door monitor. In the event that the proofer door is left open for more than 10 minutes, the control will assume that the proofer is no longer in use and will turn the proofer off.

The LBC Model LRP controller does not need to be ON to adjust these settings. These settings can be changed at any time. The settings are intended as a guide and will change based on product type and local atmospheric conditions.

**1**

### Setting the Humidity

Press the BLUE Humidity Key and use the Up or Down Arrow keys to set the desired percentage of humidity.  
Typical range 85% - 98%



Illustration - 1 Set Humidity

**2**

### Setting the Temperature

Press the RED Temperature Key and use the Up or Down Arrow keys to set the desired temperature in degrees F.  
Typical range 95 - 100 Degrees F



Illustration - 2 Set Temperature

**3**

### Setting the Timer

Press the TIME Key and use the Up or Down Arrow keys to set the desired Proofing time in Minutes  
Typical range 45 Minutes - 90 Minutes



Illustration - 3 Set Timer

Additional Timers allow you to time up to four racks;  
Press the up arrows to add time  
Press the down arrows to decrease time  
Press the start stop buttons to cancel the timers



### Operations

Press the POWER key to begin heating and producing humidity. The displays will show current temperature and humidity. Allow the appliance to saturate with heat and humidity prior to loading.

As the LRP nears its set-points there may be a rapid "clicking" noise, this is a normal condition.



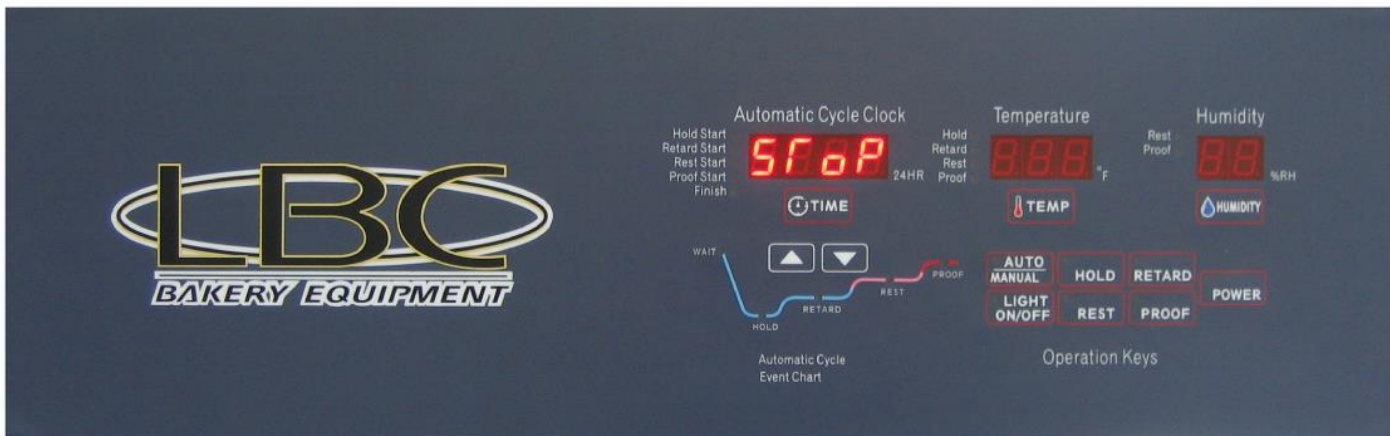
Illustration - 4 Operations

# Retarder/Proofer Controls Only

## LRPR Series Roll-in Retarder Proofer

### Computer Controls

### Operating and Programming Instructions



# Initializing Date and Time

With the Power OFF

Press the TIME Key for 10 Seconds

- 1 The first display is for current year  
Press the UP or DOWN Arrow Key to  
Adjust the display to the current Year



