

BakerSeries "Mini" Rotating Rack Oven

MODEL: LMO-G - Series

INSTALLATION REQUIREMENT

Ships Full Assembled, will fit through 40" Opening with out removal of door

Remove door, hinges and latch for movement through 36" door opening

Product of combustion must be vented to the outside

Venting: Type "B" vent, 6" Dia. When used with approved draft Hood. Alternate; May be mounted under an approved Type I or II hood, provided there are 18" of clearance between the exhaust collar and the hood filters. Consult all State, and local codes.

Note: When a hood or powered ventilation system is used for products of combustion, an interlock, such as contact points or air-flow proving switch, is required. Consult installation instructions for connection information.

OPTIONS & ACCESSORIES

Stand with Rack Slides

6-Pan Rack

60-Recipe Controller

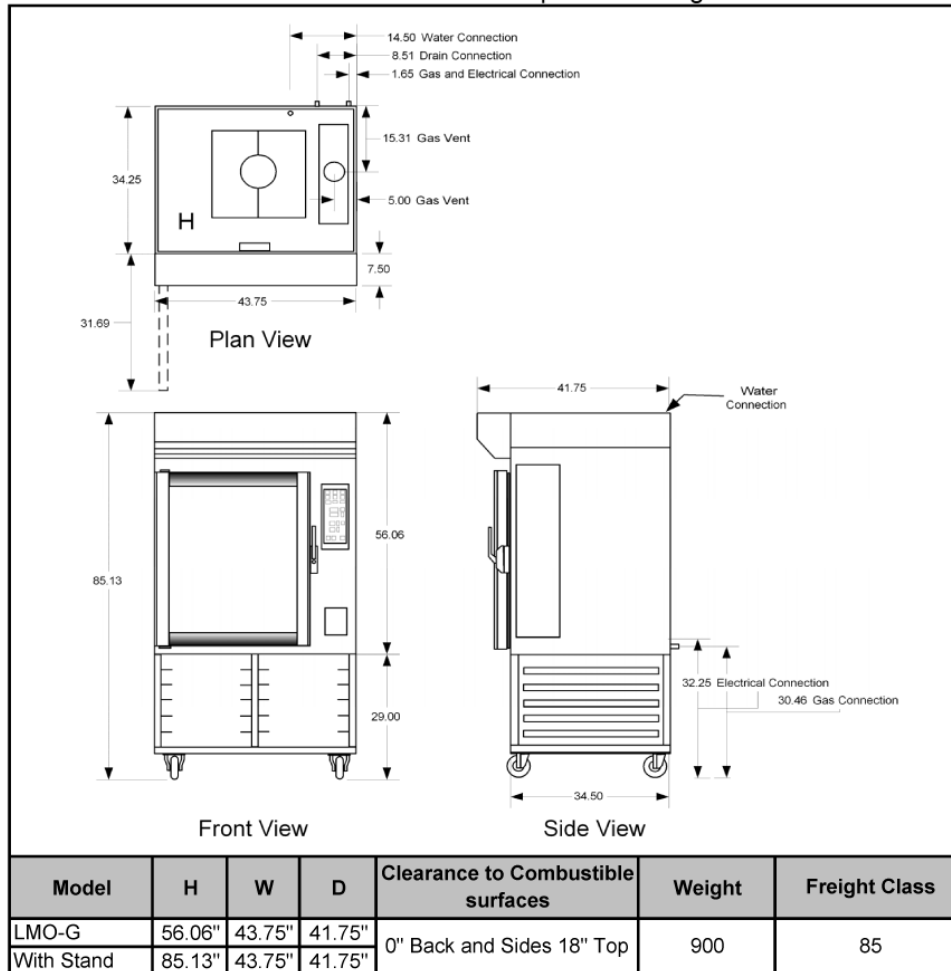
Gas Connection Kit

Proofer Base

8-Pan Rack

Start-up and Training

Water Connection Kit



Model	Electrical Requirements	Gas	Water	Drain
LMO-G	120 VAC 20 Amp Dedicated Circuit	1/2" NPT Supply Line	3/8" Cold Water Supply	Air Gap routed from rear of appliance
		90,000 BTU/HR		
	NEMA 15-20R	Nat 5"-14" WC at all times LP 11"-14" WC at all times	0.75 GPM @ 20 PSI	

MINIMUM WATER QUALITY

- pH between 7.0 and 7.5
- Total dissolved solids less than 100 PPM
- Chlorine less than 1 PPM
- Iron less than 0.1 PPM
- Manganese less than 0.05 PPM
- Conductivity less than 1/500,000Ω per inch
- Hardness from 6.3 to 8.8 grains per gallon
- Chlorides less than 30 PPM
- Sulfates less than 40 PPM
- Copper less than 0.05 PPM
- Chloramines less than 1 PPM

IMPORTANT: Your local water conditions may damage your Lang equipment. Failure to properly treat water may result in damage and may void some or all of the warranty. Information on water quality requirements is in the operator's manual provided with each unit, which can be accessed through the Lang web site at www.langworld.com/products.