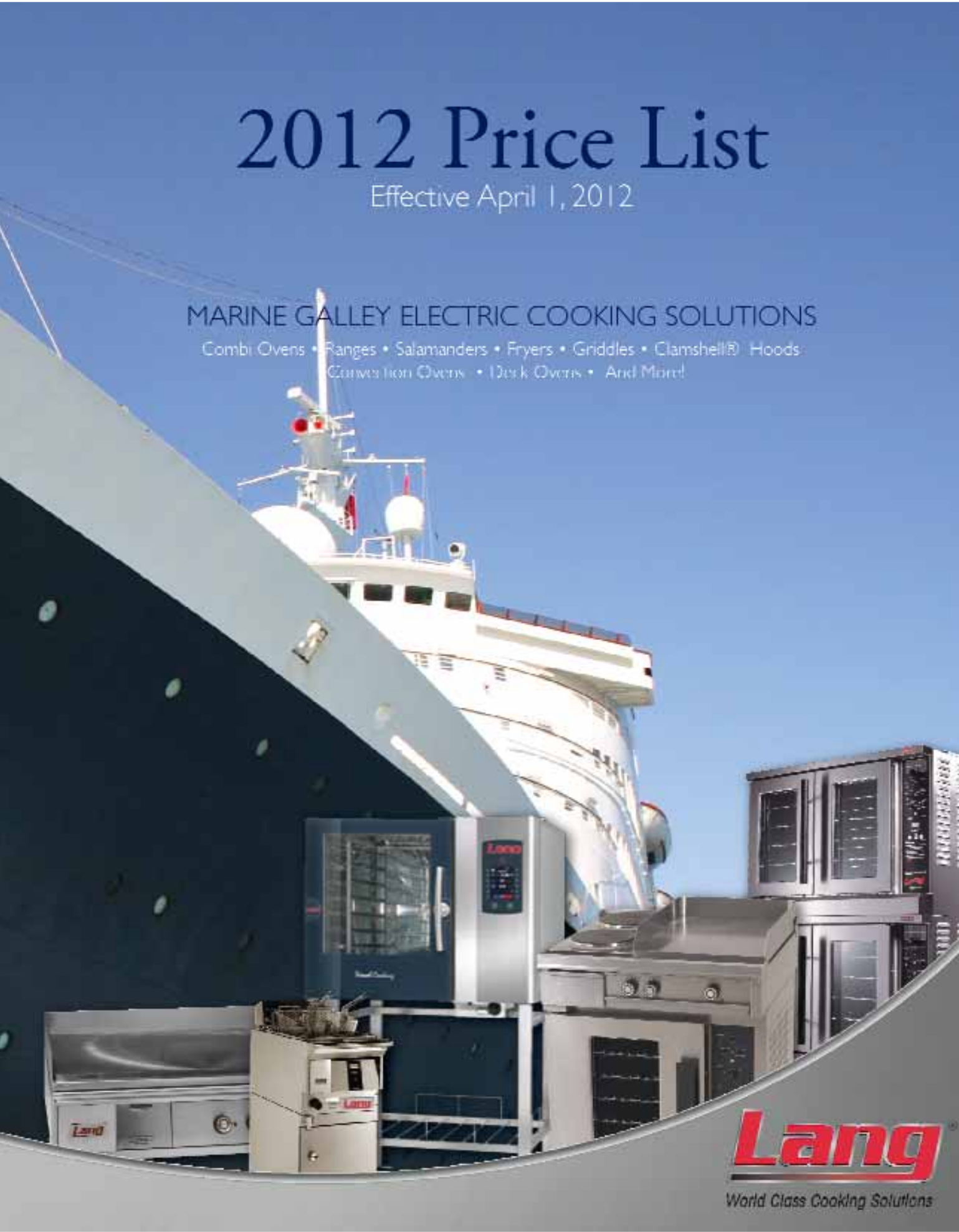


2012 Price List

Effective April 1, 2012

MARINE GALLEY ELECTRIC COOKING SOLUTIONS

Combi Ovens • Ranges • Salamanders • Fryers • Griddles • Clamshell® Hoods
Convection Ovens • Deck Ovens • And More!



Lang

World Class Cooking Solutions

Mission Statement

Lang's mission is to make cooking easy, consistent and profitable for our chain, foodservice and marine customers.

