



## ***Model LCR7W***

***7-Spit Rotisserie Oven with Wash System  
Installation, Service and Parts Manual***

### ***LBC Bakery Equipment***

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# READ FIRST

THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL.

	<b>WARNING</b>	DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.	
	<b>WARNING</b>	IMPROPER INSTALLATION, ADJUSTMENT, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.	
	<b>CAUTION</b>	ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS.	

This LBC Rotisserie was manufactured to rigid standards. The appliance has been tested and is listed by Intertek Testing Services (ETL Semko) and meets applicable safety and sanitation standards.

- A) The **responsibility of the manufacturer** is to supply suitable, comprehensive instructions and recommendations for proper operation and maintenance.
- B) All operations, maintenance and repair of this or any LBC Bakery Equipment appliance must be performed by properly trained and qualified personnel, and all such operations, maintenance and repair must be performed in a diligent manner. It is the **responsibility of the owner/operator** to ensure proper training and diligence of any person coming into contact with either the subject units or the output (product, fumes or otherwise) of the subject units. It is the **responsibility of the owner/operator** to ensure that the subject units are installed and operated in accordance with OSHA Standard 1910.263.
- C) A regular periodic program of cleaning, inspection and maintenance must be established and comprehensive maintenance records maintained. It is the **sole responsibility of the owner/operator** to establish, schedule and enforce the frequency and scope of these programs in keeping with recommended practice and with due consideration given to actual operating conditions.
- D) The appliance must be operated within limits which will not exceed its working limits. It is the **responsibility of the user** to operate this appliance in accordance with the rules and limits described in this manual and the published product specification sheet, and in accordance with the directions and instructions of the owner/operator of the appliance or employer, and in accordance with applicable federal, state and local laws and ordinances.

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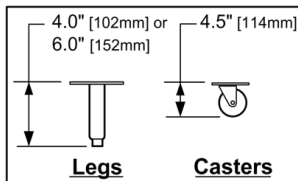
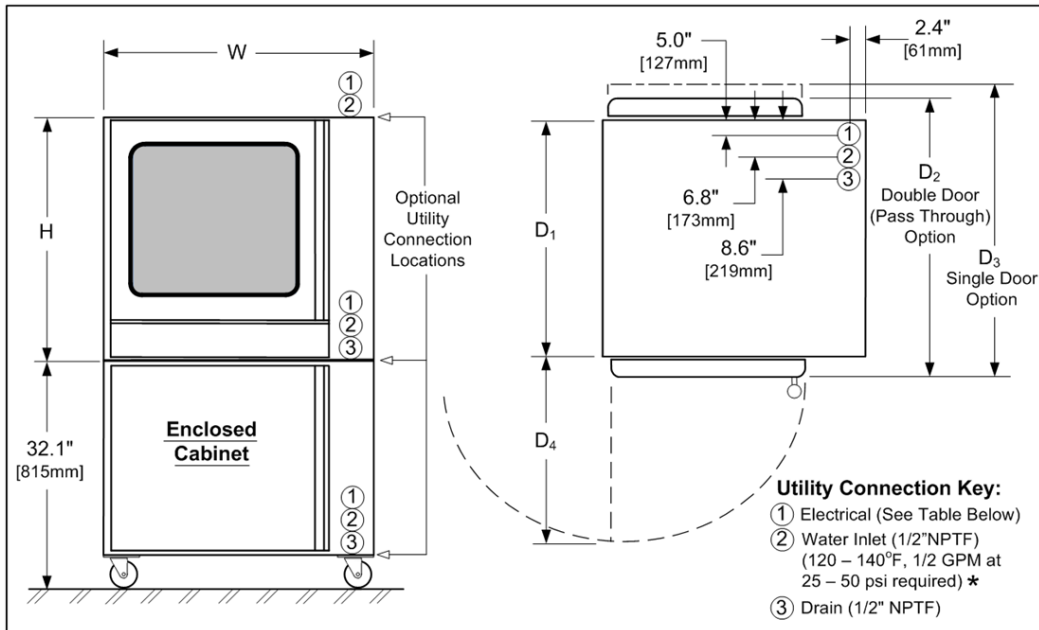
# SPECIFICATIONS

## Installation Requirement

Each unit ships separately. Stacking or placing on stand required.

## Options and Accessories (Check as Required)

- |   |  |   |   |
|---|--|---|---|
| <input type="checkbox"/> Front Door Only            | <input type="checkbox"/> Stainless Carousel    | <input type="checkbox"/> Stainless Baskets                        | <input type="checkbox"/> LHC7W Holding Cabinet                                      |
| <input type="checkbox"/> Front/Rear Doors           | <input type="checkbox"/> Non-stick Carousel    | <input type="checkbox"/> Non-Stick Baskets                        | <input type="checkbox"/> Oven Cleaner (carton of 2 ea 2.5 gal bottles)              |
| <input type="checkbox"/> Rear Door Handle           | <input type="checkbox"/> Stainless Angle Spits | <input type="checkbox"/> Hand-Held Temp Probe with Hanger Bracket | <input type="checkbox"/> Plastic Cap with Hose Attachment (for oven cleaner bottle) |
| <input type="checkbox"/> 4" [102mm] Legs            | <input type="checkbox"/> Non-Stick Angle Spits | <input type="checkbox"/> Chain Restraint Kit                      | <input type="checkbox"/> Water Filtration System                                    |
| <input type="checkbox"/> 6" [152mm] Legs            | <input type="checkbox"/> Stainless Fork Spits  | <input type="checkbox"/> LST7W Enclosed Cabinet with Casters      |   |
| <input type="checkbox"/> Swivel Casters with Brakes | <input type="checkbox"/> Non-Stick Fork Spits  |   |   |



**\* IMPORTANT:** Ensure water supply meets the following minimum quality requirements

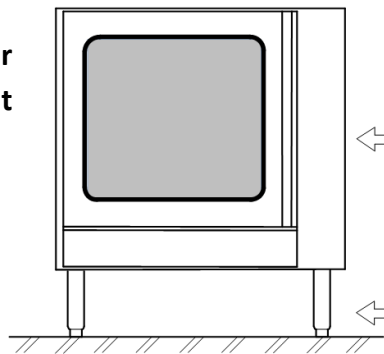
pH:	7.0 – 7.5	Max Salinity & Ion Content:	
Conductivity:	< 1/500,000 Ω/in	Chlorides:	< 30 ppm
Total Dissolved Solids:	< 100 ppm	Sulfates:	< 40 ppm
Hardness:	6.3 – 8.8 gr/gal	Iron:	< 0.1 ppm
		Copper:	< 0.05 ppm
		Manganese:	< 0.05 ppm

Model	H	W	D <sub>1</sub>	D <sub>2</sub>	D <sub>3</sub>	D <sub>4</sub>	Actual Weight	Shipping Weight	Freight Class
LCR7W	38.4" [975mm]	38.9" [988mm]	26.5" [673mm]	31.3" [795mm]	31.9" [810mm]	32.0" [813mm]	510 lbs [231kg]	660 lbs [299kg]	85
LHC7W (Reference)	38.4" [975mm]	38.9" [988mm]	26.5" [673mm]	31.3" [795mm]	31.9" [810mm]	32.0" [813mm]	430 lbs [195kg]	580 lbs [263kg]	85

Model	Voltage	kW	Min Circuit Ampacity		Max Breaker Size	
			1 Phase	3 Phase	1 Phase	3 Phase
LCR7W	208 VAC	8.0	55	N/A	60	N/A
	240 VAC	8.0	50	N/A	60	N/A
	208 VAC	9.0	N/A	40	N/A	60
	240 VAC	9.0	N/A	35	N/A	60
LHC7W (Reference)	208 VAC	2.0	20	N/A	60	N/A
	240 VAC	2.0	20	N/A	60	N/A

