

MODULAR ELECTRIC DECK OVEN **LFM-D**

Features

- ◆ Durable stainless steel construction.
- ◆ Self contained steam system produces ample steam for any bakery application.
- ◆ Available in a variety of configurations, from 1 to 4 deck, 2 to 24 pans (standard).
- ◆ Stackable design allows for quick and clean installation.
- ◆ Compact size for inclusion in tight work spaces.
- ◆ Individual deck controls are easy to use and allow you to bake a wide range of product simultaneously.
- ◆ Excellent thermal insulation for installations at near zero clearance.
- ◆ Sturdy 6" wheels makes service accessibility a breeze.
- ◆ Modern aesthetic design makes it a great showpiece for the front of the house, attracting customers.
- ◆ Sturdy Base with pan storage included.
- ◆ Electric is 220v / 3Ph / 60Hz standard. Other voltages are available for order.



Model LFM-D-2T-3
with optional Hood & Touch Screen Control Panel

Options & Accessories

- ◆ Steam collection hood with exhaust fan.
- ◆ 7" Programmable touch screen control panel.
- ◆ Extra height decks for taller baked goods.
- ◆ Proofer Base with water inlet, time, temperature and humidity controls.



Fast, Practical and Easy to Use!

The new **Empire LFM-D Modular Electric Deck Oven** is a bakers dream! Clean European design emanates a combination of advanced technology and elegant form. Featuring quick installation, compact size and premium quality materials, the **LFM-D** also boasts state of the art heating elements that use as little as 11 Kw of power, even while producing steam. The oven's hearth is one of the highest quality baking stones available today, giving you perfect artisan results each and every time. The well designed digital controls are extremely easy to use, and its thermal insulation is so effective, the **LFMD** can be installed at near zero clearance against a wide range of materials. All of this and more makes the **LFM-D Modular Electric Deck Oven** one of the most versatile Electric Deck Ovens on the market today!

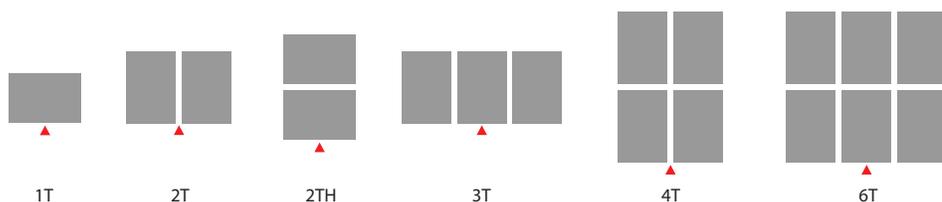
Technical Data

MODULAR ELECTRIC DECK OVEN LFM-D

Model	Overall Dimensions				Net Capacity # of trays	Deck Dimensions			Deck Capacities			Power		Weight lbs
	Width	Depth	Height	Height w/ Hood & Fan		Width	Depth	Usable Height	Surface Area	Equivalent Pan Capacity	Approx 1lb Loaves	Kw	Amps*	
	in	in	in	in		in	in	in	sq/ft					
LFM-D-1T-1	38.6	35.8	52.7	70.2	1	26.3	18.6	7" or 9 7/16"	3.4	1	8	6.3	16.5	548
LFM-D-1T-2	38.6	35.8	64.9	82.4	2	26.3	18.6	7" or 9 7/16"	6.8	2	16	12.6	33.0	790
LFM-D-1T-3	38.6	35.8	69.2	86.7	3	26.3	18.6	7" or 9 7/16"	10.2	3	24	18.9	49.5	1032
LFM-D-1T-4	38.6	35.8	75.5	93.0	4	26.3	18.6	7" or 9 7/16"	13.6	4	32	25.2	66.0	1274
LFM-D-2T-1	52.4	50.4	52.7	70.2	2	40.2	33.5	7" or 9 7/16"	9.4	2.9	16	11	31.8	761
LFM-D-2T-2	52.4	50.4	64.9	82.4	4	40.2	33.5	7" or 9 7/16"	18.7	5.8	32	22	63.5	1153
LFM-D-2T-3	52.4	50.4	69.2	86.7	6	40.2	33.5	7" or 9 7/16"	28.1	8.6	47	33	95.3	1516
LFM-D-2T-4	52.4	50.4	75.5	93.0	8	40.2	33.5	7" or 9 7/16"	37.4	11.5	63	44	127.1	1907
LFM-D-2TH-1	44.5	58.3	52.7	70.2	2	32.3	41.3	7" or 9 7/16"	9.3	2.9	16	11.5	33.2	737
LFM-D-2TH-2	44.5	58.3	64.9	82.4	4	32.3	41.3	7" or 9 7/16"	18.5	5.7	31	23	66.4	1129
LFM-D-2TH-3	44.5	58.3	69.2	86.7	6	32.3	41.3	7" or 9 7/16"	27.8	8.6	47	34.5	99.6	1489
LFM-D-2TH-4	44.5	58.3	75.5	93.0	8	32.3	41.3	7" or 9 7/16"	37.1	11.4	63	46	132.8	1881
LFM-D-3T-1	68.5	44.5	52.7	70.2	3	56.3	27.6	7" or 9 7/16"	10.8	3.3	18	12.5	36.1	829
LFM-D-3T-2	68.5	44.5	64.9	82.4	6	56.3	27.6	7" or 9 7/16"	21.6	6.6	37	25	72.2	1271
LFM-D-3T-3	68.5	44.5	69.2	86.7	9	56.3	27.6	7" or 9 7/16"	32.4	10.0	55	37.5	108.2	1690
LFM-D-3T-4	68.5	44.5	75.5	93.0	12	56.3	27.6	7" or 9 7/16"	43.2	13.3	73	50	144.3	2132
LFM-D-4T-1	52.4	72	52.7	70.2	4	40.2	55.1	7" or 9 7/16"	15.4	4.7	26	18.5	53.4	1032
LFM-D-4T-2	52.4	72	64.9	82.4	8	40.2	55.1	7" or 9 7/16"	30.8	9.5	52	37	106.8	1566
LFM-D-4T-3	52.4	72	69.2	86.7	12	40.2	55.1	7" or 9 7/16"	46.1	14.2	78	55.5	160.2	2061
LFM-D-4T-4	52.4	72	75.5	93.0	16	40.2	55.1	7" or 9 7/16"	61.5	18.9	104	74	213.6	2596
LFM-D-6T-1	68.5	72	52.7	70.2	6	56.3	55.1	7" or 9 7/16"	21.5	6.6	36	21	60.6	1267
LFM-D-6T-2	68.5	72	64.9	82.4	12	56.3	55.1	7" or 9 7/16"	43.1	13.3	73	42	121.2	1956
LFM-D-6T-3	68.5	72	69.2	86.7	18	56.3	55.1	7" or 9 7/16"	64.6	19.9	109	63	181.8	2605
LFM-D-6T-4	68.5	72	75.5	93.0	24	56.3	55.1	7" or 9 7/16"	86.2	26.5	146	84	242.4	3293.4

* Amperage calculated at 220V/60Hz/3Ph. Other voltages are available. Inquire for details.

PAN CONFIGURATIONS



PLEASE NOTE: Must be installed on a level 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.

UTILITIES¹

Water Inlet	1/2" NPT ²
Drain	3/4" NPT
Steam Exhaust (optional accessory)	4" (106 cfm)
Clearance to Combustibles	4" Left/Back 6" Right Side

¹Water and Electrical connections located on the back of the unit.
²Approved water filter and pressure regulator required to ensure proper performance.

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.



NSF / ANSI 4

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



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