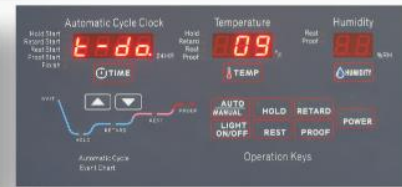
Press the TIME Key

- 2 The next display is for Current Month  
Use the UP or DOWN Arrow key  
to set the current month



Press the TIME Key

- 3 This display is for current day of the month  
Use the UP or DOWN Arrow key  
to set the current Day of the Month



Press the TIME Key

- 4 This display is for the current week of the month  
Use the UP or DOWN arrow key  
to set the current Week of the Month



Press the TIME Key

- 5 This display is for the current Hour of the day  
Use the UP or DOWN arrow key  
to adjust the current hour using a 24-hour clock



Press the TIME Key

- 6 This display is for current Minutes  
Use the UP or DOWN arrow key  
to set the current minutes



Press the TIME Key

- 7 This display is for current Seconds  
Use the UP or DOWN arrow key  
to set the current seconds



- 8 Press the POWER Key to Exit and save changes

# Function Parameters

The following setting will be used in both the Manual operations and the Automatic operations. These setting may require changes based on current atmospheric conditions and are intended only as a guide.

- 1 Press the POWER Key.  
Press the AUTO / MANUAL Key so that the RED LED next to the word MANUAL is illuminated.



Illustration - 1 Manual Mode

- 2 Press the TEMP Key to illuminate the RED LED next to HOLD.  
Use the UP or DOWN Arrow key to set the HOLD temperature.  
Hold is used to keep product in a frozen or near frozen state.



Illustration - 2 Set Hold Temp

- 3 Press the TEMP Key to illuminate the RED LED next to RETARD.  
Use the UP or DOWN Arrow keys to set the retard temperature.  
Retard is used to gradually thaw out the product.  
A range of between 35 - 42 degrees is typical.



Illustration - 3 Set Retard Temp

- 4 Press the TEMP Key to illuminate the RED LED next to REST.  
Use the UP or DOWN Arrow key to set the REST temperature.  
Rest is used to slowly bring the dough to a room temperature.  
A range of between 70 - 78 degrees is typical.



Illustration - 4 Set Rest Temp

- 5 Press the TEMP Key to illuminate the RED LED next to PROOF.  
Use the UP or DOWN Arrow Keys to set the PROOF temperature.  
A range of between 90 - 110 degrees is typical.



Illustration - 5 Set Proof Temp

- 6 Press the HUMIDITY Key to illuminate the RED LED next to REST.  
Use the UP or DOWN Arrow keys to set the REST humidity.  
A range of between 65% - 75% is typical.



Illustration - 6 Set Rest Humidity

- 7 Press the HUMIDITY Key to illuminate the RED LED next to PROOF.  
Use the UP or DOWN Arrow keys to set the PROOF humidity.  
A range of between 80 %-95% is typical.



Illustration - 7 Set Proof Humidity

- 8 Press the POWER Key to exit and save changes. The setting can be changed at any time to fit the current product or atmospheric condition.

# Setting Automatic Mode

1

Press the **POWER** Key.  
Press the **AUTO / MANUAL** Key to illuminate the **RED LED** next to the word **MANUAL**



Illustration - 1 Power On Manual Mode

2

## HOLD START TIME

Press the **TIME** key until the **Hold Start RED LED** is illuminated  
Use the **UP** or **DOWN** Arrow Keys to enter the hour using a 24-hour clock. Press the **TEMP** key to change to minutes.  
Set the Time of Day the product will be loaded plus an additional 30-45 minutes to allow the appliance to fully cool.



Illustration - 2 Set Hold Start Time

3

## FINISH TIME

Press the **TIME** key until the **Finish RED LED** is illuminated  
Use the **UP** or **DOWN** Arrow Keys to enter the hour using a 24-hour clock. Press the **TEMP** key to change to minutes.  
Set the Time of day the finished product needs to be ready.