# CONFIGURATIONS

## Countertop or Floor Mount



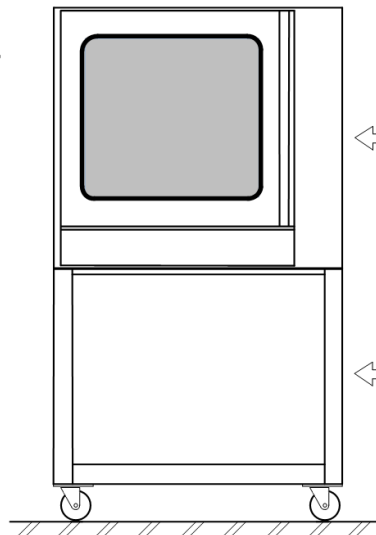
← Rotisserie

**Countertop:** 4.0" [102mm] Legs

**Floor:** 6.0" [152mm] Legs or  
4.5" [114mm] Swivel Casters  
with Brakes



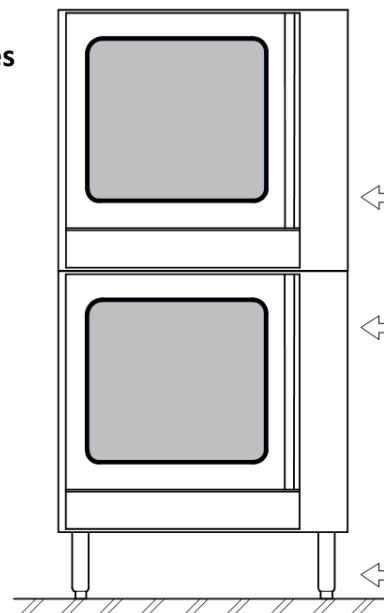
## Stand or Enclosed Cabinet Mount



← Rotisserie

← **LST7** Stand or  
**LST7W** Enclosed Cabinet

## Stacked Appliances



← Combinations:

- 2 ea **LCR7W** Rotisseries
- 1 ea **LCR7W** Rotisserie + 1 ea **LHC7W** Holding Cabinet

← NOTE: When a Rotisserie is stacked with a Holding Cabinet, It may be installed on the top or bottom

← 6.0" [152mm] Legs or  
4.5" [114mm] Swivel Casters  
with Brakes



# ***CONDITIONS of INSTALLATION***




LBC Bakery Equipment shall, for a fee contingent on site location and provided that the conditions of installation are met, provide a factory-authorized service agency to install the LBC Rotisserie. The job site must be ready for the installation before LBC Bakery Equipment or its authorized agent arrives. If the installation site is not properly prepared or if there are construction delays, the customer shall be responsible for all expenses incurred during this delay. All expenses resulting from job delay or extension, for reasons beyond the control of LBC Bakery Equipment, shall be the responsibility of the customer. Installation shall be conducted during normal business hours. This installation is for a single trip. **Start-up and training are not included.**

**IN ALL CASES, THE ELECTRICAL, WATER AND DRAIN CONNECTIONS AND VENTILATION MUST MEET ALL FEDERAL, STATE AND LOCAL CODES OR ORDINANCES.**

It is the **responsibility of the owner/operator** to do the following:

- A. Secure all required permits and meet all local code requirements.
- B. Ensure the installation site is cleared and ready for installation before the authorized installer arrives on site. The site shall be smooth and level.
- C. Provide electrical utilities within five (5) feet of the installation location per the specifications provided by LBC Bakery Equipment
- D. Provide licensed trades person to make the final electrical and water connections.
- E. Provide adequate ventilation, including vented hoods and associated roof penetrations.
- F. Remove all packing materials, crates, etc. resulting from the installation.
- G. Provide any sheet metal work required by local codes or otherwise to bridge gaps between appliance and adjacent walls or other building structures.

# RECEIVING and UNPACKING

	<b>CAUTION</b>	THIS APPLIANCE WEIGHS UP TO 610 LBS. FOR SAFE HANDLING, INSTALLER SHOULD OBTAIN HELP AS NEEDED OR EMPLOY APPROPRIATE MATERIAL-HANDLING EQUIPMENT (SUCH AS A FORKLIFT, DOLLY OR PALLET JACK) TO REMOVE THE UNIT FROM ITS PACKING MATERIALS AND TO MOVE IT TO THE PLACE OF INSTALLATION.	
	<b>CAUTION</b>	SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.	

## Receiving

Upon receiving the appliance, immediately check for damage (both visible and concealed) and loss. **Visible damage must be noted on the freight bill at the time of delivery and signed by the carrier's agent.** Concealed damage or loss means damage or loss which does not become apparent until the merchandise has been unpacked. **If concealed damage or loss is discovered upon unpacking, make a written request for inspection by the carrier's agent within 15 days of delivery.** All packing material should be kept for the inspection. **DO NOT return damaged merchandise to LBC Bakery Equipment; you must file your claim with carrier.**









## Location

Prior to unpacking, move the appliance as near to its intended location as practical. Existing packaging will help protect the oven from physical damage normally associated with moving it through hallways and doorways.

## Unpacking

The appliance will arrive inside a wood frame and affixed to a pallet. Remove the wood frame and strapping bands before lifting the unit from the pallet and placing in its intended location.

# INSTALLATION (Part 1 of 6)

	<b>WARNING</b>	INSTALLATION OF THIS APPLIANCE MUST BE DONE BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT.	
	<b>CAUTION</b>	ALL ELECTRICAL, MECHANICAL CONNECTIONS AND VENTILATION MUST MEET ALL FEDERAL, STATE AND LOCAL CODES OR ORDINANCES.	
	<b>CAUTION</b>	THIS APPLIANCE WEIGHS UP TO 610 LBS. FOR SAFE HANDLING, INSTALLER SHOULD OBTAIN HELP AS NEEDED OR EMPLOY APPROPRIATE MATERIAL-HANDLING EQUIPMENT (SUCH AS A FORKLIFT, DOLLY OR PALLET JACK) TO REMOVE THE UNIT FROM ITS PACKING MATERIALS AND TO MOVE IT TO THE PLACE OF INSTALLATION.	
	<b>CAUTION</b>	ANY STAND, COUNTER OR OTHER DEVICE ON WHICH THIS APPLIANCE WILL BE LOCATED MUST BE DESIGNED TO SUPPORT ITS WEIGHT	
	<b>NOTICE</b>	During the first few hours of operation, you may notice a small amount of smoke coming from the rotisserie and/or a faint odor. This is normal in a new oven and will disappear after a few hours of use.	

## Clearances

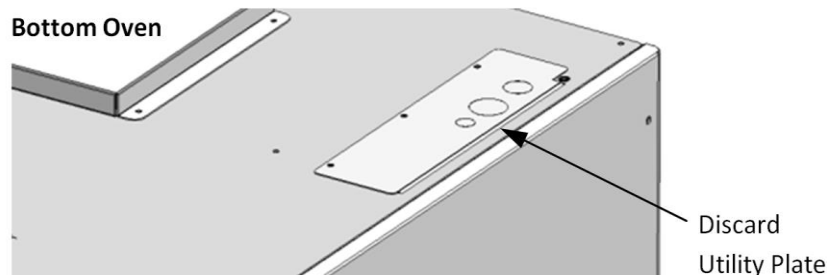
Minimum clearance from combustible construction: 0" [0mm] from sides, 1" [25mm] from back (single-door ovens only) or 6" [152mm] from back (double-door ovens) and 6" [152mm] from top. This appliance may be installed on combustible surfaces. The installation location must allow adequate clearances for servicing and for proper operation of loading door(s).

## Legs, Casters, Stand or Enclosed Cabinet

Legs or casters are available for single and stacked appliance combinations. Additionally, a single unit may have a stand or enclosed cabinet. Secure appliance legs, casters, stand or enclosed cabinet with stainless steel hardware provided (16 ea of the following: 10mm-1.2 x 20mm hex bolts, 10mm lock washers and 10mm plain washers).

## Stacking (Skip this step If installing a single, non-stacked oven)

Remove utility plate from bottom oven and discard. Stack ovens with doors and sides aligned. Secure appliances together through pre-attached stacking brackets at underside of top appliance and into threaded holes of bottom appliance. Use stainless steel hardware provided (16 ea of the following: 10mm-1.2x20mm hex bolts, 10mm lock washers and 10mm plain washers).





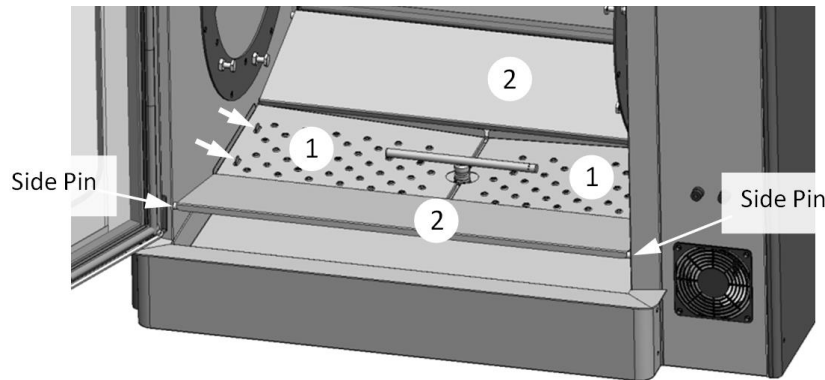
# INSTALLATION (Part 2 of 6)

## Skewers or Baskets

Unpack optional skewers or baskets (shipped inside oven). Skewers slide into existing holes in wheels. Baskets hang from pins located at inner surfaces of wheels. No mounting hardware is required to install these parts.