Terms and Conditions

- 2012 Price List is effective April 1, 2012 and supersedes all previous price lists.
- Prices are U.S. dollars F.O.B. origin and do not include freight or installation charges.
- **Payment Terms:** Lang Manufacturing | C/O Star Manufacturing
P.O. Box 60151
St. Louis, MO 63160-0151
Phone: (314) 678-6315 | Fax: (314) 781-5445
- Shipments will be made by Lang Manufacturing by a method it deems advisable to meet delivery requirements unless otherwise instructed by the customer in writing. Shipments should be inspected and any concealed damage should be reported by consignee to common carrier within 10 days. Freight claims are the responsibility of the consignee.
- All orders for replacement equipment resulting from freight damage will be processed under Star's standard terms. Any reimbursement or credit is the responsibility of the carrier. Buyer may not withhold payment of Star's invoice due to a pending damage claim settlement.

How To Place an Order

Please provide the following information on the purchase order and phone to 314-678-6315 or fax to 314-781-5445

- **Billing Information:** Dealer's name, address, phone number and purchase order number
- **Shipping Information:** Requested ship date, ship to address with contact phone number, job name and location
- **Quotation Information:** Quotation date and number if supplied prior to order
- **Model Information:** Model number, voltage requirement, gas type, and elevation
- **Option Information:** Specify accessories and options: i.e legs, casters, stands, etc.
- **Order Information:** Provide quantity and net price per each item
- **International Orders:** Please contact Customer Care at:
Ph: (314) 678-6315 | Fax: (314-) 781-5445

Prices and specifications subject to change without notice.

Glossary

Adjustable Bolt-Down Flanged Legs: Secures equipment directly to the deck by welding and/or bolting. Flanged legs available with all Lang Marine equipment. Adjustable to conform to the camber of the deck. Stainless steel construction.

Grab Bars: Stainless steel bars, bolted along the full width of all Lang Marine equipment, help to stabilize galley crew.

Latches: Secures all oven doors, drip pans, crumb trays and grease drawers.

SOLAS - (Safety Of Lives At Sea): A redundant control and extra safety measure to prevent oil temperatures from exceeding safe limits.

Sea Rails: Keeps utensils on range top from sliding.

Stainless Steel Exterior Construction: Easy to clean, durable and corrosion resistant. 430 stainless unless otherwise specified.

Water-Resistant: Control compartments require venting for proper operation of the components. These vents shall be designed to protect controls from water splash.

Hatchable: Allows equipment to easily pass through a 26" x 66" water-tight doorway. No expensive hull cuts necessary.



History

From supplying wood stoves to steam-powered vessels in the early 1900's to providing computerized baking systems to today's exquisite cruise ships, Lang has a long and distinguished reputation for equipping world-class U.S. designed and manufactured galley equipment.

Exteriors

Lang Marine equipment exteriors are built with 430 stainless steel to minimize corrosion from salt-air exposure; 430 stainless steel interiors are optional. Cruise-line equipment exteriors are built with 304 stainless steel and meet USPH standards. (Please contact factory for cruise-line product information.)

Government

Lang has provided products which meet Mil-Spec requirements for over

40 years. Items purchased by government entities are supported by National Stocking Numbers (NSN), and Approved Parts Lists (APL) which are voltage-specific. Lang Manufacturing Company is the proud holder of GSA contract #GS-07F-9853H.



Certifications

Lang Marine equipment has been tested and listed by Underwriters Laboratories (UL) as meeting UL197, including the Marine Supplement, as required by U.S. Coast Guard Regulation 46 CFR 111.77-3(a)

Warranty

1 year warranty on all parts and labor

Table of Contents

Cross-Reference by Model	4
Ranges	5
30" with Standard Oven	5
30" Maximizer with Convection Oven	6
36" with Standard Oven	7
36" with Cabinet Base	8
36" with Convection Oven	9
12" Add-A-Sections	10
60" with Standard Oven	11
Salamander	12
Fryers	13
Griddles	14
Drop-In, Marine	14
LG, Counter Top, Thermostat Controls	15
LG, Solid State Controls	16
Convection Ovens	19
Full Size, Chef Series	19
Full Size, E Series	21
Full Size, Military	22
Full Size, Economy	23
Half Size	24
Deck Ovens	25
One Pan	25
Two Pan	26
Warranty and Water Treatment Requirements	27

Lang[®]
Visual Cooking



New Combi Ovens

Details of Significant Importance

Voltage

As the voltage on board ships differs, Visual Cooking is available with a voltage that meets your requirements.

Open Door with Gas Spring

The Visual Cooking oven door is fitted with a strong gas spring to prevent the door from slamming or opening in rough sea. This feature facilitates the workflow and increases safety for the user considerably.

Runners with Stops

The specially developed racks for marine use have runners with stops pins to ensure that containers, grills and sheets are held in place in the oven - even in rough sea.

Special Stand

Lang Marine ovens are delivered with a special stand that is bolted in place on board. As a result, even foul weather is not able to bring down your combi oven.