Illustration - 6 Set Finish Time

4

## PROOF START TIME

Press the **TIME** key until the **Proof Start RED LED** is illuminated  
Use the **UP** or **DOWN** Arrow Keys to enter the hour using a 24-hour clock. Press the **TEMP** key to change to minutes.  
Set the Time of day to begin proofing, minus the actual cycle time, typically between 45 minutes to 1 1/2 hours.



Illustration - 5 Set Proof Start Time

5

## REST START TIME

Press the **TIME** key until the **Rest Start RED LED** is illuminated  
Use the **UP** or **DOWN** Arrow Keys to enter the hour using a 24-hour clock. Press the **TEMP** key to change to minutes  
Set the Rest Start Time minus the actual cycle time, typically between 1 to 1 1/2 hours.



Illustration - 4 Set Rest Start Time

6

## RETARD START TIME

Press the **TIME** key until the **Retard Start RED LED** is illuminated  
Use the **UP** or **DOWN** Arrow Keys to enter the hour using a 24-hour clock. Press the **TEMP** key to change to minutes.  
Set the Retard Start Time minus the actual cycle time. Typically between 12 to 18 hours.



Illustration - 3 Retard Start Time

# Operating Instructions

Press the Power Key

For operation in the Manual mode press the Auto / Manual key until the Red LED next to Manual is illuminated.

**IMPORTANT NOTE:** The Timer Does Not Function in the Manual Mode.

Operations in Manual Mode will be Continuous.

Any changes made to the setting while in the manual mode

will affect the operations in the Automatic Mode established on pages 2 & 3.

To operate in a manual Hold mode, press the Hold Key until the green LED is illuminated. The display will show the current temperature. The appliance will operate according to the parameters set on page 2



Illustration - 1 Hold

To operate in a manual Retard mode, press the Retard Key until the green LED is illuminated. The display will show the current temperature. The appliance will operate according to the parameters set on page 2



Illustration - 2 Retard

To operate in a manual Rest mode, press the Rest Key until the green LED is illuminated. The display will show current temp. and humidity. The appliance will operate according to the parameters set on page 2



Illustration - 3 Rest

To operate in a manual Proof mode, press the Proof Key until the green LED is illuminated. The display will show current temp. and humidity. The appliance will operate according to the parameters set on page 2



Illustration - 4 Proof

To operate in a Auto Mode press the Auto / Manual Key until the Green LED is illuminated next to Auto. The appliance will operate according to the parameters set on page 2 and the times set on page 3.