## Grease Troughs and Drip Plates

1. Unpack and install grease troughs. No mounting hardware is required. Tabs from trough supports fit through slotted holes in parts (arrows), two places each plate.
2. Unpack and install drip plates. Drip plates hang on side pins; no mounting hardware is required.



## Interim Inspection

### Verify/Perform the following:

1. Loading door(s) open/close freely past 90° without obstruction
2. All packing materials have been removed from inside oven
3. Carousel wheel shipping ties (at left hand carousel support hub and right hand drive arm) have been removed
4. Remove clear protective plastic covering data plate and 15A fuse "Caution" plate

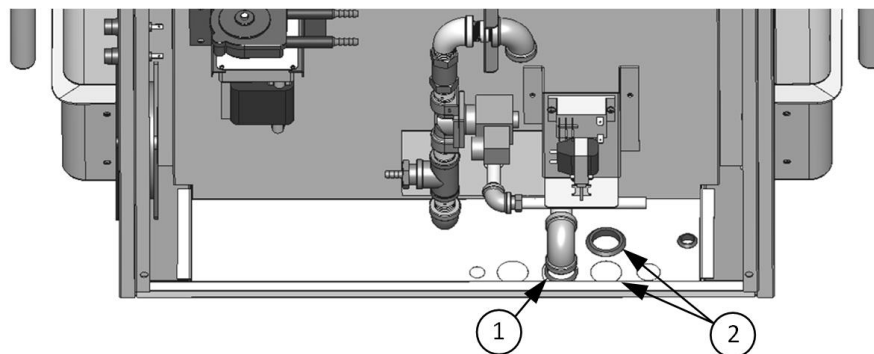
## Water Drain Connection

### Single Rotisseries

1. Connect 1" [25mm] dia PVC tubing to drain ell with hose barb and band clamp. Route to air-gap floor drain.

### Stacked Rotisseries

1. Connect 1" [25mm] dia PVC tubing to drain ell of bottom oven with hose barb and band clamp. Route to air-gap floor drain.
2. Repeat step 1 for top oven. Remove 1-1/4" [32mm] knockout hole in bottom oven and add grommet provided. Route tubing through control compartment of bottom oven and through hole with grommet to air-gap floor drain.



# INSTALLATION (Part 3 of 6)

## Grease Drain Connection

### Single Rotisseries (Illustration 1)

1. Locate 7/16" [11mm] dia grease-drain tube (attached to drain) and route through hole in valve shutoff plate.
2. Route tube through existing hole with grommet to a grease receptacle. Tube must lay flat with no dips or be sloped downward from drain connection.

### Stacked Rotisseries (Illustration 2)

1. Locate 7/16" [11mm] dia grease tubes (attached to drains). Route each tube through hole in valve shutoff plate.
2. Route tube from top oven through existing hole with grommet into control area of bottom oven.
3. Connect tubes from top and bottom ovens with hose-barb tee and band clamps. Shorten soap tube from bottom oven to make connections. Save extra piece of tube created by shortening to use in next step.
4. Attach extra tube from last step to hose barb tee with band clamp and route through existing hole with grommet to a grease receptacle. Tube for each oven must lay flat with no dips or be sloped downward from drain connections.

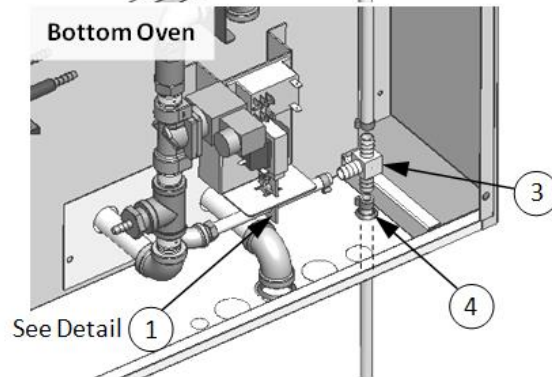
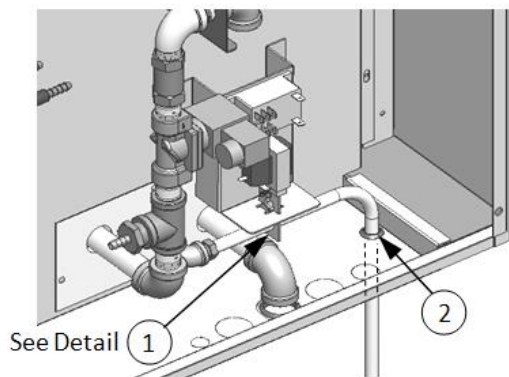
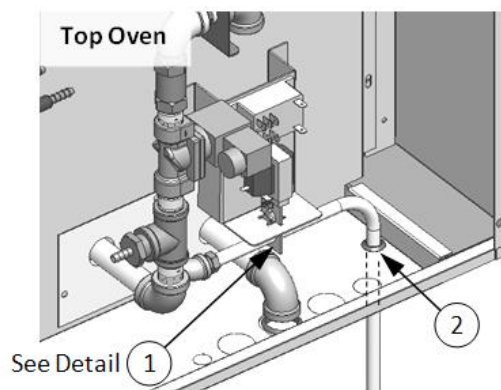
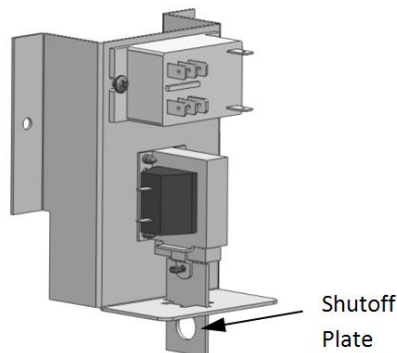


Illustration 1 (Single Rotisserie)

Illustration 2 (Stacked Rotisseries)



Detail

# INSTALLATION (Part 4 of 6)



## WARNING

CLEANING SOAP IS CORROSIVE.  
CAREFULLY READ PRECAUTIONS  
AND FIRST AID INFORMATION ON  
CONTAINER LABEL. WEAR SAFETY  
EYEWEAR AND WHEN HANDLING.



### Soap Supply Connection

#### Single Rotisseries (Illustration 1)

1. Locate soap tube (attached to pump). Route tube through 5/8" [16mm] knockout hole in bottom of control compartment after installing grommet provided.
2. Attach soap tube to soap bottle. Remove bottle cap and replace with hose-attachment cap. Secure tube to cap with band clamp provided.

#### Stacked Rotisseries (Illustration 2)

1. Locate soap tube (attached to pump) in top oven. Route tube through 5/8" [16mm] knockout hole in bottom of control compartment after installing grommet provided.
2. Locate soap tube (attached to pump) in bottom oven. Connect tubes from top and bottom ovens with hose-barb tee and band clamps. Shorten soap tube from bottom oven to make connections. Save extra piece of tube created by shortening to use in next step.
3. Attach extra tube from last step to hose barb tee with band clamp and route through 5/8" [16mm] knockout hole in bottom of control compartment after installing grommet.
4. Attach soap tube to soap bottle. Remove bottle cap and replace with hose-attachment cap. Secure tube to cap with band clamp provided.

