



Item No. _____

Project _____

Quantity _____

BakerSeries® Roll-In Rack, Triple Wide Two Door Proofer

Model: LRP3-Series



Model LRP3-30 shown
(Rack not included)

MODEL/RACK CAPACITY GUIDE

Model/ Depth	Side-Load 28.4"W x 18"D	End-Load 26"W x 20.4"D	Double Side Load 36"W x 28.3"D
LRP3-30	3 Racks	4 Racks	None
LRP3-40	6 Racks	4 Racks	3 Racks
LRP3-50	8 Racks	7 Racks	3 Racks
LRP3-60	10 Racks	8 Racks	4 Racks
LRP3-70	10 Racks	10 Racks	5 Racks
LRP3-80	13 Racks	11 Racks	6 Racks
LRP3-90	15 Racks	12 Racks	6 Racks
LRP3-100	15 Racks	14 Racks	7 Racks
LRP3-110	18 Racks	16 Racks	8 Racks
LRP3-120	20 Racks	17 Racks	9 Racks

SHORT/BID SPECIFICATION

Proofer shall be a Lang Bakery Equipment Co. Model LRP3- ____ [Insert: 30, 40, 50, 60, 70, 80, 90, 100, 110 or 120 depth] 5 to 13.2-kW [depending on size] electric heated, triple wide-two door roll-in rack unit, with: quick response air-wash humidity/heat system; modular panel construction with cam-lock assembly; 300 Series stainless steel interior, protected with cart bumpers; two heavy duty doors with magnetic seal/closure system and full width protective bar handles; simple computerized controls, door mounted at eye level, with accurate digital humidity, time and temperature readouts; plus all the features listed and options checked:

STANDARD PRODUCT WARRANTY

One year, parts & labor

CONSTRUCTION FEATURES

- Heavy duty stainless steel exterior with 300 Series stainless steel interior and aluminized steel top
- Modular wall and ceiling panels, designed for cam-lock on-site assembly
- Gasket seals provided at all seams and panel joints
- Quick response air-wash humidity/heat system
- Heavy duty doors hinged left & right, with removable magnetic door seals and mechanical closure systems

PERFORMANCE FEATURES

- 70-120°F temperature range
- Very accurate relative humidity control with 50-95% operating range
- Same heating elements generate both heat and humidity. [No submerged elements]
- Interior bumpers protect proofer walls from rack damage
- Full width grab bar handle protects doors from rack dents

CONTROL PACKAGE

- All controls located within left hand door at eye level
- Digital set TEMPERATURE, set HUMIDITY & TIME remaining displays
- Set temperature touch pads [1°F increments]
- Set relative humidity touch pads [1% increments]



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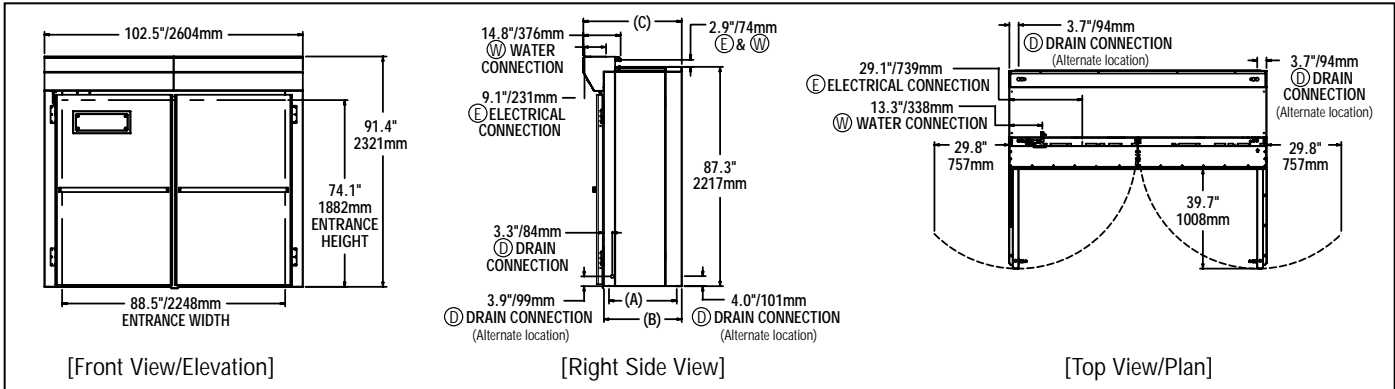
INSTALLATION REQUIREMENTS

- Proofer shipped as modular panels for on-site assembly
- (E) 208V/240V, 1 or 3-phase connection
- (W) 1/2" NPT cold water connection

- (D) 1/2" PVC vented drain connection
[Connections from rear and top. See below]

OPTIONS & ACCESSORIES

- Stainless steel floor
- Door and corner diamond plate protection package
- Pass-through models available [Consult Factory]
- 4-channel timer control



Model	Height		Width		Depth			Weight		Freight Class
	Internal	External	Internal	External	Internal "A"	External "B"	Overall "C"	Actual	Shipping	
LRP3-30	74.1" 1882mm	91.4" 2322mm	91.6" 2326mm	102.5" 2604mm	26.0"	31.0"	39.3"	1125 lbs.	1375 lbs.	70
LRP3-40					660mm	787mm	998mm	510 kg	624 kg	
LRP3-50					36.1"	41.1"	49.4"	1250 lbs.	1500 lbs.	
LRP3-60					917mm	1044mm	1255mm	567 kg	680 kg	
LRP3-70					46.1"	51.1"	59.4"	1375 lbs.	1625 lbs.	
LRP3-80					1171mm	1298mm	1509mm	624 kg	737 kg	
LRP3-90					56.1"	61.1"	69.4"	1500 lbs.	1750 lbs.	
LRP3-100					1425mm	1552mm	17630mm	680 kg	794 kg	
LRP3-110					66.2"	71.2"	79.5"	1625 lbs.	1875 lbs.	
LRP3-120					1681mm	1808mm	2019mm	737 kg	850 kg	
					76.2"	81.2"	89.5"	1750 lbs.	2000 lbs.	
					1935mm	2062mm	2273mm	793 kg	907 kg	
					86.2"	91.2"	99.5"	1875 lbs.	2125 lbs.	
					2189mm	2316mm	2527mm	850 kg	964 kg	
					96.2"	101.2"	109.5"	2000 lbs.	2250 lbs.	
					2443mm	2570mm	2781mm	907 kg	1021 kg	
					106.3"	111.3"	119.6"	2125 lbs.	2375 lbs.	
					2700mm	2827mm	3038mm	964 kg	1077 kg	
					116.3"	121.3"	129.6"	2250 lbs.	2500 lbs.	
					2954mm	3081mm	3292mm	1020 kg	1134 kg	

Model	(E) Electrical Requirements				Clearance from combustible (inches from side, back)**	(W) Water Requirements	(D) Drain Requirements
	Voltage	Total kW	1 Phase	3 Phase			
LRP3 (30 - 70)	208VAC/60Hz 240VAC/60Hz	5.0 6.6	24.0A 27.5A	13.8A 15.8A	0	1/2" NPT (1.5GPM @ 40PSI)	1/2" PVC (210F, 1GPM max.)
LRP3 (80 - 120)*	208VAC/60Hz 240VAC/60Hz	10.2 13.2	48.0A 55.0A	27.6A 31.6A			

* Features two humidification systems. ** Noncombustible floor only.

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.

CAD SYMBOLS & PRICING



Due to continuous improvements, specifications subject to change without notice.



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