

Project:	
Item #:	
Quantity:	

TRIPLE WIDE ROLL-IN PROOFER LRP-3

Construction Features

- ♦ Two door, triple wide design
- Heavy duty stainless steel exterior with 300 Series stainless steel interior and aluminized steel top
- ♦ Walls Ceilings and doors are foam insulated
- Modular wall and ceiling panels with cam lock construction
- Rapid responding air-wash heat and humidity system
- 208/240 VAC single or 3-phase power, field convertible

Performance Features

- ♦ 70 120 Degree F proofing range
- 50 99% humidity range
- Non-submerged calrod type heaters
- Interior bumpers protect interior walls from damage
- CFL Lighted interior

Controls Features

- All digital controls mounted in the door at eye-level
- PID Type controls for rapid accurate response without overshoot
- ♦ Digital set Temperature, Humidity, Time
- ♦ Installed in the door at eye-level
- Large LED displays
- 5 timers for multiple products





Model LRP3-40 shown (rack not included)

Rack Capacity:

Model	Side Load	End Load	Double
LRP3-30	3	4	None
LRP3-40	3	4	3
LRP3-50	6	4	3
LRP3-60	9	8	3
LRP3-70	9	8	3
LRP3-80	12	8	6
LRP3-90	12	12	6
LRP3-100	15	12	6
LRP3-110	15	16	6
LRP3-120	18	16	9

Short Bid Specification:

Proofer shall be an *LBC Bakery Equipment Model LRP3-__* (insert 30, 40, 50, 60, 70, 80, 90, 100, 110 or 120 to indicate desired depth). Appliance shall be electrically heated with two doors, a quick response air-wash heat and humidity system and modular foaminsulated panel construction. Interior shall be 300 series stainless steel with perimeter bumpers to protect doors and walls. Doors shall have magnetic seals, automatic closers and full-width protective bar handles. Computerized controller shall be door mounted at eye-level and have accurate LED displays for Time, Temperature and Humidity. Complete appliance shall have all listed features and, if selected, optional 300-series stainless steel floor and/or 72610-48 water filtration system.

1C Enterprise Place, Hicksville, NY 11801-5356 • Ph: (516) 681-1500 • Fx: (516) 681-1510

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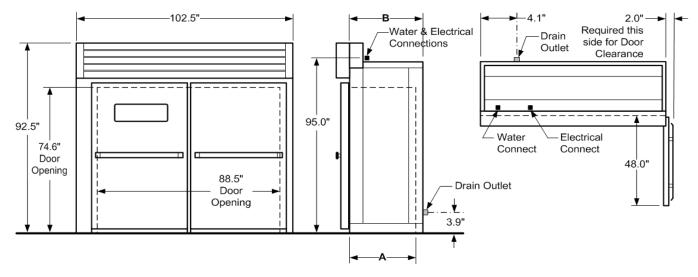
Technical Data

TRIPLE WIDE ROLL-IN PROOFER LRP-3

Installation Requirements:

- Ships knocked down. Requires on-site assembly
- Appliance is designed to operate at normal room temperatures
- Clearance to combustibles is 0" at sides and back
- · For installation on non-porous surfaces only
- Floor must be level to within 1/8" per foot. Difference for entire floor must not exceed 3/4".
- Water Supply: 1/2 NPT connection on appliance side, cold water, filtered
- Drain: 3/4" copper vented drain connection required





Dimensions:

Dilliensions.			
Model	Dim A (in)	Dim B (in)	
LRP3-30	26.1	31.1	
LRP3-40	36.1	41.1	
LRP3-50	46.1	51.1	
LRP3-60	56.1	61.1	
LRP3-70	66.1	71.1	
LRP3-80	76.1	81.1	
LRP3-90	86.1	91.1	
LRP3-100	96.1	101.1	
LRP3-110	106.1	111.1	
LRP3-120	116.1	121.1	

Shipping info:

Weig	Freight		
Actual	Actual	Class	
1172	1472		
1582	1582		
1722	1722		
1832	1832		
1942	1942	85	
2082	2082	65	
2369	2369		
2479	2479		
2619	2619		
2729	2729		

Electrical Requirements:

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Model Voltage		Total kW	MCA		МОР	
		TOTAL KVV	1 Phase	3 Phase	1 Phase	3 Phase
LRP3-	208 VAC	5.0	30	18	50	50
(30 to 80)	240 VAC	6.6	34	20	50	50
LRP3-	208 VAC	10.2	NA	35	NA	60
(90 to 120)	240 VAC	13.2	NA	39	NA	60

Water Quality Requirements:

Water Quanty Requirements.	
Alkalinity < 22 ppm	Magnesium < 0.65 ppm
Aluminium < 17 ppb	pH = 8.5
Calcium < 3.3 ppm	Sodium < 8.5 ppm
Free Chlorine Residual < 0.6 ppm	Total Hardness < 11.9 ppm



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