State-of-the-art Technology

Unique design and functionality

User-friendly operation

Energy efficient solution



A Safe Choice

Visual Cooking prepares meals by the hundred at sea. Equipment that is used everyday and in rough sea must be strong. The solid construction, easy installation and simple operation of our ovens make Visual Cooking a safe choice for preparing food on board from day one and many years ahead.

Cross-Reference by Model

MODEL	PREVIOUS MODEL	APL#	NSN#	Pg#
RANGES 30" WITH STANDARD OVEN				
R30S-ATAM	32S-1M 208 or 240 VAC 14.0kW		430280050	5
R30S-ATAM	32S-1M 480 VAC 14.0kW		430280141	7310-01-316-3984
R30S-ATDM	32S-2M(G) 208 VAC 14.0kW		430280123	5
R30S-ATDM	32S-2M(G) 440 VAC 14.0kW		430280072	5
R30S-ATDM	32S-2M(G) 480 VAC 14.0kW		430280146	7310-01-367-9599
R30S-ATBM	32S-2M(H) 440VAC or 480VAC 14.0KW		430280134	5
R30S-ATEM	32S-3M(G) 208 or 240 VAC 14.0kW		430280068	5
R30S-ATCM	32S-3M(H) 440 VAC 14.0kW	Mil-R-21211	430280044	7310-01-323-7028
R30S-ATCM	32S-3M(H) 480 VAC 14.0kW		430280156	5
R30S-ATFM	32S-4M 208 VAC 14.0kW		430280096	5
R30S-ATFM	32S-4M 440VAC 14.0kW		430280068	5
RANGES 36" WITH STANDARD OVEN				
R36S-ATAM	36S-0M 480 VAC 21.0kW		430280112	7
R36S-ATBM	36S-2M 208 or 240 VAC 21.0kW		430280037	7
R36S-ATDM	36S-10M 440VAC 21.0kW		430280051	7
R36S-ATEM	36S-20M 480 VAC 21.0kW		430280158	7310-01-399-0340
RANGES 36" WITH CONVECTION OVEN				
R36C-ATAM	RF21SM-A 480 VAC 21.6kW	Mil-R-43954A	430280131	7310-01-104-3349
R36C-ATAM	RF21SM-A 480 VAC 21.6kW		430280092	9
R36C-ATBM	RF21SM-C 208 VAC 21.6 kW		430280095	9
R36C-ATBM	RF21SM-C 480 VAC 21.6 kW		430280119	7310-01-104-3349
R36C-ATCM	RF21SM-D 480 VAC 21.6kW		430280161	7310-01-411-5699
R36C-ATDM	RF21SM-G 440 VAC 21.6kW	Mil-R-43954A	430280117	7310-01-082-0032
R36C-ATDM	RF21SM-G 480 VAC 21.6kW		430280117	7310-01-290-5148
R36C-ATEM	RF21SM-G 480 VAC 21.6kW	Mil-R-43954A	430280151	9
R36C-ATDS	RF21SM-G-SUB 480 VAC		43A020016	7310-01-473-3019
CONVECTION OVENS, FULL SIZE				
ECOD-AT1M-480V	ECO-6M 480 VAC 11.5kW	Mil-O-0043633E	430280155	7310-01-314-7939
ECOF-AT1M-440V	ECO-7M 440 VAC 11.5kW	Mil-O-0043633E	430280147	7310-01-290-0463
ECOF-AT1M-480V	ECO-7M 480 VAC 11.5kW	Mil-O-0043633E	430280147	7310-01-422-9360
ECOD-AT2M-440V	ECO-8M 440 VAC 23.0kW	Mil-O-0043663E	430280135	7310-01-227-8214
ECOF-AT2M-440V	ECO-9M 440 VAC 23.0kW	Mil-O-0043633E	430280144	7310-01-393-7431
ECOF-AT2M-480V	ECO-9M 440 VAC 23.0kW	Mil-O-0043633E	430280144	7310-01-279-6304
ECOF-AT2M	ECO-9M 480 VAC 23.0kW	Mil-O-0043633E	430280144	7310-01-277-4105
ECOF-AT1M	1F-6SM 480 VAC 6.6kW		430280101	23
ECOF-AT2M	2F-6SM 440 VAC 13.2kW		430280075	7310-01-377-2263
FCOF-AT3M	3F-6SM 480 VAC 19.8kW		430280079	7310-01-382-0289
DECK OVENS, 1 PAN				
DO361M	LA136SM 440 VAC 6.0kW		430280085	25
DO361M	LA136SM 440 VAC 6.0kW		43349310A5	25
DO362M	LA236SM 440 or 480 VAC 12.0kW		430280011	25
DO363M	LA336SM 440 or 480 VAC 18.0kW		430280090	25
DO36M	LA36SM 480VAC 6.0kW		430280126	25
BAKE AND ROAST OVENS, 2 PAN				
DO54R1M	S13827RM 440 VAC 6.0kW		430280116	26
DO54B2M	S23827BM 480 VAC 12.0kW		N/A	7310-01-318-9836
DO54R3M	S33827RM 440 VAC 18.0kW		430280041	26
FRYERS				
130FM	C28SM 208 VAC 12.0kW			7310-01-515-3002
130FM	C28SM 240 VAC 12.0kW		430280100	13
130FM&130F-BASE-M	F28SM 208 VAC 12.0kW		430280148	13
130FM&130F-BASE-M	F28SM 240 VAC 12.0kW		430280145	13
130FM, 130F-BASE-M	F28SM 208 VAC 12.0kW		430280100	13
130FM, 130F-BASE-M	R28SM 240 VAC 12.0kW			13
150F-MN	USN50 440VAC 22.0kW	Mil-S-F695G	43A000007	7310-01-465-9914
GRIDDLES 24" THERMOSTAT CONTROLS				
124TM	LG-24M-1 480 VAC 12.0kW		430280108	15
GRIDDLES 36" THERMOSTAT CONTROLS				
136TM	LG-36M-1 240 VAC 18.0kW		430280086	15
136TM	LG-36M-1 440 VAC 18.0kW	Mil-G-2857	N/A	15
136TM	LG-36M-1 480 VAC 18.0kW		430280113	7310-01-385-3915
GRIDDLES 48" THERMOSTAT CONTROLS				
148TM	LG-48M 440 VAC 24.0kW	Mil-G-2338	430280120	7310-01-104-1214
148TM	LG-48M 480 VAC 24.0kW		430280102	15
GRIDDLES 60" THERMOSTAT CONTROLS				
160TM	LG-60M 480 VAC 30.0kW		430280088	15
GRIDDLES 72" THERMOSTAT CONTROLS				
172TM	LG-72M 480 VAC 36.0kW		430280094	7310-01-104-1213
172TM	LG-72M 480 VAC 36.0kW		430280094	7310-01-385-3921
GRIDDLES DROP-IN				
136TDIG	LG-36MDI 480 VAC 18.0kW	Mil-G-2338	430280159	7310-01-359-2845
136TDIG	LG-36MDI 480 VAC 18.0kW	Mil-G-2338	43A020026	7310-01-385-3906
148TDIG	LG-48MDI 480 VAC 24.0kW		N/A	7310-01-385-3911
172TDIG	LG-72MDI 480 VAC 36.0kW		430280160	7310-01-359-2844
172TDIG	LG-72MDI 480 VAC 36.0kW		43A020027	14