Illustration - 5 Auto Mode

To shut the appliance off at any time press the Power Key

## Proofer Parameters

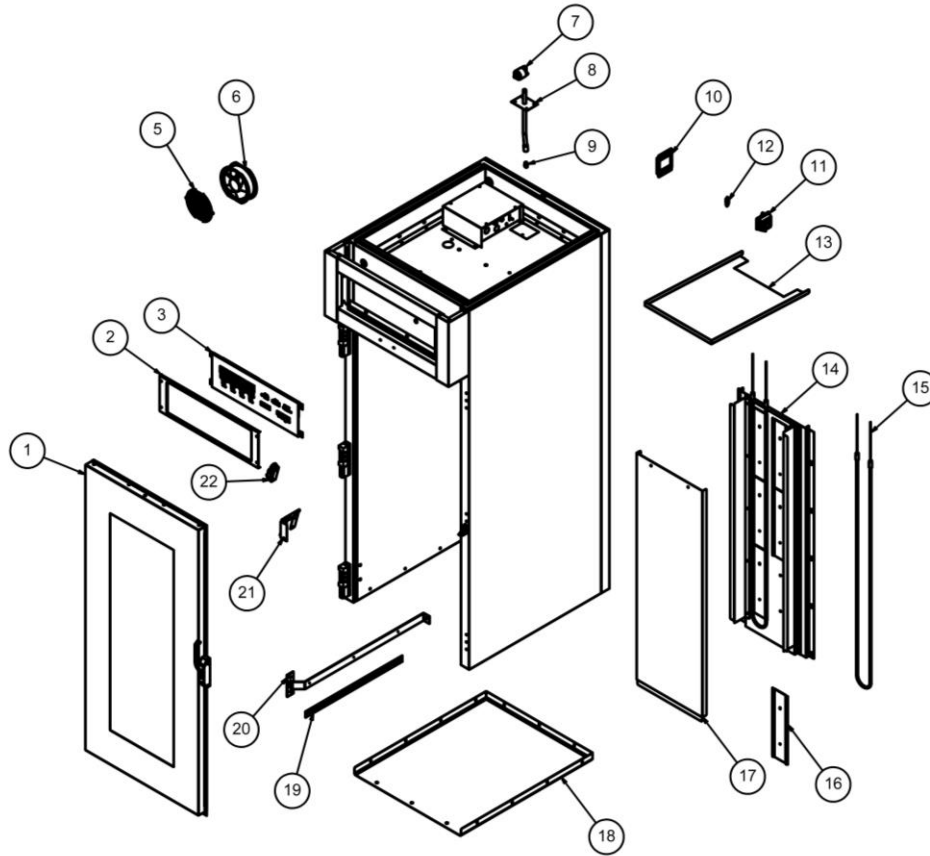
Press up and down buttons together for 3 seconds, then set access code to "In 00 08".					
Parameter	Default	Minimum	Maximum	Description	Function
oT	00	00	99	Heat timer alarm	Sounds the alarm if the set temperature is not reached within the indicated number of minutes.
rT	00	-25	25	Temperature Calibration	Changes the displayed temperature in Degrees F to match that of a calibration thermometer.
rA	00	-25	25	Humidity Calibration	Changes the displayed relative humidity to match that of a calibration meter.
Td	00	00	99	Temperature Display Limit	Limits the range of displayed temperature from the set point. 00 turns this function off.
Ad	00	00	99	Humidity Display Limit	Limits the range of displayed humidity from the set point. 00 turns this function off.

Press up and down buttons together for 3 seconds, then set access code to "In 00 88".					
Parameter	Default	Minimum	Maximum	Description	Function
TP	07	07	07	Heat timer alarm	This feature does not affect this version.
Tt	00	00	00	PID cycle	This feature does not affect this version.
Tc	15	15	15	Heat cycle rate	This controls how often the proportional control for heat will cycle.
Ac	16	16	20	Humidity Rate	This controls how often the humidity output will cycle
