



**SINMAG**  
Company

Item No. \_\_\_\_\_  
Project \_\_\_\_\_  
Quantity \_\_\_\_\_

## **LBC Kitchen Series Gas Conveyor Oven**

## **Model LPC19-G**



### **Short Bid Specification**

Conveyor Oven shall be an LBC model LPC19-G\_ (insert 1, 2 or 3 to indicate number of stacked ovens) and shall be heated by a direct-fired gas system. Oven shall have a digital control with LED displays for Time, Set Point and Actual Temperature. Oven shall have a hinged sandwich door with a tempered glass view window and crumb trays at conveyor entrance and exit. Crumb trays, top & bottom air ducts and conveyor assembly shall be removable without tools. Complete Conveyor Oven shall also include all standard features listed.

### **Standard Product Warranty**

One Year Parts and Labor (Contiguous US, Alaska, Hawaii & Canada)

### **Standard Construction Features**

- Stainless exterior and interior
- Microprocessor control for time and temperature
- Rigid stainless stand, swivel casters and brakes
- Stackable up to three high
- Fully insulated walls, floor and ceiling
- Sandwich door with large, tempered-glass view window
- Removable crumb trays at entrance and exit
- Air ducts and conveyor assembly are readily removable without tools to make cleaning easy

### **Standard Performance Features**

- Convective air distribution is balanced to produce consistent and evenly-cooked finished products
- Burners and air-circulation system are designed to provide rapid heat up and recovery
- Unused heated air is captured and recycled in a continuous loop to reduce energy loss

### **Standard Control Features**

- Simple and intuitive layout
- Large, easy-to-read LED displays for Time, Set Point and Actual Temperature
- Time Range: 3 to 30 minutes
- Temperature Range: 145 - 570°F [63 - 300°C]
- Temperature can display in either °F or °C
- Reversible belt direction
- Automatic Cool-Down feature to extend the life of internal electrical parts

### **Assessories Provided With Each Unit**

- 6" Entrance Shelf
- 12" Exit Shelf



Meets UL 197 and NSF 4 Standards

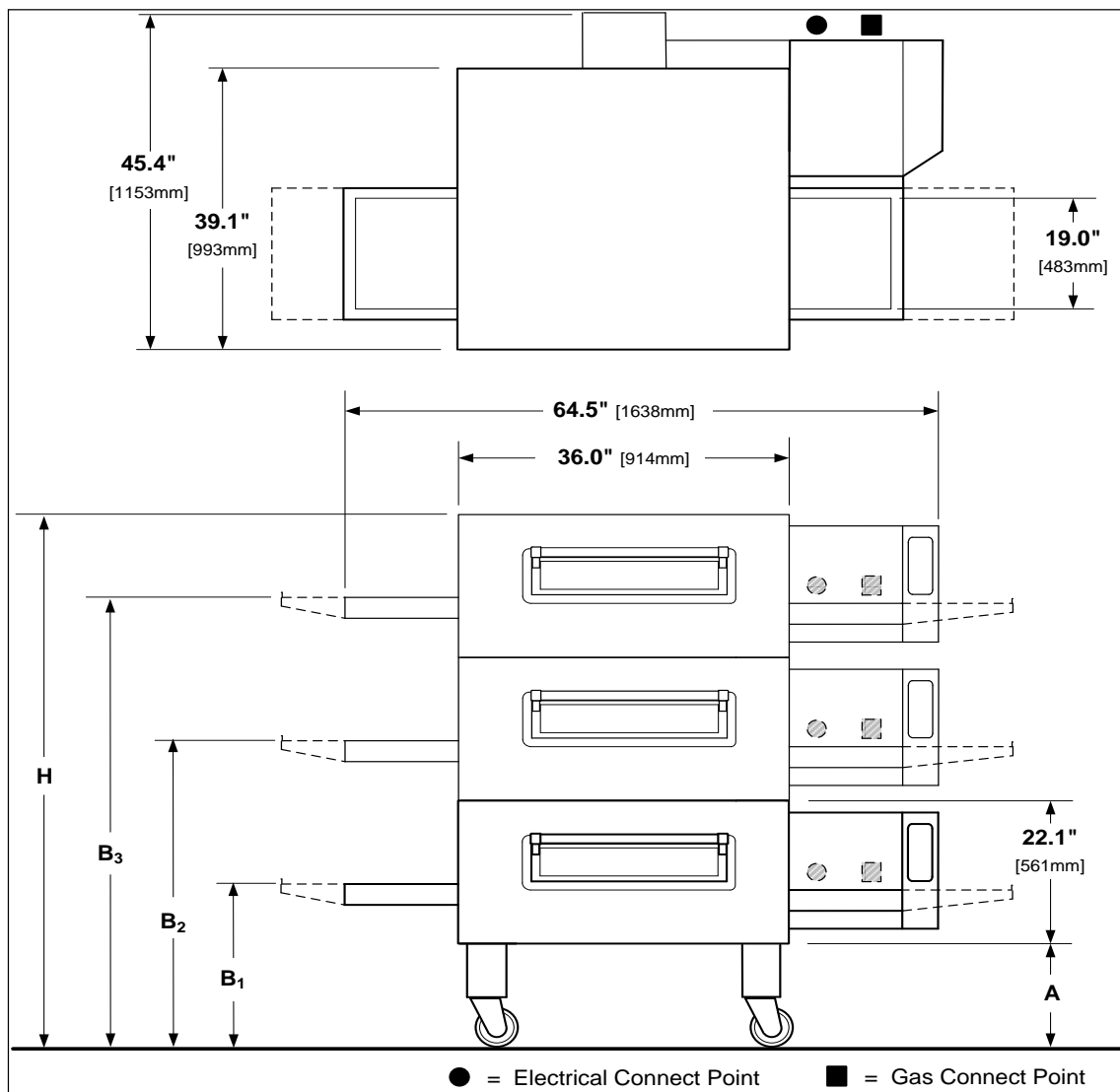
Sheet No. LPCG-001 (Rev E - 3/15)

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### Installation Requirement

Each unit ships separately. Stacking and/or placing on stand required.



Model No.	General Description	A	B <sub>1</sub>	B <sub>2</sub>	B <sub>3</sub>	H
LPC19-G1	<b>Single Gas Conveyor Oven</b> (includes Stand and Swivel Casters with Brakes)	21.5" [546mm]	32.4" [823mm]	N/A	N/A	43.6" [1107mm]
LPC19-G2	<b>Double Gas Conveyor Oven</b> (includes Stand and Swivel Casters with Brakes)	21.5" [546mm]	32.4" [823mm]	54.5" [1384mm]	N/A	65.7" [1669mm]
LPC19-G3	<b>Triple Gas Conveyor Oven</b> (includes Swivel Casters with Brakes)	4.6" [117mm]	15.5" [394mm]	37.6" [955mm]	59.7" [1516mm]	70.9" [1801mm]

■ Gas	Natural Gas: 47kBTU/hr Max Rating, 3.5in w.c.[871Pa] Min Supply Pressure, 3/4" Min Supply Line, 1/2"NPTM Connect Point on Oven
● Electrical	120VAC, 1ph, 60Hz, 15 Min Circuit Ampacity, 20A Max Overcurrent Protection