Marine Series

30" Ranges Electric

A heavy-duty, space saving range at an economical price.

STANDARD FEATURES

- Available with 1/2" thick griddle plate, 8" diameter French plate and 3/4" thick hot plate
- Oven control features one thermostat with independent top and bottom heat controls
- Hot Plates controlled with one 850° thermostat
- Griddles are controlled by one thermostat every 15"
- French plates are controlled by independent 6-heat switches
- Standard oven with 1 wire rack
- Sea rails
- Stainless steel exterior
- Marine hardware included



R30S-ATAM

30" Ranges

Model	Previous Model #	Pictogram	Description	Height Inches	Width Inches	Depth Inches	Voltage	KW	Ship Wt/ Class	List Price
R30S-ATAM	32S-1M	A	(4) 8" Diameter French plates	33"	30.2"	30"	208V, 240V, 440V or 480V	14.0	345/85	\$11,440
R30S-ATBM	32S-2M(H)	B	(1) 12"x24"x3/4" thick hot plate (2) 8" Diameter French plates	33"	30.2"	30"	208V, 240V, 440V or 480V	14.0	370/85	\$11,440
R30S-ATCM	32S-3M(H)	C	(2) 12"x24"x3/4" thick hot plates	33"	30.2"	30"	208V, 240V, 440V or 480V	14.0	410/85	\$11,440
R30S-ATDM	32S-2M(G)	D	(1) 18"x24"x3/4" thick griddle plate (2) 8" Diameter French plates	33"	30.2"	30"	208V, 240V, 440V or 480V	14.0	370/85	\$11,440
R30S-ATEM	32S-3M(G)	E	(1) 18"x24"x3/4" thick griddle plate (1) 12"x24"x3/4" thick hot plate	33"	30.2"	30"	208V, 240V, 440V or 480V	14.0	410/85	\$11,440
R30S-ATFM	32S-4M	F	(1) 30"x24"x1/2" thick griddle plate	33"	30.2"	30"	2208V, 240V, 440V or 480V	19.8	385/85	\$11,440

