

## STONE HEARTH DECK OVEN **ULTIMATE-LF**

### Features

- ◆ Uses 60-75% Less Fuel than a traditional Revolving Tray Oven
- ◆ Available as Gas or Oil Fired
- ◆ Mannesmann Steel Vapor Tubes encased in cement provide even baking and durability
- ◆ No Moving Parts to Maintain
- ◆ Brightly Lit Deck Interiors
- ◆ Digital Control Panel with individual steam and bake timers for each deck
- ◆ Individual, Heavy Duty, Steam Generators for each Deck
- ◆ Available in Sizes from 65 to 304 sq. ft of Baking Surface
- ◆ Front Access for Burner and Steam Generators
- ◆ Tempered Glass, Counter-balanced Doors Require no Door Mechanism
- ◆ Stainless Steel Oven Front and Hood



### Accessories

- ◆ Choice of Loaders Available. Manual, Semi-Automatic, and Automatic Loaders to choose from that also Unload the Oven
- ◆ Ventilation Stack and Water Supply Kits (required for proper oven operation)

### The Ultimate in Brick Oven Baking

Empire's **Ultimate-LF Stone Hearth Deck Oven** bakes so well because of its ability to retain tremendous amounts of heat. The burner chamber and firebox are made of oven brick, and the vapor tubes that distribute the heat are encased in poured cement walls and roof. When the burner shuts down, the oven continues to provide even, radiant heat to your bread – *just like a traditional brick oven!* Individual, high capacity steam generators located in the fire chamber are capable of producing even, consistent steam for your entire production. Easy-to-use digital controls allow you to effectively manage your production output, while the front located access panels make service a snap. Together, these features provide an incredible savings on fuel, labor and maintenance.

The **Ultimate-LF Stone Hearth Deck Oven**... brick oven baking with all the economy and conveniences of modern technology.