Ao	02	02	05	Humidity output proportional time	This controls how long the humidity output will be on.
oH	00	00	99	Upper Humidity Alarm	Alarm when humidity overshoots by __%
dF	00	00	00	N/A	N/A
FI	00	00	00	N/A	N/A
oL	01	00	01	Alarm Off/On	Turns Alarm on or off
oP	10	00	99	Open Door Shut-off	Max door open time before shut-down
CL	50	00	99	Unattended Humidity Shut-off	Max Humidity time unattended
F2	85	00	99	Max Humidity	Max Humidity set Point
To	01 22	00	01 22	Max Temp	Max Temperature Set Point

## Retarder Proofer Parameters

Press up button and the Auto/Manual buttons together for 3 seconds, then scroll up to "In 00 08".					
Parameter	Default	Minimum	Maximum	Description	Function
F1	00	-25	25	Temp Offset	
F2	00	-25	25	Humidity Offset	
F3	00	00	10	Temp Display Lock	
F4	00	00	10	Humidity Display Lock	
F5	07	07	07	Heat Proportional Band	
F6	00	00	05	Heat proportional Factor	
F7	15	10	20	Heat Cycle	
F8	16	10	20	Humidity Cycle	
F9	02	00	10	Humidity On time	
F10	0	0	10	Refrigeration Delay (min)	
F11	2.0	0.0	5.0	Cooling Dead Band	
F12	0.5	0.0	5.0	Heat Dead Band	
F13	5	5	5	Set to 5	
F14	0.0	0.0	5.0	Light On time limit	
F15	0.0	0.5	5.0	Alarm On time limit	
F16	30	1	60	Defrost period (min)	
F17	08	01	10	Defrost delay (hr)	
F18	32	32	50	Defrost Temp	
F19	140	100	150	Over-temp alarm	
F20	120	50	140	Max Temp Setting	
F21	33	28	50	Min Temp Setting	
F22	F	F	C	Temp Scale	