PICTOGRAM



H	33"	33"	33"	33"	33"	33"
W	30.2"	30.2"	30.2"	30.2"	30.2"	30.2"
D	30"	30"	30"	30"	30"	30"



30" Range Options and Accessories

Model	Previous Model #	Description	Unit	Ship Wt/ Class	List Price
R30S-SSI	32SM-ADDER	Stainless steel oven interior includes inner door does not include oven deck	EA	15/85	\$2,150
R30S-RACK	50200-08	Oven rack for standard oven	EA	15/85	\$142
LK-6FAM	36S-LM	6" flanged bolt down leg kit with adapter (required for NSF certification)	SET(4)	20/85	\$350
CM30	CURB-MOUNT	Mount for installation on integrated curb	EA	35/85	\$82
GROOVING	GROOVING	Grooving on range griddle plate. Applicable to 1" thick griddle plates ONLY . Special cleaning tool included. Price per 12". Must order R-24-1	FT	N/A	\$1,014
R24-1	RG-24-1	Substitute 1" thick griddle plate for 1/2" plate to accommodate grooving. 30"W x 24"D x 1" thick griddle plate with splash guard. Add price to range	EA	90/85	\$984





30" Maximizer Ranges Electric

Maximize your cooking space with Lang's 30" electric convection oven and range combination!

STANDARD FEATURES

- 30" wide heavy-duty half size convection oven base with 2 control options
- Convection oven holds five 1/2 size pans
- Griddle and hot plates are thermostatically controlled
- Available with 1/2" thick griddle plate, 8" diameter French plate and 3/4" thick hot plate
- Includes five oven racks
- Stainless steel exterior
- Marine hardware included

OVEN CONTROL OPTIONS

Accu-Plus: Easy to use, solid state temperature control accurate to +/- 4° with durable and familiar knobs.

Platinum: Fully programmable, icon-driven, one-touch control. Features time, temperature, heat loss and shelf compensation, cook and hold programming and two speed and variable rate fan control.

THE MAXIMIZER



R30C-APDM

Maximizer Ranges - Accu-Plus Control

Model	Previous Model #	Picto-gram	Description	Height Inches	Width Inches	Depth Inches	Voltage	KW	Ship Wt/Class	List Price
R30C-APAM	SCR-30APSSM	A	(4) 8" diameter French plates	35"	30.2"	29"	208V, 240V, 440V or 480V	19.8	412/85	\$12,920
R30C-APBM	SCR-30APHSM	B	(1) 12"x24"x3/4" thick hot plate (2) 8" diameter French plates	35"	30.2"	29"	208V, 240V, 440V or 480V	19.8	412/85	\$12,920
R30C-APCM	SCR-30APHHM	C	(2) 12"x24"x3/4" thick hot plates	35"	30.2"	29"	208V, 240V, 440V or 480V	19.8	412/85	\$12,920
R30C-APDM	SCR-30APGSM	D	(1) 18"x24"x3/4" thick griddle plate (2) 8" diameter French plates	35"	30.2"	29"	208V, 240V, 440V or 480V	19.8	412/85	\$12,920
R30C-APEM	SCR-30APGHEM	E	(1) 18"x24"x3/4" thick griddle plate (1) 12"x24"x3/4" thick hot plate	35"	30.2"	29"	208V, 240V, 440V or 480V	19.8	412/85	\$12,920
R30C-APFM	SCR-30APGGM	F	(1) 30"x24"x1/2" thick griddle plate	35"	30.2"	29"	208V, 240V, 440V or 480V	19.8	412/85	\$12,920

Maximizer Ranges - Platinum Control

Model	Previous Model #	Picto-gram	Description	Height Inches	Width Inches	Depth Inches	Voltage	KW	Ship Wt/Class	List Price
R30C-PTAM	SCR-30PTSSM	A	(4) 8" diameter French plates	35"	30.2"	29"	208V, 240V, 440V or 480V	19.8	412/85	\$16,360
R30C-PTBM	SCR-30PTHSM	B	(1) 12"x24"x3/4" thick hot plate (2) 8" diameter French Plates	35"	30.2"	29"	208V, 240V, 440V or 480V	19.8	412/85	\$16,360
R30C-PTCM	SCR-30PTHHM	C	(2) 12"x24"x3/4" thick hot plates	35"	30.2"	29"	208V, 240V, 440V or 480V	19.8	412/85	\$16,360
R30C-PTDM	SCR-30PTGSM	D	(1) 18"x24"x3/4" thick griddle plate (2) 8" diameter French Plates	35"	30.2"	29"	208V, 240V, 440V or 480V	19.8	412/85	\$16,360
R30C-PTEM	SCR-30PTGHEM	E	(1) 18"x24"x3/4" thick griddle plate (1) 12"x24"x3/4" thick hot plate	35"	30.2"	29"	208V, 240V, 440V or 480V	19.8	412/85	\$16,360
R30C-PTFM	SCR-30PTGGM	F	(1) 30"x24"x1/2" thick griddle plate	35"	30.2"	29"	208V, 240V, 440V or 480V	19.8	412/85	\$16,360

PICTOGRAM Outside dimensions. Heights do not include legs.