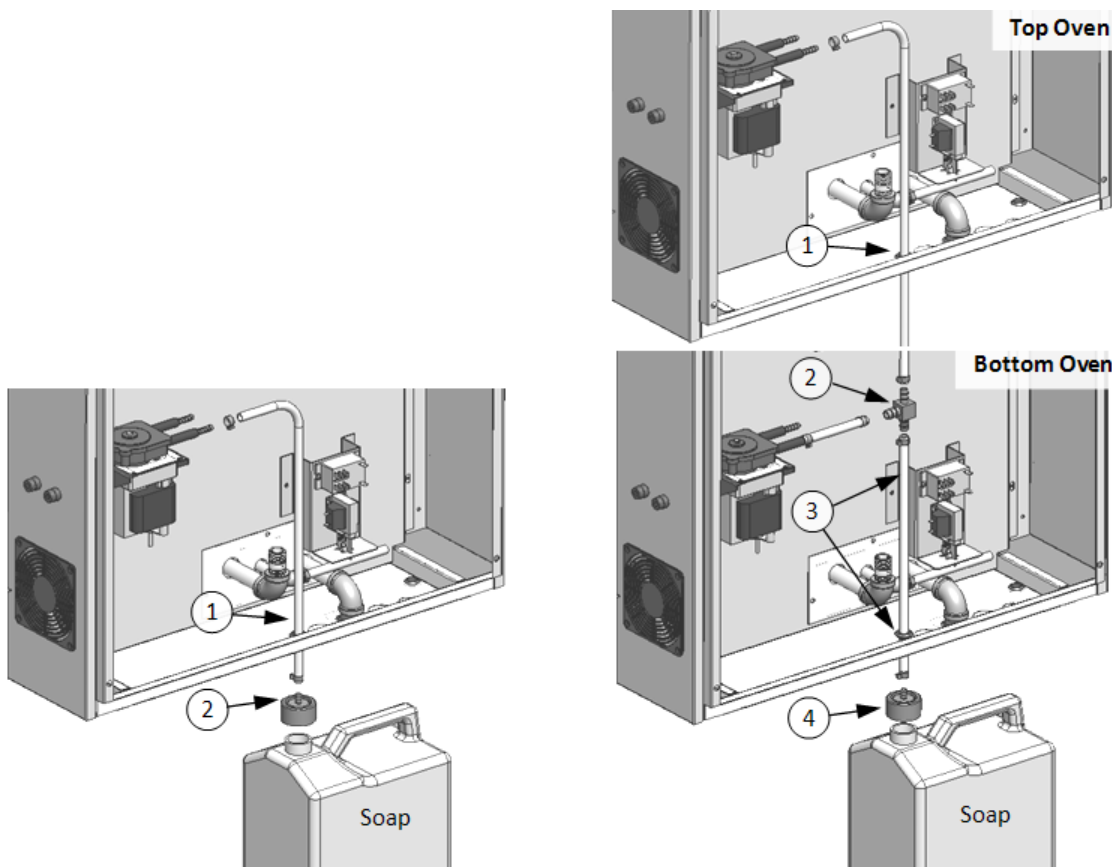


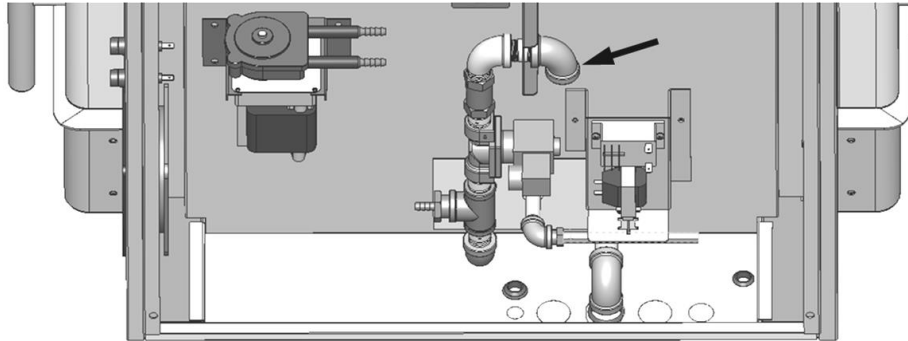
Illustration 1 (Single Rotisserie)

Illustration 2 (Stacked Rotisseries)

# INSTALLATION (Part 5 of 6)

## Water Supply Connection

Refer to water requirements (volume, pressure, temp, pipe size) outlined in Specifications section. Water supply may be routed from top or bottom of oven through existing 1-1/4" [32mm] knockout holes. Connect water supply to 1/2"NPTF ell (arrow) in control compartment. For stacked rotisseries, connect a single water supply to both appliances. A flexible water line is recommended if oven is installed with casters. If using flexible water line, provide sufficient length to allow oven to be moved for cleaning without applying tension to connections.



## Electrical Connection

Power can be connected from top or bottom at existing 1" [25mm] knockout holes. A flexible conduit or cord is recommended if oven is installed with casters. If using flexible conduit, provide sufficient length to allow oven to be moved for cleaning without applying tension to connections.

## Functional Check (also refer to Controller Operation section)

### Turn oven on and verify:

1. Oven automatically pre-heats to temp programmed in open recipe
2. Carousel wheel rotates
3. Interior lights are off
4. Interior fans and control-area cooling fan are on

### While oven is in startup mode, open loading door and verify:

5. The word "door" flashes in timer display (NOTE: For ovens with two doors, check each door independently)
6. Heat is off (elements are de-energized)
7. Carousel wheel stops rotation
8. Interior lights are off
9. Jog button is functional (press to rotate carousel wheel; release to stop rotation)

### While oven is in startup mode, close loading door and verify:

10. Interior lights turn on when stop/start button is pressed

### Press wash button once to activate 1X wash cycle and verify:

11. Interior lights are off
12. Oven cools or heats to 150°F [65°C] (optimal soap temp)
13. After oven adjusts to temp, pump energizes and soap is drawn from soap bottle
14. After pump stops, water valve opens briefly, spraying soap/water mix into oven through spray arm
15. Spray arm spins freely when water valve opens
16. After water valve closes, oven remains idle for several minutes before valve opens again, spraying rinse water through spray arm
17. After rinse step, scrub alert sounds (3 beeps every 10 seconds) for approximately 2 minutes
18. When scrub alert stops, steps 13 – 17 repeat one time
19. At end of wash cycle, oven automatically shuts off

# **INSTALLATION (Part 6 of 6)**

## **Chain Restraint Kit (Optional)**

Units on casters may be secured to a building structure with a chain restraint. Affix one end of restraint to side panel of oven (non-control side is recommended) at any existing panel mount screw. An additional hole must be drilled next to existing mount screw to affix 2-hole plate located on either end of restraint. A drill bit and mounting hardware are provided in chain restraint kit. Attach loose end of restraint to a secure structure and affix warning label provided (“WARNING – ATTENCION: RISK OF ELECTRIC SHOCK ...”) to control-side panel.

## **Set Temperature Scale**

Simultaneously press-and-hold set point up and down arrows for 3 seconds to change temp scale from °F to °C and back.

## **Controller Calibration**

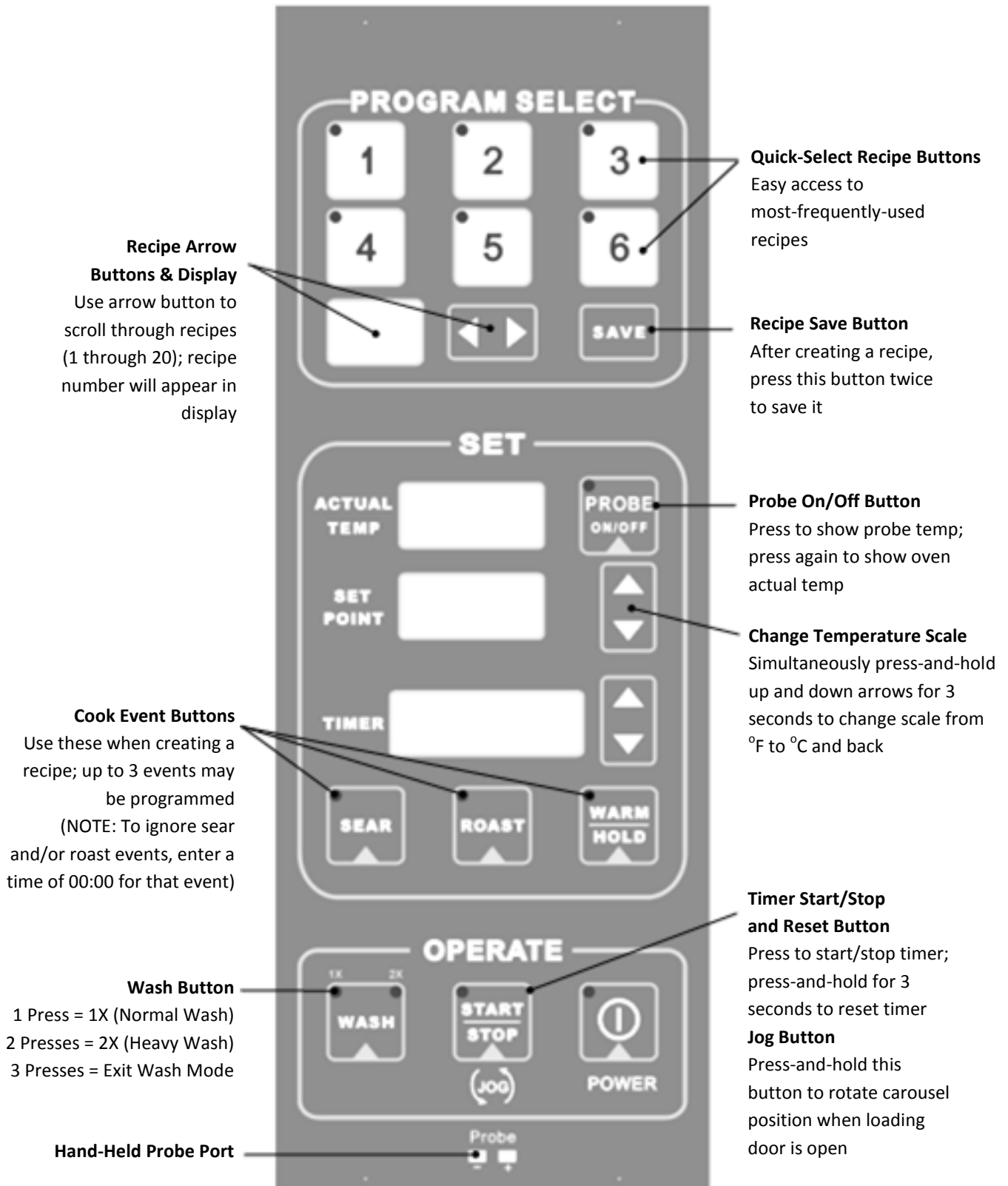
Insert a thermocouple inside cook chamber at center of any oblong hole in ceiling fan cover. Route probe wire out of loading door opening and adjust oven set point to 350°F (177°C). Allow oven to reach set point and stabilize for at least 90 minutes. If thermocouple reading and controller actual temp differ by more than a couple degrees, control must be calibrated. To begin, make a note of temp difference between thermocouple and controller actual temp, then turn control power button off and hold probe button for 3 seconds until a value appears in set point display. Use set point up or down arrow to add or subtract difference in temp. (EXAMPLE: If thermocouple is 10° higher than actual temp, add 10. If thermocouple is 10° lower than actual temp, subtract 10.) Turn control button on and re-check thermocouple against controller actual temp. Repeat this procedure until both temps match.

