

STONE PIZZA REVOLVING TRAY OVEN **EMP-LCP**

Features

- ◆ Stainless steel exterior side and back walls
- ◆ Lava stone tray liners for a perfect pizza bake
- ◆ Interior constructed of aluminized steel for increased reflectivity
- ◆ Digital controls with timer function
- ◆ Auto stop feature for shelf rotation
- ◆ Natural gas-fired burner complete with flame safeguard
- ◆ Automatic/manual tray rotation
- ◆ Stainless steel vertical rising door with viewing glass
- ◆ Solid steel shelf with back riser
- ◆ Various tray configurations
- ◆ Baking chamber lights for easy viewing of product
- ◆ High density insulation & heavy duty base construction
- ◆ Tray stabilizers ensure a level bake.
- ◆ Drive components, burner controls and electrical are all front accessible
- ◆ Built-in front exhaust hood



Accessories

- ◆ Center shelf controls with door sill extension
- ◆ Power Exhaust Complete with Motor and Integrated Controls
- ◆ Self Generating Steam Unit



Experience the Revolution

The **Empire Stone Pizza Revolving Tray Oven** is art in motion! A clean, solid design seamlessly combines advanced technology and sturdy, dependable construction. Featuring a large capacity baking chamber with lava stone tray liners, **Empire Pizza Stone Revolving Tray Ovens** are perfect for baking quality and consistent pizzas time and time again.

The **Empire Stone Pizza Revolving Tray Oven** is direct-fired and available in a variety of capacities. It comes outfitted with easy-to-use digital controls with a timer function for easy operation and vertical rising doors with viewing glass and baking chamber lights for easy viewing of product, ensuring the perfect pizza results. For the efficient production of high-quality and consistent pizzas, there's nothing quite like the **Empire Stone Pizza Revolving Oven**.

Technical Data

STONE PIZZA REVOLVING TRAY OVEN EMP-LCP

Model	Description	Overall Dimensions			Shelf Dimensions	# of Pies*	BTU	Electric (120V/60Hz/1Ph)	Weight
		Width (A)	Depth (B)	Height (C)					
		in	in	in	in		Amp	lbs	
EMP-LCP-4T-PS-28	4 Shelf, 4 Pan	59	68	70	28 x 20	4	150,000	20	2,470
EMP-LCP-4T-PS-54	4 Shelf, 8 Pan	85	68	70	54 x 20	12	200,000	20	2,973
EMP-LCP-4T-PS-80	4 Shelf, 12 Pan	111	68	70	80 x 20	16	250,000	20	3,562
EMP-LCP-6T-PS-54	6 Shelf, 12 Pan	85	86	79	54 x 20	18	250,000	20	3,818
EMP-LCP-6T-PS-80	6 Shelf, 18 Pan	111	86	79	80 x 20	24	300,000	20	4,305
EMP-LCP-6T-PS-106	6 Shelf, 24 Pan	137	86	79	106 x 20	30	350,000	20	4,794

* Number of pies estimate based on standard 18" round NY-style pizza. Actual capacity may vary

UTILITIES

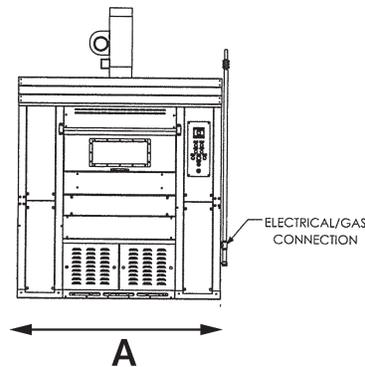
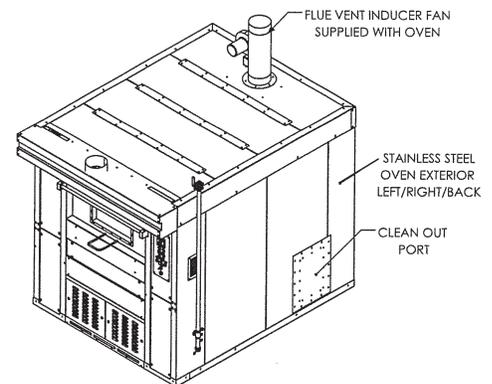
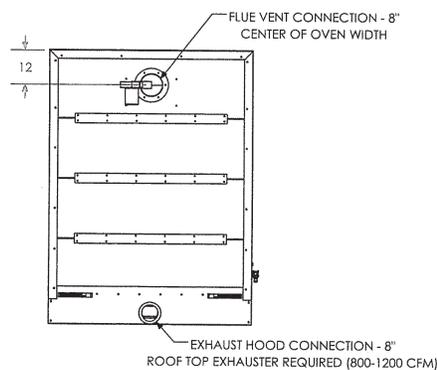
- ◆ Gas Connect Point: 1" pipe size
- ◆ Natural gas @ 5"-14" w.c. when firing
- ◆ Propane gas @ 13"-14" w.c. when firing
- ◆ Power: 120V/60 Hz/1 phase/20 amp
- ◆ Hood: Suitable for Type II applications.
- ◆ Connection size and cfm requirement vary by model.
- ◆ All require 0,6" w.c. static pressure drop @ hood connection.
- ◆ Type II Hood: For heat, steam, odors and products of combustions
- ◆ Customer to supply duct and ventilator fan per local code.
- ◆ If accepted by local building officials, suitable for connection to Type B pipe except when products of baking are grease laden.
- ◆ Oven control panel includes exhaust hood push button with contractor (10 amp 120V output for fan operation.)

INSTALLATION

A factory technician or factory authorized service technician MUST supervise and approve any installation. Purchaser is responsible for all installation costs and for providing:

- ◆ Clearance required: Air gap on back and left, 24" on right side for servicing
- ◆ All local service connections per local code electricity, gas and ventilation are responsibility of purchaser
- ◆ Disposal of packaging material
- ◆ Installation suitable for concrete floors. Wood floors require an insulated riser, (not included in oven purchase)

NOTE: Floor should be level within 1/8" per foot for proper



LIMITED WARRANTY

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

Please note, specifications are subject to change without notice as we continually work to improve our equipment.



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