

## MicroBakery™

Item No.	
Project	
•	
Quantity	

# Model: MB-\_ [AP/PT]



Model MB-PT shown

## **PAN CAPACITY GUIDE**

Pan Type	Convection Oven	Staging	Proofer
13" X 18" Half-Sheet	5	4	12
12" X 20" Hotel*	5	4	12

<sup>\* 2-1/2&</sup>quot; deep pans

#### SHORT/BID SPECIFICATION

Micro-Baking Center shall be a LANG Manufacturing Model MB-\_\_\_\_\_ stacked oven/staging cabinet/proofer unit with [AP=Accu-Plus or PT=Platinum] oven control package. Convection Oven to have 7.8-kW electric power input and five half-size pan capacity, with: heavy duty door; all stainless steel exterior and interior cooking compartment; powerful side mounted blower with two speed motor and pulse control; and five pan racks standard; plus a "lifetime" warranty on the door mechanism. Non-heated Staging Cabinet to have 4-pan capacity and the Proofing Cabinet shall be a Model PFMB 1.55-kW electric heated, single door unit, with: temperature and humidity controls; field reversible, full view tempered glass door with magnetic seal; 3" pan support spacing, interior air circulation system and water pan; plus all the features listed and options checked:

## STANDARD PRODUCT WARRANTY

- One year, parts & labor
- · Lifetime warranty on oven door mechanism

## **OVEN CONSTRUCTION FEATURES**

- Heavy duty 430 Series stainless steel exterior, with attractive No. 4 finish
- · Fully enclosed oven back
- · Cooking compartment is 430 Series stainless steel
- · 2" insulation on six sides of cooking compartment
- · Heavy duty compartment door, with large double pane tempered glass window
- · Powerful blower centered on side of compartment
- Chrome steel 9-position pan slides with five chrome plated wire racks provided

#### OVEN PERFORMANCE FEATURES

- 150° to 450°F operating temperature range
- · Solid state temperature control accurate to 4°F
- Two speed fan with fan pulse capability
- · Door interlock switch cuts power to fan
- · Choice of two different control packages [See below]

## **OVEN CONTROL PACKAGE [Specify One]**

#### □ AccuPlus<sup>™</sup> Control [-AP]

- · Simple knob-set time and temperature controls
- 1-hour timer with non-stop buzzer
- · Pulse-fan switch
- · HIGH-LOW speed fan switch
- Power-ON switch

#### ☐ Platinum Control [-PT]

- · Solid state, icon driven, one-touch programmable controls
- Up to 99 product programs, with multiple baking tiers
   Time, temperature, heat loss and adjustable shelf compensation
- Cook-n-Hold programming
- 2-speed fan & variable-rate pulse-fan control
- PC link programming
- Power-ON switch

## PROOFER CONSTRUCTION FEATURES

- All 304 stainless steel construction
- · Tempered glass full view-merchandising type door
- · Door is field-reversible, with magnetic seal and closure
- 6" X 12" removable water pan in compartment bottom

## PROOFER PERFORMANCE FEATURES

- 80-150°F proofing temperature range
- 125-150°F holding temperature range
- Infinite-position humidity rate control, from "Low" to "High"
- Air circulation system ensures uniform proofing
- Only 1.55-kW [13 AMP] power required for proofer

## **MICROBAKERY CENTER FEATURES**

- Compact bake center provides flexibility and saves space in small kitchens
- Staging Cabinet isolates oven heat and provides extra storage space
- Choice of: 6" swivel caster or 6" height adjustable legs std.







**US Sheet No. LSP-C14** (rev. 9/05)

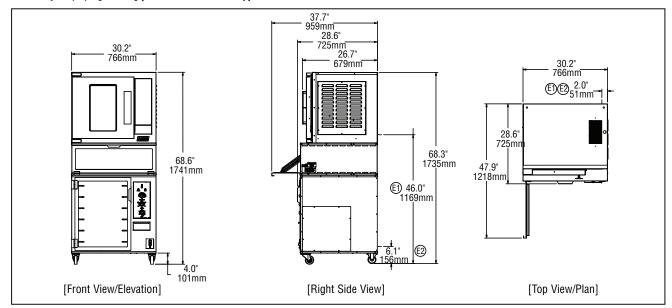
## **INSTALLATION REQUIREMENTS**

MicroBakery™

- E Two electrical connections: [Convection Oven]: 208/240V, 1/ 3-Phase; or optional 480V, 3-phase electrical connection; [Proofer]: 120V, 1-Phase power connection, 6' power cord and plug provided; optional 208/240v
- Installation under approved vent hood may be required. Consult local codes.
   [All connections from rear. See below]

## **OVEN OPTIONS & ACCESSORIES -**

- ☐ 480 Volt, 3-phase model [no charge]
- ☐ 8' Power Cord Kit with NEMA L15-30P plug
- ☐ Factory recipe programming [Platinum/-PT models only]
- Reversible door [hinged left or right]
- ☐ Extra oven wire pan racks [5 provided as std.]



Model	Height x Width x Depth	Clearance from	Wei	ight	Freight
model	(with standard legs)	combustible surface	Actual	Shipping	Class
MB	68.6" x 30.2" x 28.6" 1741mm x 766mm x 725mm	Sides: 3 (77mm)  Back: 3 (77mm)  Floor: 3 (77mm)	435 lbs. 199 kg	485 lbs. 220 kg	85

Model MB	E Electrical Requirements				
	Voltage	Total kW	Phase	Amps/Line	
OVEN	208V/60Hz	7.8	1	37.5	
	240V/60Hz	7.8	1	32.5	
	208V/60Hz	7.8	3	22.1	
	240V/60Hz	7.8	3	19.1	
PR00FER -	115V/60Hz	1.8	1	15.7	
	208V-240V	1.8	1	8.7	

#### **CAD SYMBOLS & PRICING**



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



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