A.	B.	C.	D.	E.	F.
H 35"	35"	35"	35"	35"	35"
W 30.2"	30.2"	30.2"	30.2"	30.2"	30.2"
D 29"	29"	29"	29"	29"	29"



Maximizer Range Options and Accessories

Model	Previous Model #	Description	Unit	Ship Wt/Class	List Price
LK-4F	N/A	4" flanged bolt down leg kit	SET(4)	20/85	\$350
CM30	CURB-MOUNT	Mount for installation on integrated curb	EA	35/85	\$82
COH-RACK	50200-34	Oven rack for half-size oven	EA	5/85	\$106
COH-SRS	50200-83	Rack slide, 5 position for half-size oven	EA	5/85	\$122

Ranges, 36" Electric, with Standard Oven

Customize your range top and base to fit your needs!

STANDARD FEATURES

- Available with 1/2" thick griddle plate, 8" diameter French plate and 3/4" thick hot plates
- Hot Plates controlled with one 850° thermostat
- Griddles are controlled by one 450° thermostat every 12"
- French plates are controlled by independent 6-heat switches
- Oven base accommodates one rack
- 6" adjustable flanged bolt down legs standard
- Fits through 26" hatch opening
- Sea rails
- Stainless steel exterior
- Marine hardware included



R36S-ATAM

Ranges, 36" - Standard Oven Base

Model	Previous Model #	Picto-gram	Description	Height Inches	Width Inches	Depth Inches	Voltage	KW	Ship Wt/Class	List Price
R36S-ATAM	36S-0M	A	(1) 24"x24"x1/2" thick griddle plate (2) 8" Diameter French Plates	38.2"	36"	38"	208V, 240V, 440V or 480V	21.0	495/85	\$15,208
R36S-ATBM	36S-2M	B	(3) 12"x24"x3/4" thick hot plates	38.2"	36"	38"	208V, 240V, 440V or 480V	21.0	525/85	\$15,208
R36S-ATCM	36S-3AM	C	(2) 12"x24"x3/4" thick hot plates (2) 8" Diameter French plates	38.2"	36"	38"	208V, 240V, 440V or 480V	21.0	525/85	\$15,208
R36S-ATDM	36S-10M	D	(1) 36"x24"x1/2" thick griddle plate	38.2"	36"	38"	208V, 240V, 440V or 480V	21.0	430/85	\$15,208
R36S-ATEM	36S-20M	E	(6) 8" Diameter French plates	38.2"	36"	38"	208V, 240V, 440V or 480V	21.0	485/85	\$15,208
R36S-ATFM	N/A	F	(1) 12"x24"x3/4" thick hot plates (4) 8" Diameter French plates	38.2"	36"	38"	208V, 240V, 440V or 480V	21.0	540/85	\$15,208
R36S-ATGM	36S-1M	G	(1) 12"x24"x1/2" thick griddle plate (4) 8" Diameter French plates	32"	36"	38"	208V, 240V, 440V or 480V	21.6	540/85	\$15,208

PICTOGRAM Outside dimensions. Heights do not include legs.

A.	B.	C.	D.	E.	F.	G.
H 30"	30"	30"	30"	30"	30"	30"
W 36"	36"	36"	36"	36"	36"	36"
D 38"	38"	38"	38"	38"	38"	38"



36 Series Ranges. Standard Oven Options and Accessories

Model	Previous Model #	Description	Unit	Ship Wt/Class	List Price
LK-6F	36S-LAM	6" flanged bolt down leg kit	SET(4)	20/85	\$350
CM36	CURB-MOUNT	Stainless steel mount for installation on integrated curb for 30" range	EA	35/85	\$82
DO36-SSI	LA-S/S-CAN	Stainless steel non-removable oven interior for 36 Series Ranges	EA	5/85	\$2,564
DO36-RACK	50200-09	Oven Rack for standard oven	EA	5/85	\$166
GROOVING	GROOVING	Grooving on range griddle plate. Applicable to 1" thick griddle plates ONLY . Special cleaning tool included. Price per 12". Must order R-24-1	FT	N/A	\$1,014
R24-1	RG-24-1	Substitute 1" thick griddle plate for 1/2" plate to accommodate grooving.	EA	90/85	\$984
R36-1	RG-36-1	Substitute 1" thick griddle plate for 1/2" plate to accommodate grooving 36"W x 24"D x 1" thick griddle plate with splash guard. Add price to range	EA	175/85	\$1,410



Ranges 36" with Cabinet Base

Custom range top with cabinet base for storage.

