

HALF RACK OVEN **LFR-FOX-10**

Features

- ◆ Heavy duty stainless steel interior and exterior
- ◆ Durable rack rotation system featuring a top hook lift
- ◆ Digital control panel with programmable automatic start up
- ◆ Reliable, no-clog SureFlow™ Steam System
- ◆ Manual steam exhaust valve
- ◆ Double glaze door with top and bottom locking system
- ◆ Internal lighting system
- ◆ Oven Stand with 12 Tray Storage
- ◆ Built-In Steam Collection Hood
- ◆ Available in gas or electric

Options & Accessories

- ◆ LCD touch screen control panel with advanced programming capabilities
- ◆ Left or right hand door swing (determined at time of order)
- ◆ Sturdy high-temperature baking racks available in 10 pan capacities
- ◆ 10 pan proofer base with temperature and humidity controls
- ◆ Rack Trolley for loading and unloading of the bakery rack



Half Rack Oven Baking at its BEST!!

When space is at a premium, Empire's FOX-10 Rotating Half Rack Oven is here to save the day! Incorporating all the latest design principles for great baking, safety, economy and long lasting reliability, the Empire's FOX-10 Half Rack Oven is ideal for retail bakeries, bagel shops, kitchens and restaurants. It's perfectly suited for bagels, breads, cookies, cakes and pastries.

Gentle airflow and energy efficient design provide you with high quality baking and years of low cost operation. The innovative SureFlow™ Steam System will not clog like traditional nozzle systems providing you with consistent steam bake after bake. Empire's FOX-10 Half Rack Oven meets the highest standards in quality, reliability and consistency in the bakery and food service industries.



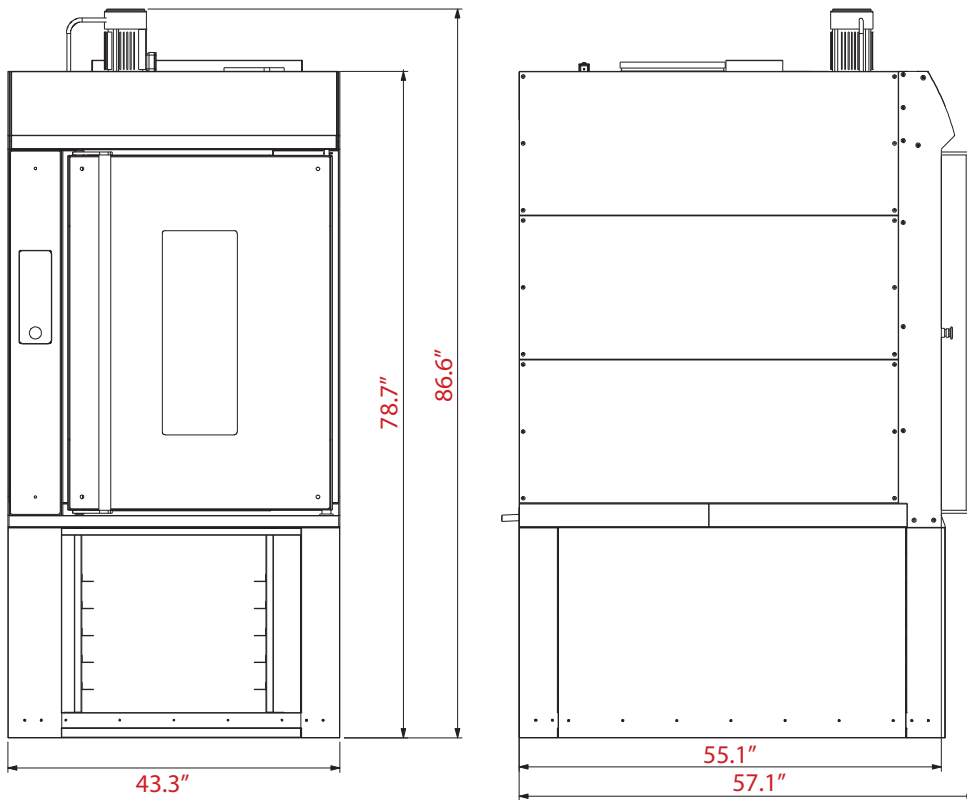
Technical Data

HALF RACK OVEN LFR-FOX-10

Model	Overall Dimensions (in inches)				Weight lbs	Electrical* (220V/3Ph/60Hz) Amps	BTU	Water		Gas in	Exhaust	
	Width	Depth	Height	Height w/ Fan				Supply	Drain		Steam	Burner
	(A)	(B)	(D)	(E)				in	in		in	in
FOX-10G	43.3	57.1	78.7	86.6	1298	6	80,000	1/2"	1"	3/4"	3"	5"
FOX-10E	43.3	57.1	78.7	86.6	1298	63.5	--	1/2"	1"	--	3"	--

* Burners are 110V and require a separate line if 220V line is not supplied with neutral and ground.

Model	Width in.	Depth in.	Height in.	Water Inlet in.	Electrical* (220V/3Ph/60Hz) Amps	Weight lbs.
FOX-10-PB (Proofer Base)	43.3	50.4	19.7	1/2" NPT	4	228



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.



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