

ELECTRIC STONE HEARTH OVEN ENERGY-MT

Features

- ◆ Unique ECO Energy Optimization System Helps Control Energy Consumption
- ◆ Zero Clearance Operation for Tight Spaces
- ◆ Single Door Design, up to 5 Decks
- ◆ Stone Hearth Baking Surface Provides Artisan Quality Results
- ◆ Superior Management of the Temperature on Each Deck handled via Front Mounted Controls
- ◆ Easy-to-Use Digital Controls Allow for Independent Adjustment of Top and Bottom Heat on Each Deck
- ◆ Storage of up to 99 Customized Baking Programs Provides Extreme Flexibility
- ◆ Heating Elements made of AISI 309 Steel with Ceramic Insulators for Maximum Durability
- ◆ Standard 32.3" Counter Balanced Loading Doors
- ◆ Pan Capacity Based on Standard 18" x 26" Pan
- ◆ Suitable for Construction on Most Floor Types

Accessories

- ◆ Integrated Easy Loader is Available for the Loading and Unloading of Product
- ◆ Water Supply Kit (required for proper oven operation)



LFE-5115 with Optional Integrated Easy Loader

Energy Efficiency in a Space Saving Design

When your space is limited the **ENERGY MT Electric Stone Hearth Deck Oven** comes through! The innovative **ENERGY MT** was engineered to minimize energy consumption and maximize your usable space. Each deck allows for the independent control of both the floor and ceiling temperatures, while the unique design of the heating elements provides greater power near the doors in order to avoid heat loss. Operating costs are held to a minimum thanks to superior deck insulation and the inclusion of the ECO Energy Optimization System - a feature which limits energy consumption based on need allowing you to use up to 50% less energy. With no expensive burner venting or fuel supply lines to worry about installation is simple, and maintenance is a snap thanks to the easy accessibility of all major elements from the front panels. All in all, the **ENERGY MT Electrical Stone Hearth Deck Oven** is able to provide a level of reliability and flexibility that is sure to satisfy the needs of even the most discerning baker.



Technical Data

ELECTRIC STONE HEARTH OVEN ENERGY-MT

| Model | Overall Dimensions | | | | | | Deck Dimensions | | Net Weight | Deck Capacity | | | | Electrical (220V/3Ph/60Hz) Min. Amp |
|---|--------------------|-----------------|------------------|-----------------|-----------------|-------------------------|-----------------|-----------------|------------|---------------------------------|---------------------|---------------------|-------------------|---|
| | WIDTH (C) in | DEPTH (D) in | HEIGHT (E) in | Width w/ Loader | Depth w/ Loader | Height w/ Fan (F) in | WIDTH (A) in | DEPTH (B) in | | Surface Area ft ² | Actual Pan Capacity | Equivalent Pan Cap. | Approx 1Lb Loaves | |
| 3 Deck** (Usable Deck Heights, from top: 9.45", 7.1", 7.1")* | | | | | | | | | | | | | | |
| LFE-3112 | 51.2 | 92.5 | 90.6 | 57.5 | 165.4 | 105.6 | 32.3 | 49.2 | 4690 | 33.4 | 6 | 10.3 | 56 | 68 |
| LFE-3116 | 51.2 | 108.3 | 90.6 | 57.5 | 196.9 | 105.6 | 32.3 | 65.0 | 4796 | 44.1 | 9 | 13.6 | 75 | 86 |
| LFE-3120 | 51.2 | 124.0 | 90.6 | 57.5 | 228.3 | 105.6 | 32.3 | 80.7 | 5126 | 54.3 | 12 | 16.7 | 92 | 106 |
| LFE-3124 | 51.2 | 139.8 | 90.6 | 57.5 | 259.8 | 105.6 | 32.3 | 96.5 | 5676 | 65.1 | 15 | 20.0 | 110 | 126 |
| 4 Deck** (Usable Deck Heights, from top: 9.45", 7.1", 7.1", 7.1")* | | | | | | | | | | | | | | |
| LFE-4112 | 51.2 | 92.5 | 90.6 | 57.5 | 165.4 | 105.6 | 32.3 | 49.2 | 5368 | 44.1 | 8 | 13.6 | 75 | 90 |
| LFE-4116 | 51.2 | 108.3 | 90.6 | 57.5 | 196.9 | 105.6 | 32.3 | 65.0 | 5808 | 58.6 | 12 | 18.0 | 99 | 114 |
| LFE-4120 | 51.2 | 124.0 | 90.6 | 57.5 | 228.3 | 105.6 | 32.3 | 80.7 | 6248 | 72.6 | 16 | 22.3 | 123 | 142 |
| LFE-4124 | 51.2 | 139.8 | 90.6 | 57.5 | 259.8 | 105.6 | 32.3 | 96.5 | 6908 | 86.6 | 20 | 26.7 | 147 | 165 |
| 5 Deck** (Usable Deck Heights, from top: 9.45", 7.1", 7.1", 7.1", 7.1")* | | | | | | | | | | | | | | |
| LFE-5112 | 51.2 | 92.5 | 90.6 | 57.5 | 165.4 | 105.6 | 32.3 | 49.2 | 6160 | 55.4 | 10 | 17.1 | 94 | 111 |
| LFE-5116 | 51.2 | 108.3 | 90.6 | 57.5 | 196.9 | 105.6 | 32.3 | 65.0 | 6820 | 73.2 | 15 | 22.5 | 124 | 141 |
| LFE-5120 | 51.2 | 124.0 | 90.6 | 57.5 | 228.3 | 105.6 | 32.3 | 80.7 | 7480 | 90.9 | 20 | 28.0 | 154 | 176 |
| LFE-5124 | 51.2 | 139.8 | 90.6 | 57.5 | 259.8 | 105.6 | 32.3 | 96.5 | 8140 | 108.1 | 25 | 33.3 | 183 | 205 |

NOTES: * Increased deck heights available as an option.

** Each deck has a door width of 32.3" (82cm)

*** Equivalent pan capacity is a reference used to estimate the number of breads that can be baked at one time and is calculated by dividing the total baking surface by the area of a standard bun pan (3.25 sq. ft.)



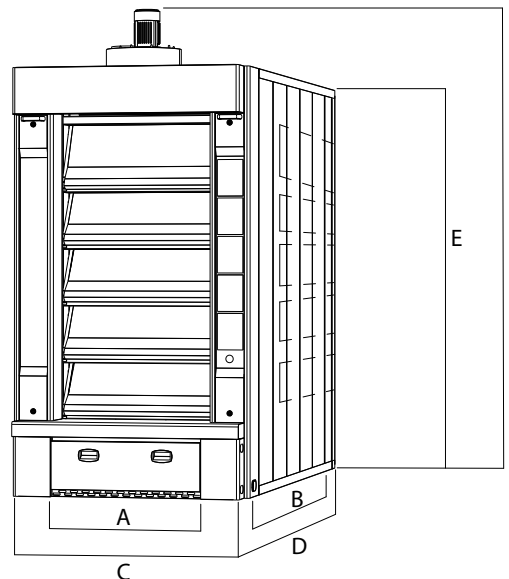
Electrical:
220V / 3Ph / 60Hz

Plumbing:
Drain Line - 1 1/2"
Water Connection - 1/2" cold water

Venting:
Steam Exhaust - 7" (657 cfm)

Clearance:
Clearance to Combustibles - >1"
(16" min clearance may be required for construction)

PLEASE NOTE: Must be installed on a level, non-combustible floor capable of handling appropriate load. Installations must adhere to all applicable codes. Please refer to your specific federal, state and local guidelines for details.



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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