STANDARD FEATURES

- Two-piece modular construction for hatchability through 26" by 66" watertight hatch
- Cook top combinations include hot plates, griddles and French plates
- Hot plates are controlled with (1) 850° thermostat for every 12"
- Griddles are controlled with (1) 450° thermostat for every 12"
- Equipped with marine hardware
- Stainless steel exterior construction
- 6" adjustable legs with bolt-down flange standard
- Sea rails
- Stainless steel exterior
- Marine hardware included



R36B-ATBM

Ranges, 36"- Open Cabinet Base

Model	Previous Model #	Picto-gram	Description	Height Inches	Width Inches	Depth Inches	Voltage	KW	Ship Wt/Class	List Price
R36B-ATAM	36S-5M	A	(1) 24"x24"x1/2" thick griddle plate (2) 8" Diameter French Plates	38.2"	36"	38"	208V, 240V, 440V or 480V	15.0	390/85	\$11,506
R36B-ATBM	36S-7M	B	(3) 12"x24"x3/4" thick hot plates	38.2"	36"	38"	208V, 240V, 440V or 480V	15.0	420/85	\$11,506
R36B-ATCM	36S-8M	C	(2) 12"x24"x3/4" thick hot plates (2) 8" Diameter French plates	38.2"	36"	38"	208V, 240V, 440V or 480V	15.0	380/85	\$11,506
R36B-ATDM	36S-11M	D	(1) 36"x24"x1/2" thick griddle plate	38.2"	36"	38"	208V, 240V, 440V or 480V	15.0	420/85	\$11,506
R36B-ATEM	36S-21M	E	(6) 8" Diameter French plates	38.2"	36"	38"	208V, 240V, 440V or 480V	15.0	325/85	\$11,506
R36B-ATFM	N/A	F	(1) 12"x24"x3/4" thick hot plates (4) 8" Diameter French plates	38.2"	36"	38"	208V, 240V, 440V or 480V	15.0	540/85	\$11,506
R36B-ATGM	N/A	G	(1) 12"x24"x1/2" thick griddle plate (4) 8" Diameter French plates	32"	36"	38"	208V, 240V, 440V or 480V	21.6	540/85	\$11,506

PICTOGRAM

Outside dimensions. Heights do not include legs.

	A.	B.	C.	D.	E.	F.	G.			
H	30"	30"	30"	30"	30"	30"	30"			
W	36"	36"	36"	36"	36"	36"	36"			
D	38"	38"	38"	38"	38"	38"	38"			

36 Series Range Options and Accessories

Model	Previous Model #	Description	Unit	Ship Wt/Class	List Price
LK-6F	36S-LAM	6" flanged bolt down leg kit	SET(4)	20/85	\$350
CM36	CURB-MOUNT	Stainless steel mount for installation on integrated curb for 30" range	EA	35/85	\$82
GROOVING	GROOVING	Grooving on range griddle plate. Applicable to 1" thick griddle plates ONLY . Special cleaning tool included. Price per 12". Must order R-24-1	FT	N/A	\$1,014
R24-1	RG-24-1	Substitute 1" thick griddle plate for 1/2" plate to accommodate grooving.	EA	90/85	\$984
R36-1	RG-36-1	Substitute 1" thick griddle plate for 1/2" plate to accommodate grooving 36"W x 24"D x 1" thick griddle plate with splash guard. Add price to range	EA	175/85	\$1,410

Shipboard Spare Parts Packages Available!
Contact Factory

Ranges, 36" Electric, with Convection Oven

Customize your range top and base to fit your needs!