## **Final Inspection**

Verify the following:

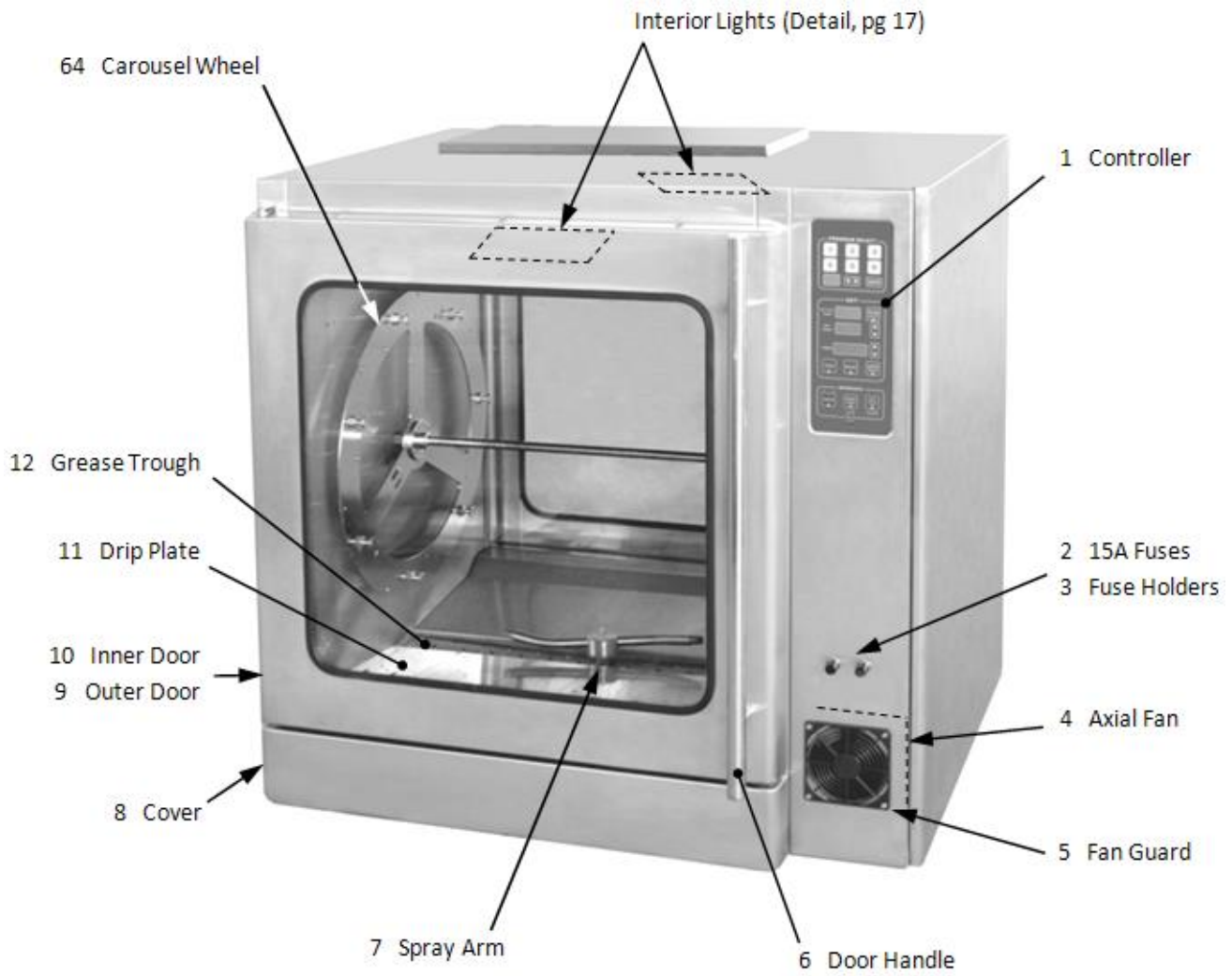
1. All screws are tight
2. Electrical connections are tight
3. Plumbing connections are tight and do not leak
4. Fingerprints, dirt and sticker residue have been cleaned from oven

# CONTROLLER OPERATION



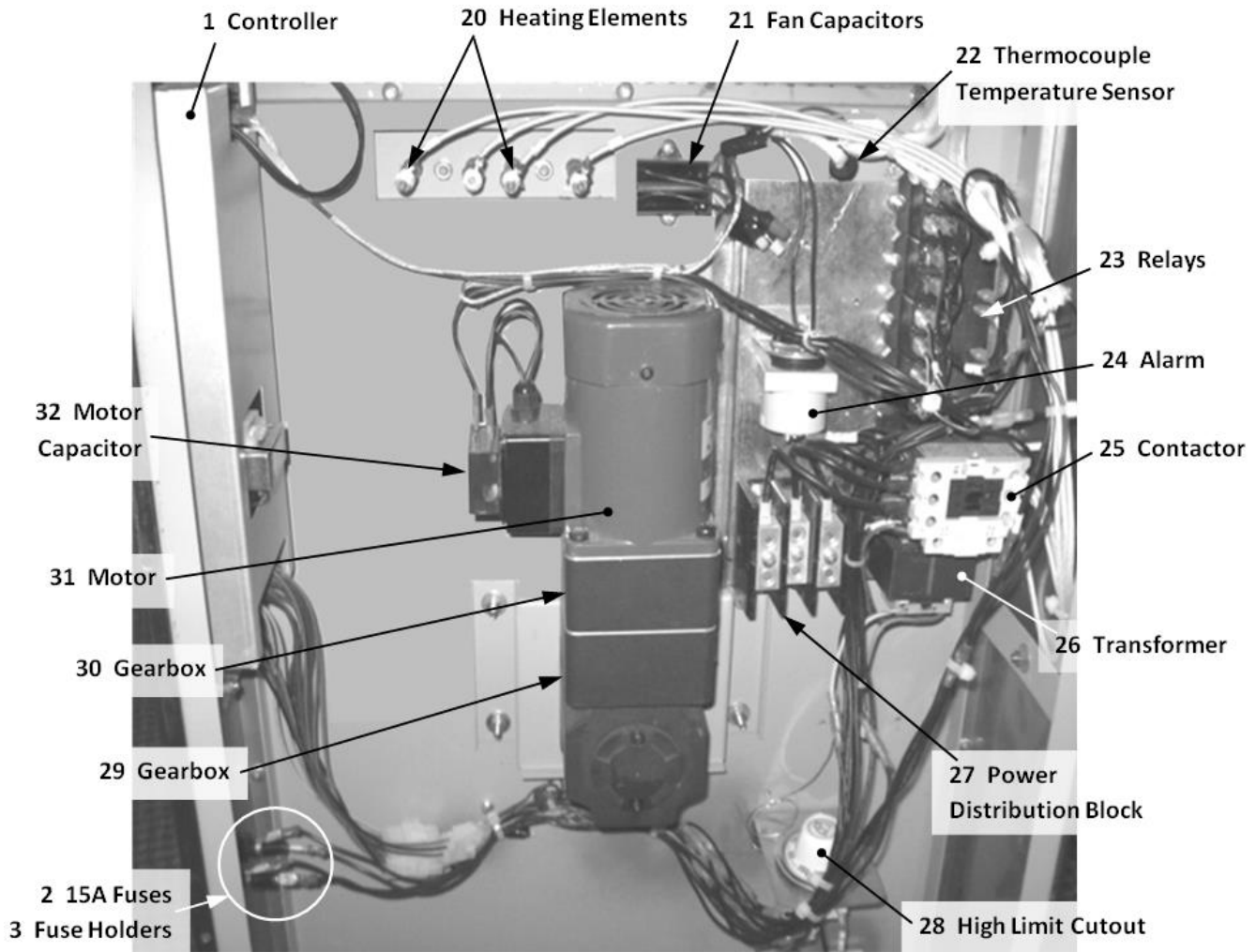
# PARTS LIST (Part 1 of 5)

