

tem No.:	
Project:	
Quantity:	

# Retarder Proofer — Two Door, Remote Refrigeration

# Series LRPR3-HO



# LRPR3-30HO (Rack not included)



Meets UL 197 and NSF 2 Standards

#### **Short Bid Specification:**

Proofer Retarder shall be an *LBC Bakery Equipment Model LRPR3-\_\_HO* (insert 30, 40, 50, 60, 70, 80, 90, 100, 110 or 120 to indicate desired depth). Appliance shall be a triple-wide roll-in rack unit, electrically heated (5 to 13.2 kW) with double doors, a quick response air-wash heat and humidity system, high output refrigeration system that includes the solenoid valve(s), expansion valve(s), line dryer(s) and epoxy coated evaporator coils, and modular foam-insulated panel construction. Interior shall be 300 series stainless steel with perimeter bumpers to protect door and walls. Doors shall have a magnetic seal, automatic closers and full-width protective bar handles. Computerized control shall be door mounted at eye-level with accurate LED displays for Time, Temperature and Humidity. Complete appliance shall have all features listed and, if selected, optional 300-series stainless steel floor and/or 72610-48 water filtration system. Requires remote refrigeration by others.

#### Standard Product Warranty:

One Year Parts and Labor (Contiguous US, Alaska, Hawaii & Canada)

#### Rack Capacity:

Model	Side Load	End Load	Double		
LRPR3-30HO	3	4	N/A		
LRPR3-40HO	3	4	3		
LRPR3-50HO	6	4	3		
LRPR3-60HO	9	8	3		
LRPR3-70HO	9	8	3		
LRPR3-80HO	12	8	6		
LRPR3-90HO	12	12	6		
LRPR3-100HO	15	12	6		
LRPR3-110HO	15	16	6		
LRPR3-120HO	18	16	9		

#### **Construction Features:**

- Heavy-duty stainless steel exterior with 300 series stainless steel interior and aluminized steel top
- Foam-insulated walls, ceiling and door
- Modular wall and ceiling panels with cam interlocks
- Tubular heaters; non-submerged to extend life
- Lighted interior
- Inner bumpers to protect interior walls and doors
- 208 or 240 VAC single or 3-phase power, field convertible (Heating)
- Refrigeration components compatible with R448A refrigerant

#### Performance Features:

- Dual purpose, provides both proofing and retarding
- Rapid responding air-wash heat and humidity system
- Proofing Temperature Range: 70-120 deg F
- Retarding Temperature Range: 34-45 deg F
- Humidity Range: 50-99%
- Evaporators sized for high humidity levels to prevent drying of product
- Refrigeration system sized for rapid pull-down
- PID-type controller design to ensure rapid and accurate response without overshoot

#### Control Features:

- Control is mounted in the door at eye-level
- Large LED displays for Time, Temperature, and Humidity

#### **Options and Accessories:**

- Rugged 300-series stainless steel floor
- 72610-48 Water Filtration System
- Refrigeration Condenser (sold separately)

LBC reserves the right to make changes to this document without notice

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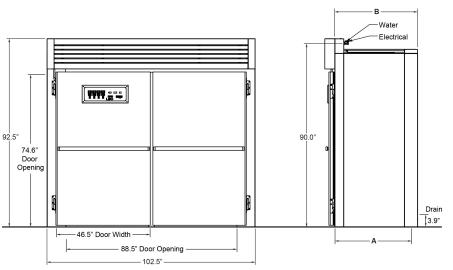
#### Installation Requirements:

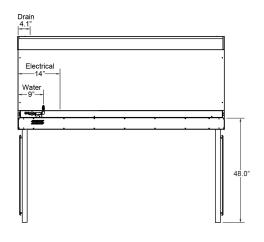
- Factory authorized start-up required
- Ships knocked down. Requires on-site assembly
- Appliance is designed to operate at normal room temperatures
- Should not be installed within 4" of oven or other heat source to prevent heat transfer
- Clearance to combustibles is 0" sides and back
- Floor must be level to within 1/8" per foot. Difference for entire floor must not exceed 3/4"
- For installation on non-porous surfaces only

Note: Refrigeration system requires installation by a licensed refrigeration technician

#### **Options and Accessories:**







#### **Utility Requirements:**

ounty Requirements.				
Model	Heating 20	Retarder BTU @ 35		
Wodel	MCA, 1 ph	MCA, 3 ph	МОР	deg F <sup>f</sup>
LRPR3-30HO	35	20	50	6000
LRPR3-40HO	35	20	50	8600
LRPR3-50HO	35	20	50	8600
LRPR3-60HO	35	20	50	11000
LRPR3-70HO	N/A	40	60	11000
LRPR3-80HO	N/A	40	60	15600
LRPR3-90HO	N/A	40	60	15600
LRPR3-100HO	N/A	40	60	15600
LRPR3-110HO	N/A	40	60	21000
LRPR3-120HO	N/A	40	60	21000

# Dimensions:

Shipping	Information

Dim A Dim B		Weig	Freight	
(in)	(in)	Actual	Shipping	Class
29.0	31.1	1172	1472	
39.0	41.1	1282	1582	
49.0	51.1	1422	1722	
59.0	61.1	1532	1832	
69.9	71.1	1642	1942	85
79.0	81.1	1982	2282	00
89.0	91.1	2269	2569	
99.0	101.1	2379	2679	
109.0	111.1	2619	2919	
119.0	121.1	2729	3029	

f The thermal rating is to be used for sizing a condenser (by others) and is therefore not a direct utility requirement for this appliance.
\* 2 separate electrical supplies required.

#### Water Quality Requirements:

	pH: 7.0-8.5
Т	Total Hardness < 50 ppm
	Chlorides < 50 ppm
7	Total Chlorine < 0.5 ppm
	Iron < 0.3 ppm

Water	Drain
1/2" NPT, cold, filtered 0.07 gpm @ 60 psi	3/4" copper, Route to air gap drain

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