# ILLUSTRATED PARTS BREAK-DOWN

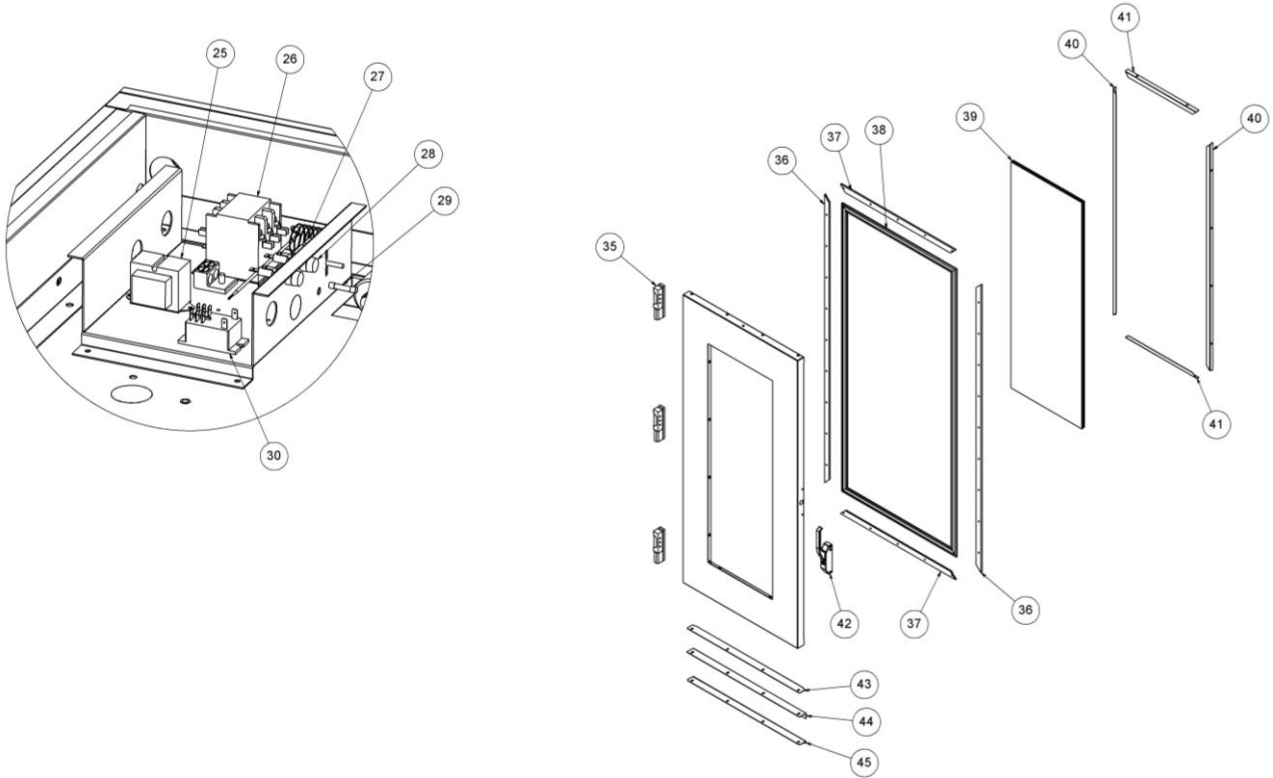


**Figure 1**

No.	Description	Item Number	Notes
1	Door, Full Assembly	155-459	
2	Control Panel Bezel	155-330-5	
3	Control, Proofer	<a href="#">40102-65-1</a>	LRP-MAX-1 Only
5	Circulation Fan Guard	50201-12	
6	Circulation Fan	<a href="#">30200-55-C</a>	
7	Water Solenoid	<a href="#">70403-01</a>	
8	Water Tube Assembly	155-463	
9	Spray Nozzle	70101-74	
10	Light Cover	<a href="#">151-583</a>	
11	Light Fixture	<a href="#">31602-31</a>	
12	Light Bulb	<a href="#">31602-28</a>	
13	Ceiling Duct Cover	155-456-2	
14	Climatizer, Full Assembly	155-462	
15	Element	<a href="#">11162-09</a>	
16	Element Bracket	<a href="#">155-160-2</a>	
17	Climatizer Cover	155-455-1	
18	Floor	155-458-1	
19	Rack Guide Bumper	<a href="#">71100-13</a>	
20	Rack Guide	155-469	
21	Temperature/Humidity Sensor Bracket	155-471	
22	Temperature/Humidity Sensor	<a href="#">40106-05</a>	

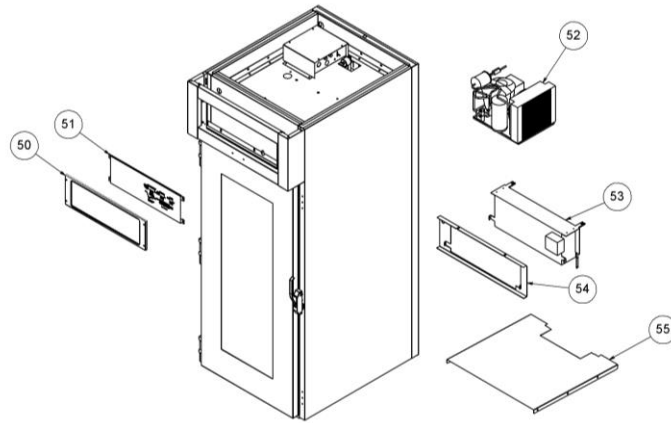
**Figure 2**

No.	Description	Item Number	Notes
25	Transformer	31400-26	
26	Contactor	30700-17	
27	High Limit	30701-27	
28	Fuse Holder	30901-02	
29	Fuse	30900-01	
30	Relay	30701-05	



