

## STONE HEARTH DECK OVEN **MINITUBE™**

### Features

- ◆ Durable Stainless Steel Construction
- ◆ Vapor Tube Technology provides Even and Consistent Heat
- ◆ Compact Design Boasts a Footprint as Small as 51" X 78"
- ◆ Available in Capacities from 60 to 150 loaves per bake.
- ◆ Individual, Self-Contained Steam Generators for each Deck
- ◆ Natural Gas, Propane or Oil Fired Burners
- ◆ Burners and Other Components are Front Mounted, for Easy Access in Tight Spaces
- ◆ Easy to use, Programmable Controls
- ◆ Stainless Steel Front Panels and Vapor Hood with Steam Exhaust Fan
- ◆ High Visibility Lamps on each Deck
- ◆ Full Glass Doors for Easy Viewing
- ◆ Suitable for Construction on Most Floor Types

### Accessories

- ◆ Integrated Loader/Unloader Available
- ◆ Ventilation Stack and Water Supply Kits (required for proper oven operation)



*LFM 5-Deck MiniTube with Easy Loader*

### The MiniTube™ Solution

When floor space is limited and you want a genuine stone-hearth, artisan quality oven, Empire's compact **MiniTube™ Stone Hearth Deck Oven** is the perfect choice. Ideal for retail bakeries, supermarkets, restaurants, schools and more, the **MiniTube™ Deck Oven** was designed to fit the needs of even the most discriminating artisan bakers.

The secret is in the advanced vapor tube technology that facilitates heat distribution and retention. Vapor tubes deliver heat evenly throughout the product zone, with no moving parts necessary to distribute the heat. This provides consistent quality from front to back, side to side and deck to deck. In addition each deck has its own self-contained, high capacity steam generator so there is no need for a steam boiler. Add it all up and you'll see, with a **MiniTube™ Stone Hearth Deck Oven** you will save on fuel, space and maintenance.

Don't wait! Give us a call today and find out how an **Empire MiniTube™ Stone Hearth Deck Oven** can benefit you today!

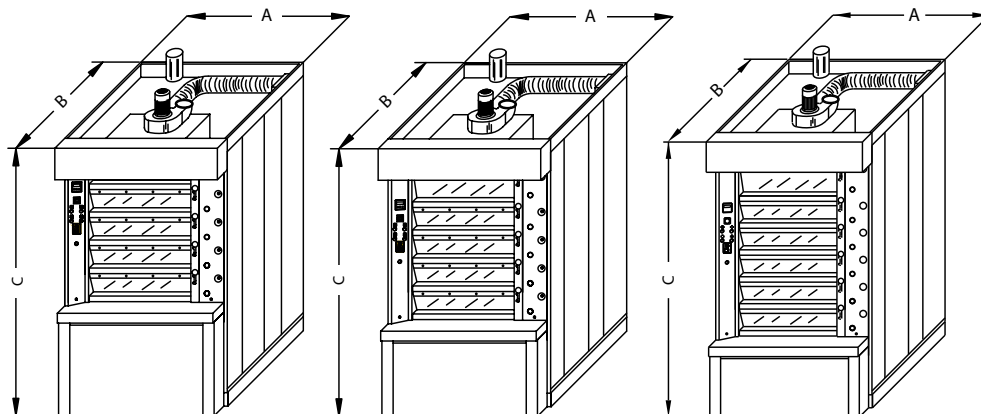


# Technical Data

## STONE HEARTH DECK OVEN MINITUBE™

Model	Overall Dimensions					Net Wt lbs	Deck Dimensions <sup>2</sup>		Deck Capacity				Thermal Power BTU/hr
	WIDTH (A)	DEPTH (B)	HEIGHT (C)	DEPTH w/ Loader	HEIGHT w/ Fan <sup>1</sup>		WIDTH	DEPTH	Surface Area	Actual Pan Capacity	Equivalent Pan Cap <sup>3</sup>	Approx 1Lb Loaves	
	in	in	in		in		in	in	ft <sup>2</sup>				
<b>4 Deck</b>													
LFM 4-80X100 MSR	51.2	78.0	84.6	139.0	98.6	2,822	32.3	41.3	37	8	11.4	63	111,000
LFM 4-80X120 MSR	51.2	85.8	84.6	154.7	98.6	3,417	32.3	49.2	44	8	13.6	75	119,000
LFM 4-80X140 MSR	51.2	93.7	84.6	170.5	98.6	3,527	32.3	57.1	51	12	15.7	87	127,000
LFM 4-80X160 MSR	51.2	101.6	84.6	186.2	98.6	3,858	32.3	65.0	58	12	17.9	99	143,000
LFM 4-80X180 MSR	51.2	109.4	84.6	202.0	98.6	4,079	32.3	72.8	65	16	20.1	110	151,000
LFM 4-100X100 MSR	59.1	78.0	84.6	139.0	98.6	3,417	40.2	41.3	46	8	14.2	78	127,000
LFM 4-100X140 MSR	59.1	93.7	84.6	170.5	98.6	3,968	40.2	57.1	64	16	19.6	108	143,000
LFM 4-100X160 MSR	59.1	101.6	84.6	186.2	98.6	4,409	40.2	65.0	72	16	22.3	123	151,000
<b>5 Deck</b>													
LFM 5-80X100 MSR	51.2	78.0	84.6	139.0	98.6	3,527	32.3	41.3	46	10	14.3	78	119,000
LFM 5-80X120 MSR	51.2	85.8	84.6	154.7	98.6	3,858	32.3	49.2	55	10	17.0	93	127,000
LFM 5-80X140 MSR	51.2	93.7	84.6	170.5	98.6	4,189	32.3	57.1	64	15	19.7	108	135,000
LFM 5-80X160 MSR	51.2	101.6	84.6	186.2	98.6	4,519	32.3	65.0	73	15	22.4	123	143,000
LFM 5-80X180 MSR	51.2	109.4	84.6	202.0	98.6	4,850	32.3	72.8	82	20	25.1	138	151,000
LFM 5-100X100 MSR	59.1	78.0	84.6	139.0	98.6	3,858	40.2	41.3	58	10	17.7	98	135,000
LFM 5-100X140 MSR	59.1	93.7	84.6	170.5	98.6	4,519	40.2	57.1	80	20	24.5	135	151,000
LFM 5-100X160 MSR	59.1	101.6	84.6	186.2	98.6	4,850	40.2	65.0	91	20	27.9	153	159,000

- NOTES:
- 1 Minimum 10 ft. Ceiling Height is recommended
  - 2 Each Deck has a usable door clearance height of 7 1/4"
  - 3 Equivalent pan capacity is a reference used to estimate the number of breads that can be baked at one time. It is calculated by dividing the total baking surface by the area of a standard bun pan (3.25 sq.ft.).



\*Drawings are for illustration only, not for construction use.

**Fuel (specified at time of order):**  
Oil, Natural Gas, or Propane

**Electrical:**  
220v/1Ph - 8A  
110v/1Ph - 12A (burner)

**Plumbing:**  
Drain Line - 3/4"  
Water Connection - 1/2" NPT  
Gas Connection - 1/2" NPT

**Venting:**  
Burner Exhaust - 6"  
Steam Exhaust - 7"  
Total CFM (for HVAC) - 914 cfm

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

*PLEASE NOTE: Must be installed on a level, approved flooring material 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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