

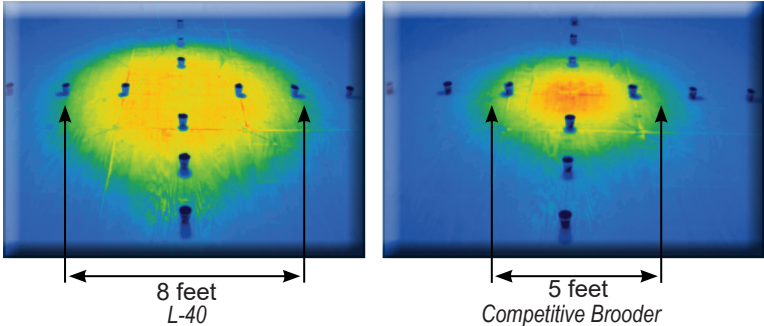
L-40 Low Pressure Radiant Heat Brooder

The best value in quality, dependable poultry heating.



Wide, Consistent Heating Area

The L-40 produces a wider, more temperature consistent heat zone than leading competitive low pressure brooders, giving birds more options to find their comfort zone.

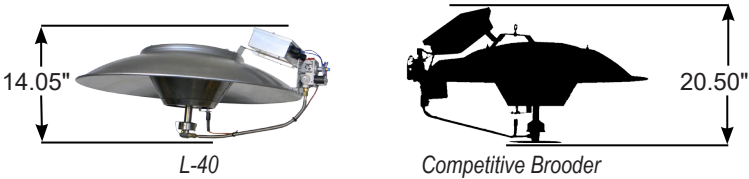


Pictures taken after 5 minutes in identical lab tests.
Typical run time of a brooder after pre-heat is 3 to 5 minutes.



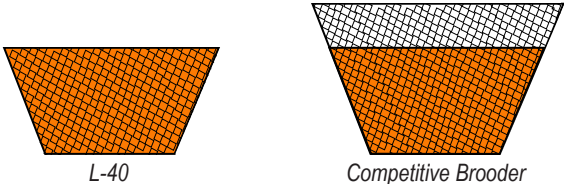
Low Profile

The L-40 is only 14 inches tall and has a lower profile than most other competitive brooders, taking up less room in a house and making it easier to handle and work around.



Energy Efficient

The L-40 utilizes more surface area on its smaller emitter than competitive units, yet creates a bigger heated area on the ground.



L-40 Low Pressure Radiant Brooder Specifications

Model Numbers	L-40
Input (Btu/h)	40,000
Heater Configurations Available - Spark Ignition	Yes
Installation Height: (ft.) - Broilers - Turkeys	5 - 6 4.5 - 5.5
Center Spacing (ft.)	25 - 40
Inlet Gas Supply Pressure: - Propane (inches of W.C.) - Natural Gas (inches of W.C.)	11 - 14 7 - 14
Fuel Consumption (max.): - Liquid Propane Gas (lbs/hr) - Natural Gas (cu. ft/hr)	1.85 40.0
Ventilation (CFM)	468
Temperature Controls Available: - Wired to House Environmental Control*	Yes
Electrical Requirements: - Spark Ignition	24 VAC / 60HZ
Minimum Clearance to Combustibles (inches) - Top - Side - Below	14 36 54
Dimensions (in.): - Height - Canopy Diameter	14 31.5
Net Weight (lbs.)	13.5
Canopy:	Polished Aluminum
Stainless Steel Radiant Emitter:	S
1/4" x 6' Gas Hose (up to 25 ft.)	O
Regulator (Zone Control Panel):	O
Gas Cock and Piping Hardware:	O
CSA Certified (USA and Canada)	Yes

* When used with a house environmental control, the L-40 can be operated as an on/off or multiple-stage heating system. 115 VAC/60HZ is required.

S=Standard O=Optional



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