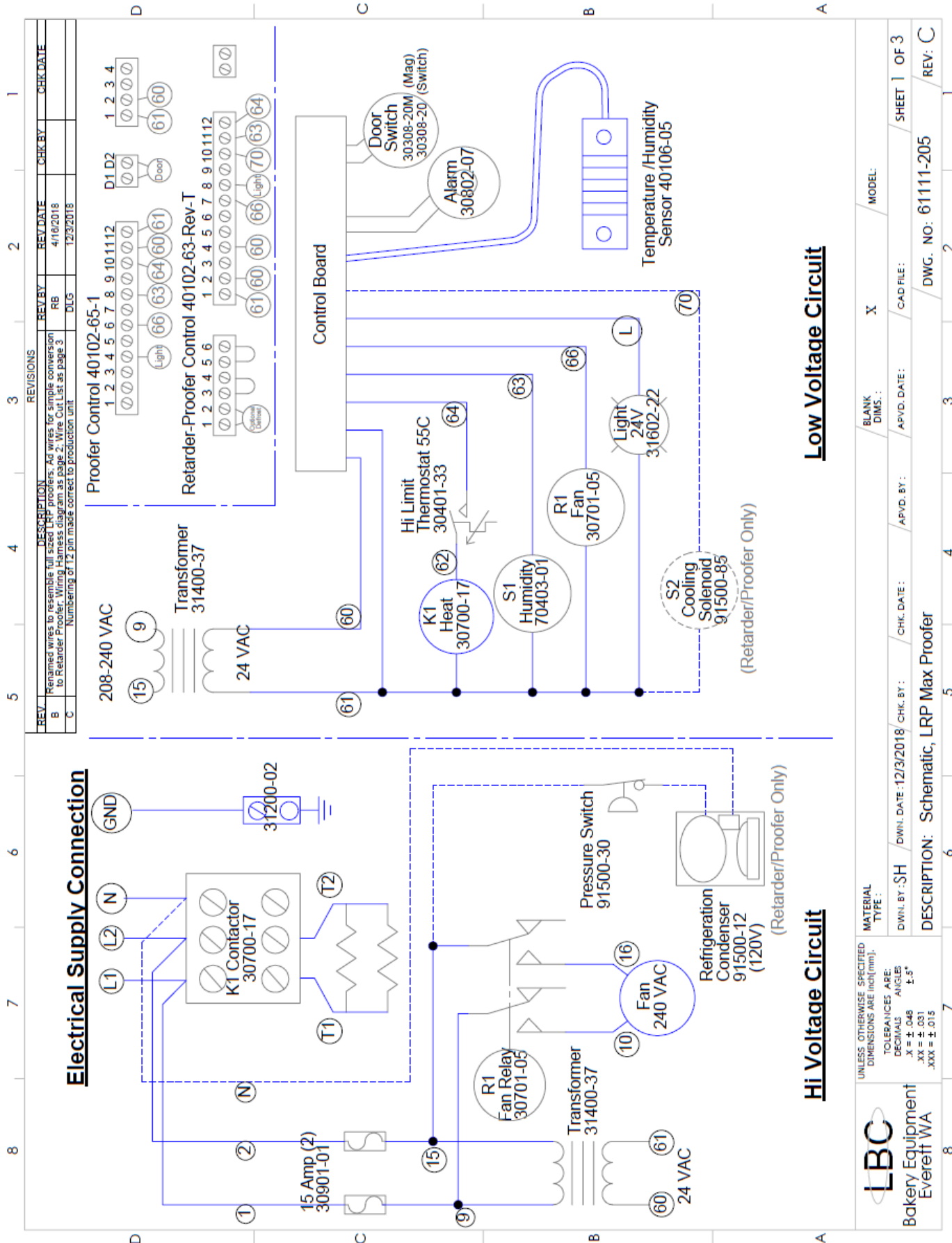
**Figure 3**

No.	Description	Item Number	Notes
35	Hinge	70301-101	
36	Door Seal Track, Vertical	72602-213-16R	
37	Door Seal Track, Horizontal	72602-213-16T	
38	Door Seal	72602-211-17	
39	Glass Assembly	155-465	
40	Glass Retainer, Vertical	155-495-2	
41	Glass Retainer, Horizontal	155-495-1	
42	Door Latch	50800-96	
43	Sweeper Keeper, Inner	155-470-2	
44	Door Sweeper	155-470-3	
45	Sweeper Keeper, Outer	155-470-1	



**Figure 5**

No.	Description	Item Number	Notes
50	Control Panel Bezel	155-330-5	
51	Control, Proofer/Retarder	40102-63	LRPR-MAX-1 Only
52	Condenser Assembly	91500-12	LRPR-MAX-1 Only
53	Evaporator Coil	91500-06	LRPR-MAX-1 Only
54	Evaporator Coil Cover	155-472	LRPR-MAX-1 Only
55	Ceiling Duct Cover, Proofer/Retarder	155-456-1	LRPR-MAX-1 Only



**Electrical Supply Connection**

**Hi Voltage Circuit**

**Low Voltage Circuit**

<b>LBC</b> Bakery Equipment Everett WA	UNLESS OTHERWISE SPECIFIED DIMENSIONS ARE INCH (mm).		MATERIAL TYPE:	BLANK DIMS.:	MODEL:
	TOLERANCES ARE: DECIMALS: .048 ANGLES: 1:5 .XXX = ± .015	DWN. BY: SH / DWN. DATE: 12/3/2018	CHK. BY:	APVD. DATE:	APVD. BY:
DESCRIPTION: Schematic, LRP Max Proofer					
					SHEET 1 OF 3
					DWG. NO: 61111-205
					REV: C