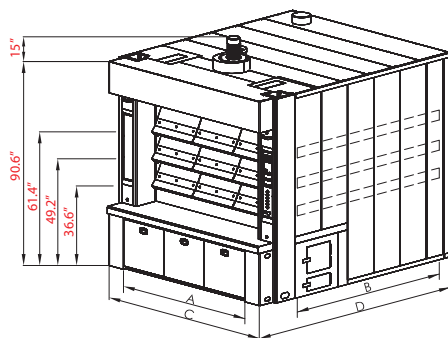
# Technical Data

## STONE HEARTH DECK OVEN ULTIMATE-LF

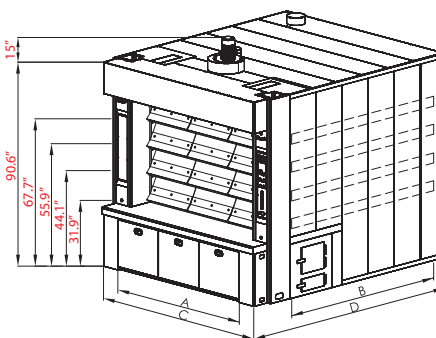
Model	Overall Dimensions					Net Wt	Deck Dimensions		Deck Capacity				Thermal Power	
	WIDTH (C)	DEPTH (D)	HEIGHT (E)	DEPTH w/ Loader	HEIGHT w/ Fan		WIDTH (A)	DEPTH (B)	Surface Area	Actual Pan Capacity **	Equivalent Pan Cap.***	Approx 1Lb Loaves		
	in	in	in	in	in		lbs	in	in	ft²				
3 Deck (Each deck has a usable height of 7 1/16")*														
LF-320	70.9	118.9	90.6	233.3	105.6	16,535	48.8	63.0	64.0	12	19.7	108	238,000	
LF-321	70.9	133.5	90.6	262.4	105.6	19,842	48.8	77.6	78.9	12	24.3	133	246,000	
LF-322	70.9	150.8	90.6	297.0	105.6	20,723	48.8	94.9	96.5	18	29.7	163	278,000	
LF-330	95.3	118.9	90.6	233.3	105.6	20,723	73.2	63.0	96.1	18	29.6	163	278,000	
LF-331	95.3	133.5	90.6	262.4	105.6	22,487	73.2	77.6	118.3	18	36.4	200	317,000	
LF-332	95.3	142.1	90.6	279.7	105.6	23,589	73.2	86.2	131.5	27	40.5	223	357,000	
LF-333	95.3	150.8	90.6	297.0	105.6	24,030	73.2	94.9	144.7	27	44.5	245	389,000	
LF-334	95.3	159.4	90.6	314.4	105.6	24,471	73.2	103.5	157.9	27	48.6	267	417,000	
LF-340	119.7	118.9	90.6	233.3	105.6	24,692	97.6	63.0	128.1	24	39.4	217	365,000	
LF-341	119.7	133.5	90.6	262.4	105.6	26,455	97.6	77.6	157.7	24	48.5	267	437,000	
LF-342	119.7	142.1	90.6	279.7	105.6	27,117	97.6	86.2	175.3	36	53.9	297	456,000	
LF-343	119.7	150.8	90.6	297.0	105.6	28,219	97.6	94.9	192.9	36	59.4	326	496,000	
LF-344	119.7	168.1	90.6	331.7	105.6	28,881	97.6	112.2	228.2	48	70.2	386	556,000	
LF-345	119.7	181.1	90.6	357.7	105.6	30,203	97.6	125.2	254.6	48	78.3	431	575,000	
4 Deck (Each deck has a usable height of 6 11/16")*														
LF-420	70.9	118.9	90.6	233.3	105.6	20,283	48.8	63.0	85.4	16	26.3	145	258,000	
LF-421	70.9	133.5	90.6	262.4	105.6	21,164	48.8	77.6	105.1	16	32.4	178	317,000	
LF-422	70.9	150.8	90.6	297.0	105.6	22,267	48.8	94.9	128.6	24	39.6	218	357,000	
LF-430	95.3	118.9	90.6	233.3	105.6	22,487	73.2	63.0	128.1	24	39.4	217	377,000	
LF-431	95.3	133.5	90.6	262.4	105.6	24,912	73.2	77.6	157.7	24	48.5	267	417,000	
LF-432	95.3	150.8	90.6	297.0	105.6	26,455	73.2	94.9	192.9	36	59.4	326	476,000	
LF-440	119.7	118.9	90.6	233.3	105.6	26,676	97.6	63.0	170.8	32	52.5	289	437,000	
LF-441	119.7	133.5	90.6	262.4	105.6	27,337	97.6	77.6	210.3	32	64.7	356	536,000	
LF-442	119.7	150.8	90.6	297.0	105.6	28,660	97.6	94.9	257.2	48	79.2	435	575,000	
LF-443	119.7	172.4	90.6	340.4	105.6	31,967	97.6	116.5	315.9	64	97.2	535	635,000	

### NOTES:

- \* Increased deck heights available as an option. Use of a PSA loader will reduce deck clearance by 2".
- \*\* Actual Pan Capacity indicates the number of 18"x26" bun pans that will fit in the oven. Deck sizes will be larger.
- \*\*\* 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.)



3-Deck



4-Deck

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

### Fuel (specified at time of order):

Oil, Natural Gas, or Propane

### Electrical:

220v/3Ph - 6A plus  
110v/1Ph - 11A (burner)

### Plumbing:

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

### Venting:

Burner Exhaust - 8"  
Steam Exhaust - 10"  
Total CFM (for HVAC) - 1510 cfm

### Clearance:

16" Min. Clearance 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.



1C Enterprise Place, Hicksville, NY 11801-5356 ♦ Ph: (516) 681-1500 ♦ Fx: (516) 681-1510  
1-800-878-4070 ♦ www.empirebake.com ♦ info@empirebake.com