



Item No. _____

Project _____

Quantity _____

BakerSeries® Roll-In Rack, Single Door Proofer-Retarder

Model: LRPR1-Series



Model LRPR1-40 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
LRPR1-40	1 Rack	1 Rack	None
LRPR1-50	2 Racks	2 Racks	1 Racks
LRPR1-60	2 Racks	2 Racks	1 Racks
LRPR1-70	3 Racks	3 Racks	1 Racks
LRPR1-80	4 Racks	3 Racks	2 Racks
LRPR1-90	4 Racks	4 Racks	2 Racks
LRPR1-100	5 Racks	4 Racks	2 Racks
LRPR1-110	5 Racks	5 Racks	2 Racks
LRPR1-120	6 Racks	5 Racks	3 Racks

SHORT/BID SPECIFICATION

Proofer/Retarder shall be a Lang Bakery Equipment Co. Model LRPR1- ____ [Insert: 40, 50, 60, 70, 80, 90, 100, 110 or 120 depth] 5 to 6.6-kW electric heated, single door roll-in rack unit, with: quick response air-wash humidity/heat system; high-capacity refrigeration system; modular panel construction with cam-lock assembly; all 300 Series stainless steel interior, with protective cart bumpers; heavy duty door with magnetic seal/mechanical closure system and full width protective bar handle; simple computerized controls, door mounted at eye level, with accurate digital humidity, time and temperature readouts; plus all the features listed and options checked:

CONSTRUCTION FEATURES

- Heavy duty stainless steel exterior with 300 Series stainless steel interior and aluminized steel top
- Walls, ceiling and door are foam insulated
- 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
- High capacity refrigeration system with epoxy coated coils
- Designed for dual voltage 208 or 240-Volt, single or three phase power input
- Heavy duty door with removable magnetic door seal and mechanical closure system

PERFORMANCE FEATURES

- Dual purpose unit provides both dough proofing and retarding capabilities
- 70-120°F proofing temperature range
- 34 - 45°F retarding temperature range
- Very accurate relative humidity control, with 50-95% operating range
- Same heating elements generate both heat and humidity. [No submerged elements]
- Large evaporator sized for high humidity levels, to prevent drying
- High capacity refrigeration system for fast temperature pull-down
- All power supply components mounted above door, with unit front access
- Interior bumpers protect proofer walls from rack damage
- Full width grab bar handle protects door from rack dents

CONTROL PACKAGE

- All controls located within the door, at eye level
- Digital set TEMPERATURE, set HUMIDITY & TIME remaining displays
- Real time-of-day and automatic proof-start-time setting
- Set temperature touch pads [1°F increments]
- Set relative humidity touch pads [1% increments]



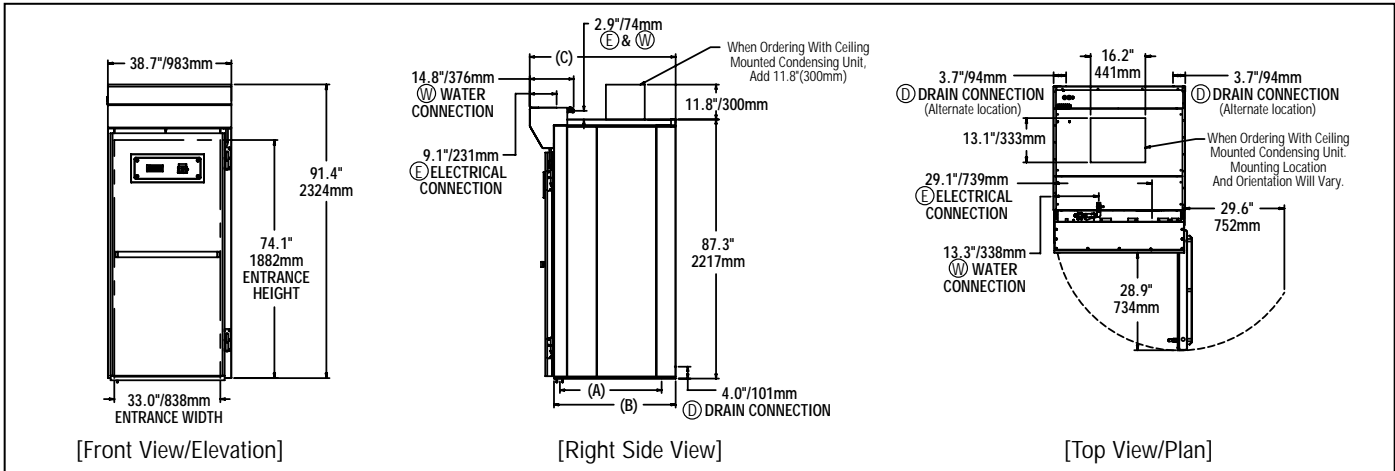
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INSTALLATION REQUIREMENTS

- Proofer/Retarder shipped as modular panels for on-site assembly
 - (E) Either 208V or 240V, 1 or 3-phase connection
 - Condenser Unit requires dedicated circuit
 - (W) 1/2" NPT cold water connection
 - (D) 1/2" PVC vented drain connection
- [Connections from rear and top. See below]

OPTIONS & ACCESSORIES

- Pass-through model [Consult Factory]
- Refrigeration condenser unit [Consult Factory]
- Stainless steel floor



Model	Retarder BTU Rate @ 34' F	Height		Width		Depth			Weight		Freight Class
		Internal	External	Internal	External	Internal "A"	External "B"	Overall "C"	Actual	Shipping	
LRPR1-40	1229	74.1" 1882mm	91.4" 2324mm	33.0" 838mm	38.7" 983mm	32.3"	41.1"	49.4"	950 lbs.	1100 lbs.	70
LRPR1-50	1696					820mm	1044mm	1255mm	432 kg	500 kg	
LRPR1-60	1850					42.4"	51.1"	59.4"	1100 lbs.	1250 lbs.	
LRPR1-70	2308					1077mm	1298mm	1509mm	500 kg	568 kg	
LRPR1-80	2763					52.4"	61.1"	69.4"	1225 lbs.	1375 lbs.	
LRPR1-90	2907					1331mm	1552mm	1763mm	557 kg	625 kg	
LRPR1-100	3357					64.4"	71.2"	79.5"	1375 lbs.	1525 lbs.	
LRPR1-110	3497					1636mm	1808mm	2019mm	625 kg	693 kg	
LRPR1-120	3948					72.4"	81.2"	89.5"	1500 lbs.	1650 lbs.	
		1839mm	2062mm	2273mm	682 kg	750 kg					
		82.5"	91.2"	99.5"	1625 lbs.	1775 lbs.					
		2096mm	2316mm	2527mm	739 kg	807 kg					
		92.5"	101.2"	109.5"	1800 lbs.	1950 lbs.					
		2350mm	2570mm	2781mm	818 kg	886 kg					
		102.5"	111.3"	119.6"	1925 lbs.	2075 lbs.					
		2604mm	2827mm	3038mm	875 kg	943 kg					
		112.5"	121.3"	129.6"	2050 lbs.	2200 lbs.					
		2858mm	3081mm	3292mm	982 kg	1000 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			
LRPR1 (40 - 120)	208VAC/60Hz	5.0	24.0A	13.8A	0	1/2" NPT (1.5GPM @ 40PSI)	1/2" PVC (210F, 1GPM max.)
	240VAC/60Hz	6.6	27.5A	15.8A			

* 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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