## GENERAL MAINTENANCE

### **WARNING**

THE LBC BAKERY LRP SERIES PROOFER PRODUCES HUMIDITY WHICH WILL NATURALLY CONDENSE AND ACCUMULATE WATER ON THE INTERIOR FLOOR CAUSING IT TO BECOME SLIPPERY. ADJACENT EXTERIOR FLOOR MAY ALSO BECOME SLIPPERY. USE EXTREME CAUTION WHEN WALKING IN OR AROUND THIS APPLIANCE.



### **NOTICE**

Service on this or any other LBC BAKERY equipment must be performed by qualified personnel only. Consult your authorized service agency directory or call the factory at 1-888-722-5686 or go to [WWW.LBCBAKERY.COM](http://WWW.LBCBAKERY.COM) for the service agency nearest you.



### **Every Day**

Clean interior and exterior of proofer. See Equipment Cleaning instructions @ [WWW.LBCBAKERY.COM](http://WWW.LBCBAKERY.COM) under manuals tab.

### **Every Six Months**

Have factory authorized service personnel check proofer for proper temperature readings. Also inspect air duct drain, heater plate, spray nozzle for proper operation and mineral deposits; de-scale as needed. Replace water filter cartridges.

### **As Needed**

Clean interior and exterior walls and replace light bulb or any other components as needed.



## LIMITED WARRANTY

LBC Bakery Equipment ("LBC Equipment") has been skillfully manufactured, carefully inspected and packaged to meet rigid standards of excellence. LBC Bakery Equipment, Inc. (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 at LBC's sole discretion, any new LBC equipment, according to the limits and exclusions listed in this limited warranty.

### **Coverage Period:**

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

- LBC Equipment (Rack Ovens, Proofers, Retarder/proofers, Retarders, Rotisseries, Deck Ovens, Conveyor Ovens) shall be warranted for a period of one (1) year, limited parts and labor.
- Replacement Parts purchased from LBC or Authorized supplier 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.
- An Equipment Start-Up **must** have been performed by an authorized LBC servicer and the completed start-up form returned to LBC.
- 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, 40 to 80 PSI (Hot water to Rotisseries)
  - pH between 7 and 7.5
  - Conductivity less than 1/500,000  $\Omega$  per inch
  - Total dissolved solids less than 100 ppm
  - Hardness from 6.3 to 8.8 grains per gallon
  - Maximum Salinity and Ion content:
 

<i>Chlorides:</i>	< 30 ppm
<i>Sulfates:</i>	< 40 ppm
<i>Iron:</i>	< 0.1 ppm
<i>Copper:</i>	< 0.05 ppm
<i>Manganese:</i>	< 0.05 ppm
- It is the responsibility of the purchaser to install and maintain the water supply to the appliance. Failure to provide satisfactory water quality to the appliance in accordance with the operating manual requirements can cause damage to internal components and will VOID the warranty.

### **Conditions (cont):**

- All repair work is to be performed by an LBC authorized service agent.
- Equipment must be at the operating 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
- Consumable items including but not limited to, light bulbs, glass, door gaskets, rack bumpers etc.
- Thermostat calibration after the first 30 days of use
- 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
- Damages caused during shipment are to be reported to the carrier, are not covered under this warranty, and are the sole responsibility of the purchaser/user
- Natural disaster

This warranty is exclusive and in lieu of all other warranties, expressed or implied, including expressed or implied warranties of merchantability or fitness for a particular purpose, each of which is hereby expressly disclaimed. The remedies described herein are exclusive and in no event shall LBC be liable for special, consequential or incidental damages for the breach or delay in the performance of this warranty.

# NOTES