	<b>WARNING</b>	
<b>BOTH HIGH AND LOW VOLTAGES ARE PRESENT INSIDE OF THIS APPLIANCE WHEN THE UNIT IS PLUGGED/WIRED INTO A LIVE RECEPTACLE. BEFORE REPLACING ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTRIC POWER SUPPLY.</b>		
	<b>CAUTION</b>	
<b>USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY LBC OR THEIR AUTHORIZED DISTRIBUTORS CAN CAUSE BODILY INJURY TO THE OPERATOR AND/OR DAMAGE TO THE APPLIANCE AND WILL VOID ALL WARRANTIES.</b>		
<b>NOTICE</b>		
Service on this or any other LBC appliance must be performed by qualified personnel. For an approved service representative in your area, visit our website at <a href="http://www.lbcbakery.com">www.lbcbakery.com</a> or call our factory toll free at 1-888-722-5686.		



**Rotisserie (Front View)**

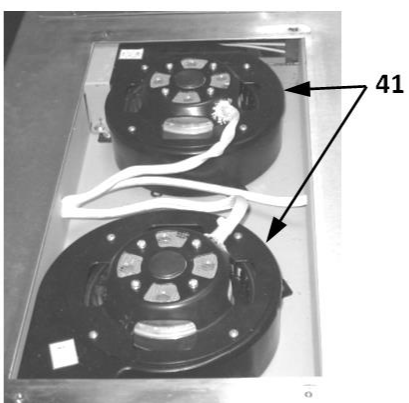
# PARTS LIST (Part 2 of 5)



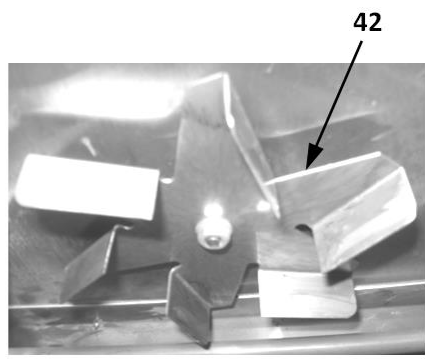
Control Compartment (Side Panel Removed)



Thermal Snap Disc



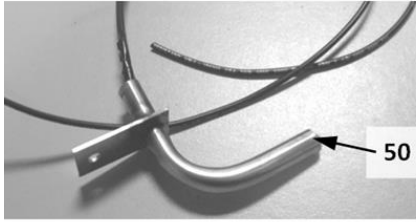
Ceiling Fans



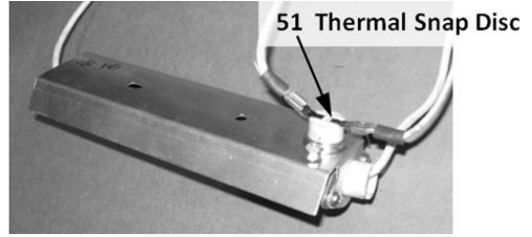
Ceiling Fan Blade



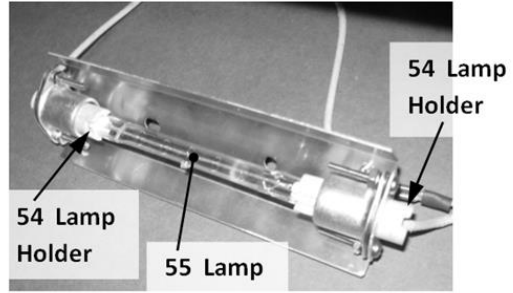
# PARTS LIST (Part 3 of 5)



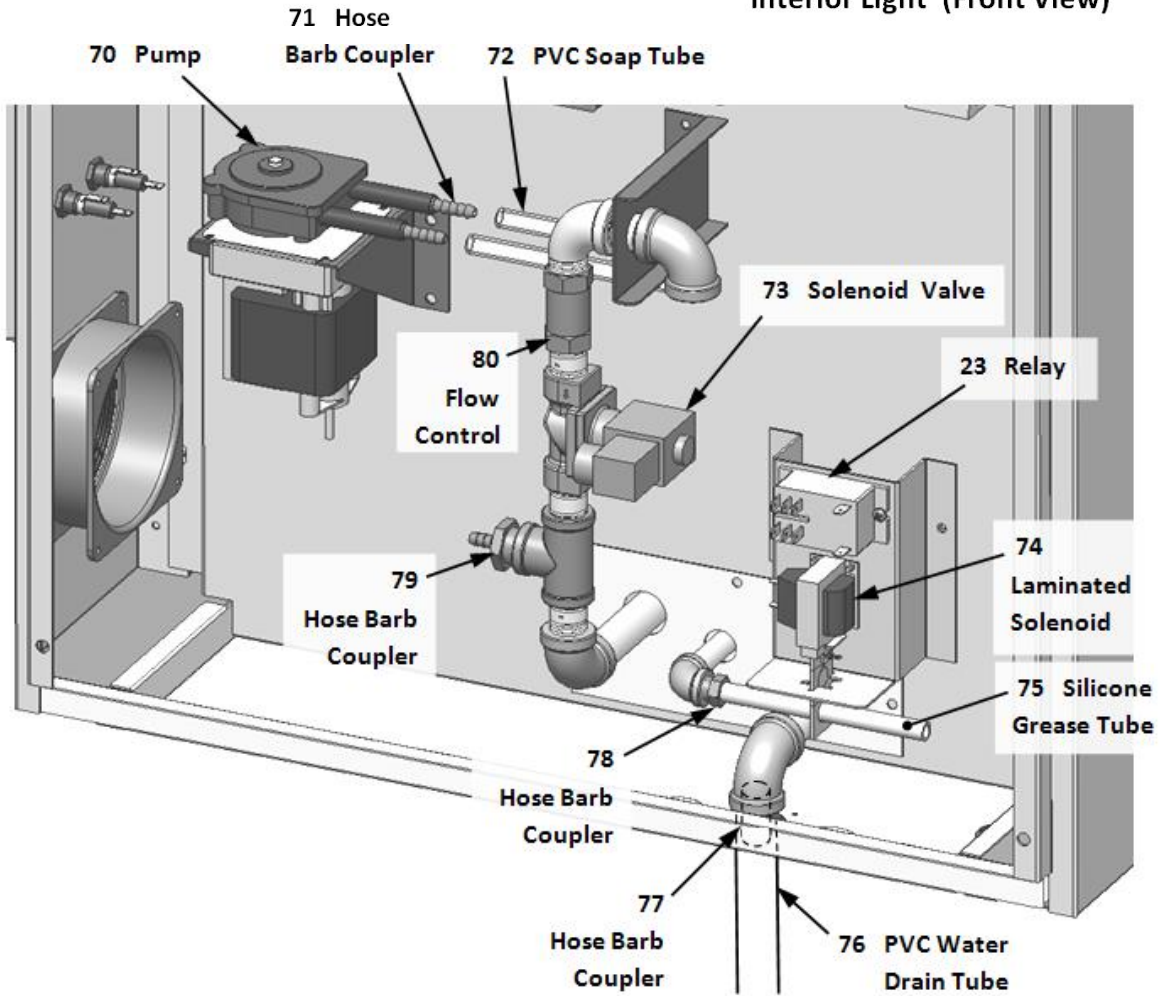
Door Switch



Interior Light (Reverse View)



