

STONE HEARTH DECK OVEN **LFKR**



The Pinnacle of Ring Tube Deck Oven Design

Innovation and tradition combine to form **Empire's LFKR Stone Hearth Deck Oven**. Sturdy, well insulated Mannesmann steam tube systems distribute heat quickly and evenly throughout the oven, allowing it to respond rapidly to temperature change. Individual steam generators strategically positioned in the fire box are capable of producing consistent steam for your entire production. Lighter and smaller than similar ovens in its class, the **LFKR** allows for easier installation and accessibility in smaller locations. Available in 2, 3 and 4 door models with up to 5 decks, this powerhouse boasts an equivalent pan capacity of up to 74 pans, allowing you to produce nearly 400 loaves of consistent, high quality artisan bread per bake. Best of all, our manual, semi-automatic, and automatic loader/unloader requires minimum training to master, making the **LFKR Stone Hearth Deck Oven** extremely easy to operate.

Features

- ◆ Insulated Ring Tube Design
- ◆ Available in 2, 3 & 4 Door Designs, up to 5 Decks
- ◆ Stone Hearth Baking Surface
- ◆ Individual Steam Generators for Each Deck
- ◆ Counter Balanced Doors made of Tempered Glass
- ◆ Digital Thermostat & Automatic Steam Timers
- ◆ Standard 24.4" Loading Doors
- ◆ Easy-to-use Digital Control Panel
- ◆ Pan Capacity Based on Standard 18" x 26" Pan
- ◆ Available with Manual, Semi-Automatic, or Automatic Loader (optional)

Technical Data

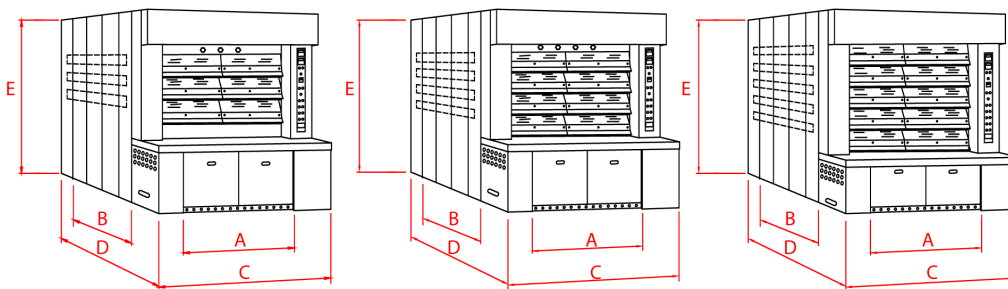
STONE HEARTH DECK OVEN LFKR

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** (Usable Deck Heights, from top: 10.24", 9.06", 9.06")*													
LFKR-320	70.9	116.5	90.6	232.9	104.6	6,614	48.8	63.0	64.0	12	19.7	108	167,000
LFKR-321	70.9	132.3	90.6	263.2	104.6	7,716	48.8	78.7	80.1	18	24.6	135	187,000
LFKR-322	70.9	148.0	90.6	296.3	104.6	9,259	48.8	94.5	96.1	18	29.6	163	198,000
LFKR-330	95.3	116.5	90.6	232.9	104.6	8,818	73.2	63.0	96.1	18	29.6	163	198,000
LFKR-331	95.3	132.3	90.6	263.2	104.6	11,023	73.2	78.7	120.1	27	36.9	203	218,000
LFKR-332	95.3	148.0	90.6	296.3	104.6	13,448	73.2	94.5	144.1	27	44.3	244	238,000
LFKR-340	119.7	116.5	90.6	232.9	104.6	11,023	97.6	63.0	128.1	24	39.4	217	298,000
LFKR-341	119.7	132.3	90.6	263.2	104.6	14,330	97.6	78.7	160.1	36	49.3	271	317,000
LFKR-342	119.7	148.0	90.6	296.3	104.6	17,637	97.6	94.5	192.1	36	59.1	325	337,000
4 Deck** (Usable Deck Heights, from top: 9.45", 7.87", 7.87", 7.87")*													
LFKR-420	70.9	116.5	90.6	232.9	104.6	9,039	48.8	63.0	85.4	16	26.3	145	198,000
LFKR-421	70.9	132.3	90.6	263.2	104.6	10,362	48.8	78.7	106.7	24	32.8	181	218,000
LFKR-422	70.9	148.0	90.6	296.3	104.6	11,905	48.8	94.5	128.1	24	39.4	217	238,000
LFKR-430	95.3	116.5	90.6	232.9	104.6	12,125	73.2	63.0	128.1	24	39.4	217	298,000
LFKR-431	95.3	132.3	90.6	263.2	104.6	14,551	73.2	78.7	160.1	36	49.3	271	317,000
LFKR-432	95.3	148.0	90.6	296.3	104.6	16,755	73.2	94.5	192.1	36	59.1	325	337,000
LFKR-440	119.7	116.5	90.6	232.9	104.6	15,432	97.6	63.0	170.8	32	52.5	289	317,000
LFKR-441	119.7	132.3	90.6	263.2	104.6	16,314	97.6	78.7	213.5	48	65.7	361	357,000
LFKR-442	119.7	148.0	90.6	296.3	104.6	17,196	97.6	94.5	256.2	48	78.8	434	437,000
5 Deck** (Usable Deck Heights, from top: 7.87", 7.87", 7.87", 7.87", 7.87")*													
LFKR-520	70.9	116.5	90.6	232.9	104.6	10,582	48.8	63.0	106.7	20	32.8	181	218,000
LFKR-521	70.9	132.3	90.6	263.2	104.6	12,566	48.8	78.7	133.4	30	41.1	226	258,000
LFKR-522	70.9	148.0	90.6	296.3	104.6	14,771	48.8	94.5	160.1	30	49.3	271	298,000
LFKR-530	95.3	116.5	90.6	232.9	104.6	14,991	73.2	63.0	160.1	30	49.3	271	317,000
LFKR-531	95.3	132.3	90.6	263.2	104.6	17,417	73.2	78.7	200.1	45	61.6	339	337,000
LFKR-532	95.3	148.0	90.6	296.3	104.6	19,621	73.2	94.5	240.2	45	73.9	406	437,000

NOTES: * Increased deck heights available as an option. Use of a PSA loader will reduce deck clearance by 2".

** Each deck has a door width of 24.4"

*** 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.)



*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 (cold)
Gas Connection - 1/2" NPT

Venting:
Burner Exhaust - 8" (28 cfm)
Steam Exhaust - 10" (1,166 cfm)
Draft Inducer (217 cfm)

Construction:
16" Minimum Clearance Required

PLEASE NOTE: 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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