

STONE HEARTH DECK OVEN **ULTIMATE-LF/760**

Features

- ◆ Uses 60-75% less fuel than a traditional Revolving Tray Oven
- ◆ Available as gas or oil fired
- ◆ Extra-wide 30" loading doors
- ◆ 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

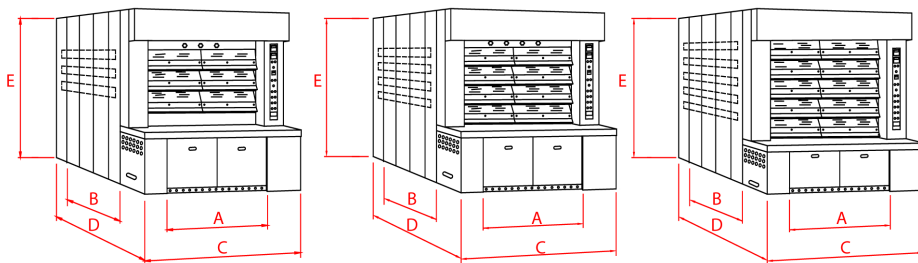
Empire's **Ultimate-LF/760 Stone Hearth Deck Oven** bakes so well because of its ability to retain tremendous amounts of heat. The burner chamber and firebox are made of oven brick, and the vapor tubes that distribute the heat are encased in poured cement walls and roof. When the burner shuts down, the 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/760 Stone Hearth Deck Oven**... brick oven baking with all the economy and conveniences of modern technology.

Technical Data

STONE HEARTH DECK OVEN ULTIMATE-LF/760

Model	# of Doors	Overall Dimensions				Net Wt	Deck Dimensions		Deck Capacity				Thermal Power
		WIDTH (C)	DEPTH (D)	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	lbs	in	in	ft²				BTU/hr
3 Deck (Usable Deck Heights, from top: 7.1", 7.1", 7.1")*													
LF-320	2	81.9	118.9	233.3	104.7	19,453	59.8	63.0	78.6	18	24.3	133	248,000
LF-321	2	81.9	133.5	262.4	104.7	23,345	59.8	77.6	96.9	24	29.7	163	280,000
LF-322	2	81.9	150.8	297.0	104.7	24,380	59.8	94.9	118.4	30	36.4	200	320,000
LF-330	3	111.8	118.9	233.3	104.7	24,380	89.8	63.0	118.4	27	36.4	200	320,000
LF-331	3	111.8	133.5	262.4	104.7	26,455	89.8	77.6	145.3	36	44.5	245	392,000
LF-332	3	111.8	142.1	279.7	104.7	27,757	89.8	86.2	161.5	45	48.6	267	420,000
LF-333	3	111.8	150.8	297.0	104.7	28,270	89.8	94.9	177.6	45	53.9	297	460,000
4 Deck (Usable Deck Heights, from top: 6.7", 6.7", 6.7", 6.7")*													
LF-420	2	81.9	118.9	233.3	104.7	23,862	59.8	63.0	104.4	24	32.4	178	320,000
LF-421	2	81.9	133.5	262.4	104.7	24,900	59.8	77.6	129.2	32	39.6	218	360,000
LF-422	2	81.9	150.8	297.0	104.7	26,196	59.8	94.9	158.2	40	48.5	267	420,000
LF-430	3	111.8	118.9	233.3	104.7	26,455	89.8	63.0	157.2	36	48.5	267	420,000
LF-431	3	111.8	133.5	262.4	104.7	29,310	89.8	77.6	193.8	48	59.4	326	480,000
LF-432	3	111.8	150.8	297.0	104.7	31,125	89.8	94.9	236.8	60	79.2	435	560,000



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

- 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.)

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