Interior Light (Front View)



Control Compartment (Side Panel Removed)

# PARTS LIST (Part 4 of 5)

Item No.	Part Description	Quantity	Part No.	Comments
1	Controller	1	40102-77	
2	15A Fuse	2	30900-01	
3	Fuse Holder	2	30901-02	
4	Axial Fan	1	71500-33	
5	Fan Guard	1	50201-11	
6	Handle, Loading Door	1 or 2	180-781-2	
7	Spray Arm	1	180-793	
8	Cover	2	180-783A	
9	Loading Door, Outer	1 or 2	180-744-1	Order door handle (180-781-2) separately
10	Loading Door, Inner	1 or 2	180-743-1	
11	Drip Plate	2	180-194-1	
12	Grease Trough	2	180-195-3	
20	Element, Heating (2kW)	0 or 1	11090-39	Single phase only
	Element, Heating (3kW)	2 or 3	11090-40	
21	Capacitor, Fan (2.2 $\mu$ F)	2	40704-11	
22	Thermocouple Temperature Sensor	1	41100-31	
23	Relay	5	30701-05	
24	Alarm	1	30802-07-1	
25	Contactors	1	30700-17	
26	Transformer	1	31400-26	
27	Power Distribution Block	1	30500-07	
28	High Limit Cutout	1	30401-33	
29	Gearbox (90 Degrees, 1:90 Ratio)	1	30200-50	
30	Gearbox (1:10 Ratio)	1	30200-49	
31	Motor	1	30200-51	
32	Capacitor, Motor (4.0 $\mu$ F)	1	40704-10	
40	Thermal Snap Disc (Relay Protection)	1	30301-05	
41	Fan, Ceiling	2	71500-32	
42	Fan Blade, Ceiling	2	180-205-1	
50	Door Switch Assembly	1 or 2	180-767-2	One switch per loading door
51	Thermal Snap Disc (Lights)	2	30301-06	
54	Lamp Holder	4	31602-21	
55	Lamp, 500W	2	31603-87	
64	Carousel Assembly, Stainless Steel	1	180-768-2	See item 96 for non-stick carousel assembly
70	Pump, Peristaltic	1	70403-07	
71	Coupler (5/16" Hose Barb x 5/16" Hose Barb)	2	70307-03	
72	Tube, PVC (5/16"ID x 7/16"OD)	Call Factory	Call Factory	Soap feed line
73	Valve, Solenoid	1	70403-03	
74	Solenoid, Laminated	1	70403-08	
75	Tube, Silicone (5/16"ID x 7/16"OD x 24"L)	1	180-421	Grease drain line
76	Tube, PVC (3/4"ID x 1"OD)	Varies	74000-52	

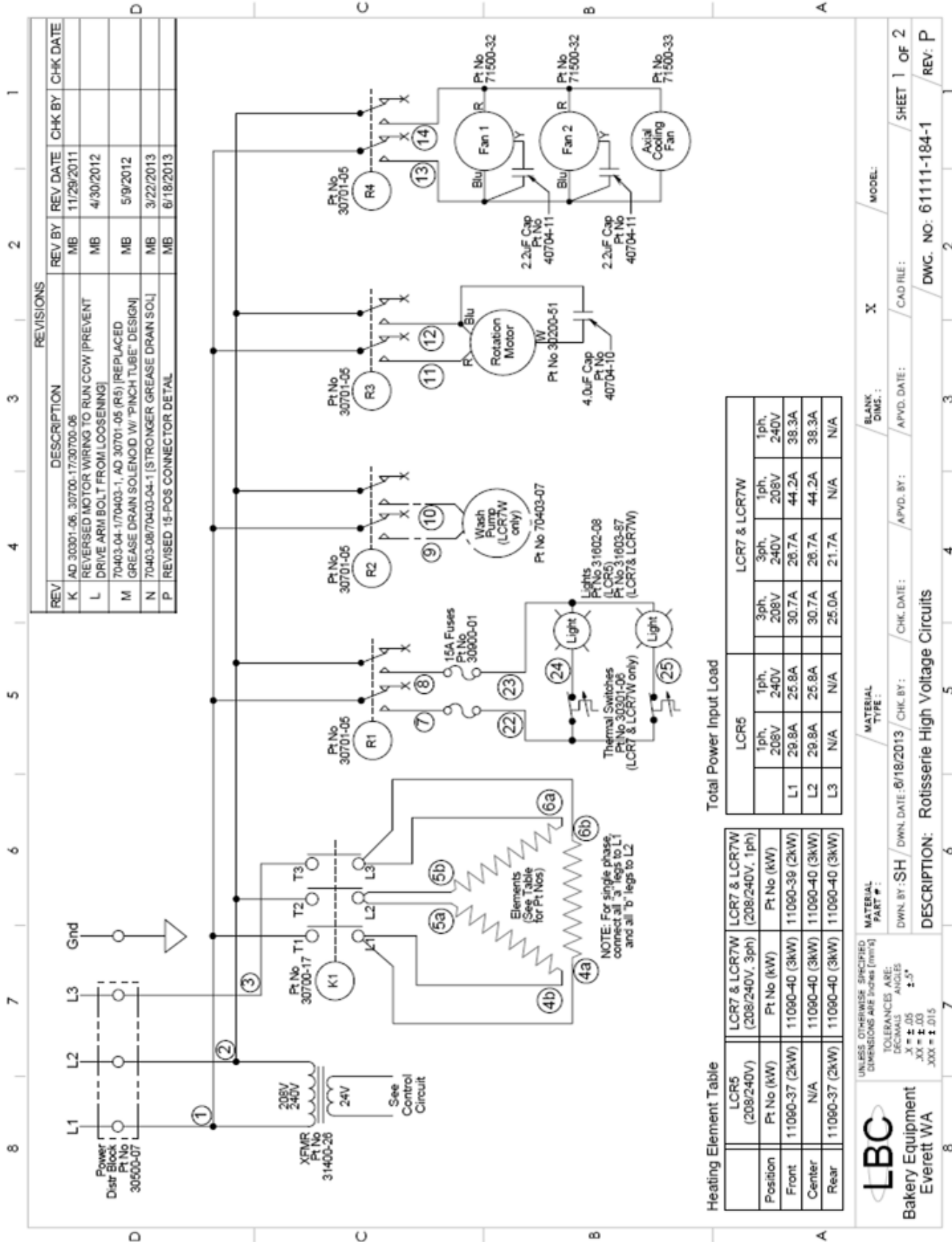
# PARTS LIST (Part 5 of 5)

Item No.	Part Description	Quantity	Part No.	Comments
77	Coupler (3/4" Hose Barb x 1/2" NPTM)	1	70307-10	
78	Coupler (5/16" Hose Barb x 1/4" NPTM)	1	70307-10E	
79	Coupler (5/16" Hose Barb x 1/2" NPTM)	1	70307-02	
80	Flow Control (4GPM)	1	70404-07	

