



Item No. _____
 Project _____
 Quantity _____

BakerSeries Gas "Mini" Rotating Rack Oven

MODEL: LMO-G - Series



Model LMO-G8-N-S Shown

/ RACK CAPACITY

	LMO-G6	LMO-G8	LMO-G10
18 x 26 Sheet Pans	6	8	10
12" x 20" Hotel Pans	6	8	0
Pan Bread 16oz Loaves	30	N/A	N/A
8 Oz. Baguettes	30	40	N/A
Cookies 2 oz.	12 Doz.	16 Doz.	20 Doz.

Short Bid Specification:

Oven shall be **LBC** Mini Rotating Rack Oven, model no. **LMO-G** [insert 6-N, 6-LP, 8-N, 8-LP, 6S-N, 6S-LP, 8S-N, 8S-LP, 10S-N, 10S-LP] with capacity for 6, 8 or 10 - 18" x 26" sheet pans. The oven shall operate on natural gas or propane gas [specify at time of order]. The oven shall have an internal steam system consisting of 150 pounds of steel bars and a water drop system that dispenses water to the steel mass through multiple large holes in a stainless steel tube located over the steel mass. The oven shall be indirectly fired at a rate of 90,000 BTU/Hr. using an in-shot burner system and shall have heat exchanger tubes that are mounted vertically so as to utilize natural draft for combustion air intake and exhaust. The oven shall be mounted on a stainless steel stand having front mounted heavy duty locking swivel casters and rear mounted stationary locking casters or shall be mounted on 8" stainless steel legs. The oven shall have an optional proofer base having front mounted heavy duty locking swivel casters and rear mounted stationary locking casters.

STANDARD PRODUCT WARRANTY

One-Year Parts and Labor (contiguous US Including Alaska and Hawaii, Canada)

Construction Features

- Heavy duty stainless steel interior and exterior
- Vertical Tube Heat-exchanger
- 150 Lbs. Thermal Mass
- Low pressure water injection steam system
- 6" Exhaust collar for "B" type vent, or direct vent under hood
- Field connection point for hood proving switch*
- Full-view double pane door window
- Hinged inner glass window for easy cleaning
- Full perimeter silicone door seal
- Mechanical door latch with magnetic closer

Performance Features

- 90,000 Btu/Hr burner system
- 0.75 GPH water delivery system
- 10/20 second normal steam time
- Safety limited torque drive rotation system
- Low noise circulation system
- Brightly lit interior
- Fast acting programmable vent

Controls Features

- Large LED display for time, temperature and steam
- Simple manual setting for temperature, time, steam
- Manual one-touch venting control
- Manual blower one-touch delay or pulse blower
- Storage for up-to 99 programmed recipes
- 6-button quick access recipe menu

* The Commonwealth of Massachusetts requires that the gas flow must be prohibited when the exhaust hood is not operational.



Meets ANSI Z83.11 and NSF-4

Sheet Number LMO-G v8 (rev07/10)

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INSTALLATION REQUIREMENT

Ships Full Assembled, will fit through 40" Opening with out removal of door
 Remove door, hinges and latch for movement through 36" clear opening
 Product of combustion must be vented to the outside

Venting: Type "B" vent, 6" Dia. When used with approved draft inducer LBC Part No.70314-01. Alternate; May be mounted under an approved Type I or II hood, provided there are 18" of clearance between the exhaust collar and the hood filters. Consult all State, and local codes.

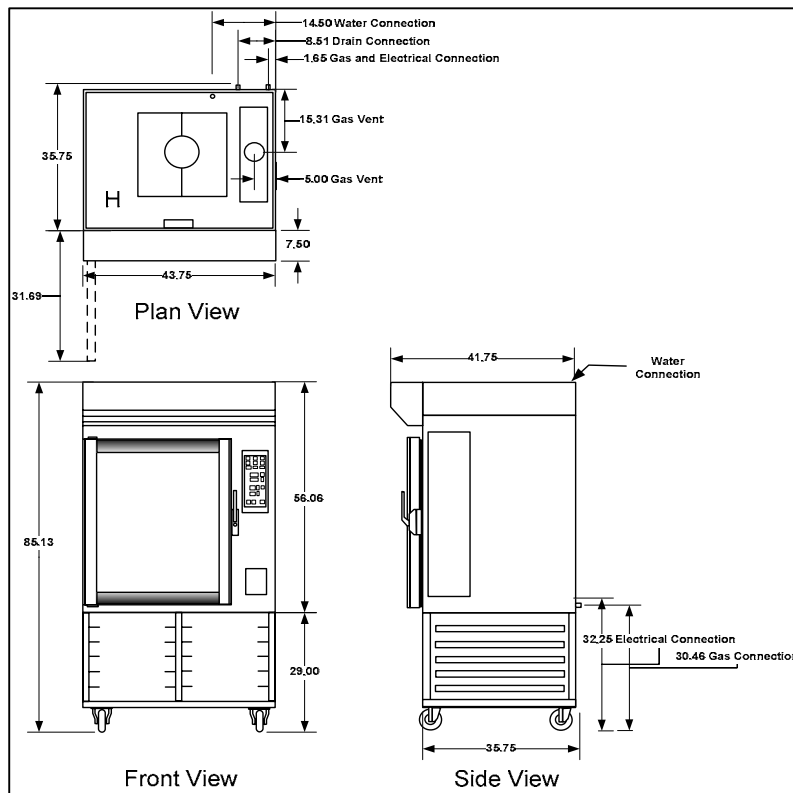
Note: When a hood or powered ventilation system is used for products of combustion, an interlock, such as contact points or air-flow proving switch, is required. Consult installation instructions for connection information.

OPTIONS & ACCESSORIES

Stand with Rack Slides
 Proofer Base
 S-19 19" Stand

6-Pan Rack @ 5.5" 10-Pan Rack @ 3.3"
 8-Pan Rack @ 4" 60-Recipe Controller

Gas Connection Kit
 Water Connection Kit
 70315-01 Draft Inducer Kit



Model	H	W	D	Clearance to Combustible surfaces	Weight	Freight Class
LMO-G	56.06"	43.75"	41.75"	0" Back and Sides 18" Top	900	85
With Stand	85.13"	43.75"	41.75"			

Model	Electrical Requirements	Gas	Water	Drain
LMO-G	120 VAC 15 Amp Dedicated Circuit	1/2" NPT Supply Line	3/8" Cold Water Supply	Air Gap routed from rear of appliance
		90,000 BTU/HR		
	NEMA 5-15R	Nat 5"-14" WC at all times	0.75 GPM @ 20 PSI	
		LP 11"-14" WC at all times		

MINIMUM WATER QUALITY

- pH between 7.0 and 7.5
- Total dissolved solids less than 100 PPM
- Chlorine less than 1 PPM
- Iron less than 0.1 PPM
- Manganese less than 0.05 PPM
- Conductivity less than 1/500,000Ω per inch
- Hardness from 6.3 to 8.8 grains per gallon
- Chlorides less than 30 PPM
- Sulfates less than 40 PPM
- Copper less than 0.05 PPM
- Chloramines less than 1 PPM

IMPORTANT: Your local water conditions may damage your Lang equipment. Failure to properly treat water may result in damage and may void some or all of the warranty. Information on water quality requirements is in the operator's manual provided with each unit, which can be accessed through the Lang web site at www.langworld.com/products.