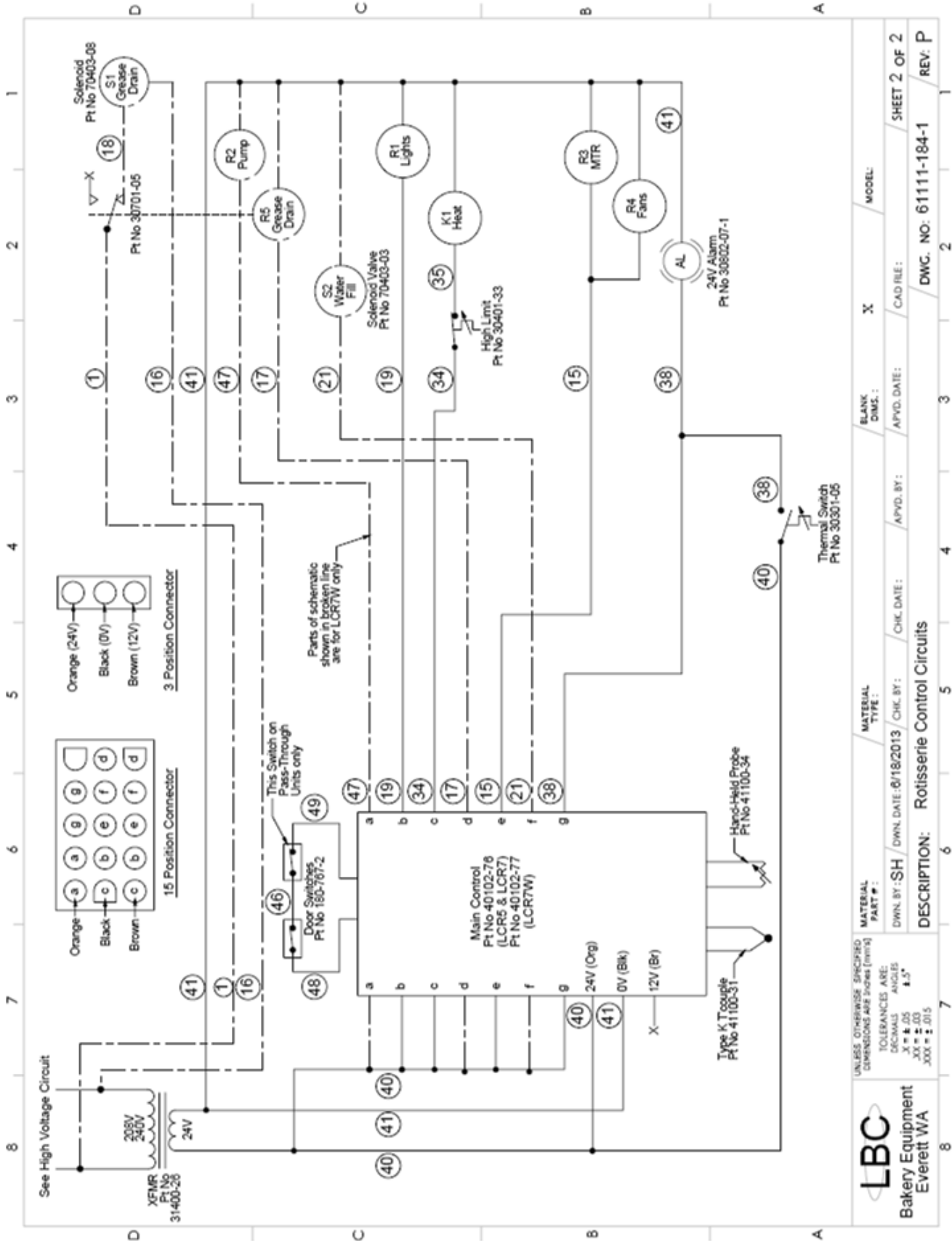
## Optional Parts and Accessories

Item No.	Part Description	Quantity	Part No.	Comments
90	Stand with Casters	1	LST7	
91	Enclosed Cabinet with Casters	1	LST7W	
92	Holding Cabinet	1	LHC7W	
93	Caster (Swivel with Brake)	4	72901-33	
94	4" Adjustable Leg	4	72901-35	
95	6" Adjustable Leg	4	72901-34	
96	Carousel Assembly, Non-Stick Coating	1	180-768-2C	
97	Angle Spit, Stainless Steel	7	LCR7-SV	
	Angle Spit, Non-Stick Coating	7	LCR7-SV-C	
98	Fork Spit, Stainless Steel	7	LCR5-SF	
	Fork Spit, Non-Stick Coating	7	LCR7-SF-C	
99	Basket, Stainless Steel	7	LCR7-SB	
	Basket, Non-Stick Coating	7	LCR7-SB-C	
100	Stacking Kit	1	Kit, Rotisserie 4	
101	Hand Held Probe Kit	1	Kit, Rotisserie 5	
102	Water Filtration System	1	72610-48	
103	Filter, Scale	Varies	72610-48A	
104	Filter, Carbon	Varies	72610-48B	
105	Chain Restraint Kit	1	72609-51	
106	Cap, Hose Attachment	1	72103-06	
107	Soap (Ecolab CIP Oven Cleaner)	Varies	72103-05	Carton with 2 ea 2.5 Gal [9.5L] bottles

# WIRING DIAGRAM (Part 1 of 2)



# WIRING DIAGRAM (Part 2 of 2)



<b>LBC</b> Bakery Equipment Everett WA	UNLESS OTHERWISE SPECIFIED DIMENSIONS ARE IN INCHES (MILLIMETERS)	MATERIAL PART # :	BLANK DIMS. :	MODEL :
	TOLERANCES ARE : DECIMALS .05 FRACTIONS 1/32 ANGLES .5°	DWN. BY : SH / CHK. BY :	APVD. DATE :	CAD FILE :
DESCRIPTION: Rotisserie Control Circuits		DWG. NO: 61111-184-1 REV: P		



## LIMITED WARRANTY

LBC Bakery Equipment ("LBC Equipment") has been skillfully manufactured, carefully inspected and packaged to meet rigid standards of excellence. LBC Bakery Equipment, Inc. (LBC) warrants products produced and sold by LBC and its duly authorized agents against defects in materials and workmanship within the following limitations:

### **What is Provided:**

- Limited replacement parts as specified below, including standard ground shipping from LBC or service parts center when required.
- Limited labor for repair as specified below, including authorized service agent's transportation, portal to portal, up to one hundred (100) miles round trip and two (2) hours travel time.
- LBC, or an authorized service representative, will repair or replace, at LBC's sole discretion, any LBC equipment, including but not limited to the listed exclusions.

### **Coverage Period:**

*Extending from the date of shipment from LBC or its duly authorized dealer/distributor for the specified period:*

- LRO and LMO Model Rack Ovens, LRP Model Rack Proofers, LRPR Model Retarder Proofers, LCR Model Rotisseries and LHC Model Holding Cabinets for a period of one (1) year limited parts and labor.
- Replacement parts shall be warranted for a period of ninety (90) days after installation by an authorized LBC service agent.

### **Conditions:**

- Covered equipment must have been properly installed according to the requirements of the installation manual and all applicable local codes.
- The equipment shall not have been abused, misused or neglected or used for purposes other than intended by LBC.
- Water connected to the appliance shall have been in compliance with the following requirements:
  - Cold Water: 30 - 80 PSI
  - pH: 7 - 7.5
  - Conductivity: < 1/500,000  $\Omega$  per inch
  - Total Dissolved Solids: < 100 ppm
  - Hardness: 6.3 - 8.8 grains per gallon
  - Maximum Salinity and Ion content:
    - Chlorides: < 30 ppm
    - Sulfates: < 40 ppm
    - Iron: < 0.1 ppm
    - Copper: < 0.05 ppm
    - Manganese: < 0.05 ppm
- It is the responsibility of the purchaser to install and maintain the water supply to the appliance. Failure to provide satisfactory water quality in accordance with the operating manual requirements can cause damage to internal components and will VOID the warranty.
- All repair work is to be performed by an LBC authorized service agent.
- Equipment must be at the installation location of the original purchaser/user and shall not have been resold or reclaimed by another party.

### **Conditions (Continued):**

- LBC equipment is for commercial use only. If sold as a component of another (OEM) manufacturer's equipment, or if used as a consumer product, such equipment is sold AS IS and without any warranty.
- Conditions of sale of the equipment shall have been met in full.
- The request for repair shall be made within the limited period of the warranty.  
***Failure to meet the above conditions will void this warranty.***

### **Exclusions:**

*This warranty does not cover the following:*

- Routine general maintenance, or periodic adjustment.
- Thermostat calibration after the first 30 days of use.
- Glass, Lamps, Gaskets, Oven Racks and other consumable parts.
- Air and gas burner adjustments.
- Fuse replacement.
- Cleaning and adjusting burners and pilot burners.
- Rack oven shutter adjustments.
- Repairs adjustments and corrections in the refrigeration portion of retarder/proofers resulting from the improper installation.
- Retightening of screws and fasteners.
- Failures caused by erratic or inadequate electrical, water, ventilation or gas service.
- Unauthorized repairs.
- Premature rusting, corrosion, or mineral build up caused by incoming water.
- Attached water treatment systems.
- Expedited freight on replacement parts other than standard ground shipments.
- Ordinary wear and tear.
- Use of the equipment for purposes other than those intended including non-commercial use such as residential or domestic.
- Appliances installed outside the contiguous U.S., including Alaska and Hawaii, and Canada.
- Incidental costs, charges, loss of business and damages as incurred by the user or others as a result of the use or failure of the equipment.
- Work and workmanship of the authorized service agent or others in the repair of the equipment.
- Other failures that are beyond the reasonable scope of this warranty.
- Damage caused during shipment is to be reported to the carrier, is not covered under this warranty, and is the sole responsibility of the purchaser/user.
- Natural disaster.

This warranty is exclusive and in lieu of all other warranties, expressed or implied, including expressed or implied warranties of merchantability or fitness for a particular purpose, each of which is hereby expressly disclaimed. The remedies described herein are exclusive and in no event shall LBC be liable for special, consequential or incidental damages for the breach or delay in the performance of this warranty.

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