STANDARD FEATURES

- Available with 1/2" thick griddle plate, 8" diameter French plate and 3/4" thick hot plate
- Hot Plates controlled with one 850° thermostat
- Griddles are controlled by one 450° thermostat every 12"
- French plates are controlled by independent 6-heat switches
- Convection oven base accommodates six full size sheet pans
- 6" adjustable flanged bolt down legs standard
- Fits through 26" hatch opening
- Sea rails
- Stainless steel exterior
- Marine hardware included



R36C-ATAM

Ranges, 36"- Convection Oven Base

Model	Previous Model #	Picto-gram	Description	Height Inches	Width Inches	Depth Inches	Voltage	KW	Ship Wt/Class	List Price
R36C-ATAM	RF21SMA	A	(1) 24"x24"x1/2" thick griddle plate (2) 8" diameter French plates	32"	36"	38"	208V, 240V, 440V or 480V	21.6	540/85	\$18,002
R36C-ATBM	RF21SMC	B	(3) 12"x24"x3/4" thick hot plates	32"	36"	38"	208V, 240V, 440V or 480V	21.6	570/85	\$18,002
R36C-ATCM	RF21SMD	C	(2) 12"x24"x3/4" thick hot plates (2) 8" diameter French plates	32"	36"	38"	208V, 240V, 440V or 480V	21.6	530/85	\$18,002
R36C-ATDM	RF21SMG	D	(1) 36"x24"x1/2" thick griddle plate	32"	36"	38"	208V, 240V, 440V or 480V	21.6	530/85	\$18,002
R36C-ATEM	RF21SMH	E	(6) 8" diameter French plates	32"	36"	38"	208V, 240V, 440V or 480V	21.6	430/85	\$18,002
R36C-ATFM	N/A	F	(1) 12"x24"x3/4" thick hot plates (4) 8" diameter French plates	32"	36"	38"	208V, 240V, 440V or 480V	21.6	540/85	\$18,002
R36C-ATGM	N/A	G	(1) 12"x24"x1/2" thick griddle plate (4) 8" diameter French plates	32"	36"	38"	208V, 240V, 440V or 480V	21.6	540/85	\$18,002

Model	Previous Model #	Picto-gram	Description	Height Inches	Width Inches	Depth Inches	Voltage	KW	Ship Wt/Class	List Price
R36C-ATDS	RF21SM-G-SUB	D	3' Griddle, Submarine Spec Modular to fit through 25" Circular Hatch Includes stainless steel oven and door liner Built specifically for Los Angeles class submarines (not UL Marine approved) Includes attached griddle	32"	36"	38"	208V, 240V, 440V or 480V	21.6	550/85	\$28,904

PICTOGRAM

Outside dimensions. Heights do not include legs.

	A.	B.	C.	D.	E.	F.	G.			
H	30"	30"	30"	30"	30"	30"	30"			
W	36"	36"	36"	36"	36"	36"	36"			
D	38"	38"	38"	38"	38"	38"	38"			

36 Series Range Options and Accessories

Model	Previous Model #	Description	Unit	Ship Wt/Class	List Price
FCOF-LINER	F6-S/S-LINER	Stainless steel removable oven liner	EA	N/A	\$2,372
CM36	CURB-MOUNT	Mount for installation on integrated curb	EA	35/85	\$82
FCOF-RACK	50200-64	Oven rack for R36C series ranges	EA	5/85	\$142
LK-6F	36S-LAM	6" flanged bolt down leg kit	SET(4)	2/85	\$350
MIL ADDER	MIL ADDER	REQUIRED FOR MIL-SPEC to meet MIL-R-43954A Grade B Stainless steel removable oven liner, sides, top, deck, door. Includes door de-energizer switch, 6 racks, metal serial tag.	EA	45/85	\$2,614
GROOVING	GROOVING	Grooving on range griddle plate. Applicable to 1" thick griddle plates ONLY . Special cleaning tool included. Price per 12". Must order R-24-1	FT	N/A	\$984
R24-1	RG-24-1	Substitute 1" thick griddle plate for 1/2" plate to accommodate grooving.	EA	90/85	\$984
R36-1	RG-36-1	Substitute 1" thick griddle plate for 1/2" plate to accommodate grooving 36"W x 24"D x 1" thick griddle plate with splash guard. Add price to range	EA	175/85	\$1,410



Ranges

12" Add-A-Section

ADD 12" More Cooking Space to 36" Ranges!

STANDARD FEATURES

- One-piece modular construction for hatchability through 26" by 66" watertight hatch
- Cook top can include hot plates, griddle or French plates
- Hot plates are controlled with (1) 850° thermostat for every 12"
- Griddles are controlled with (1) 450° thermostat for every 12"
- Equipped with marine hardware
- Stainless steel exterior construction
- Bank with any 36" Lang range
- 6" adjustable legs with bolt-down flange standard
- Sea rails
- Stainless steel exterior
- Marine hardware included



R12-ATGM

Add-A-Section for 36" Range

Model	Previous Model #	Picto-gram	Description	Height Inches	Width Inches	Depth Inches	Voltage	KW	Ship Wt/ Class	List Price
R12-ATGM	36S-12M	G	(1) 12"x 24"x 3/4" thick hot plate	37.1"	12"	38.1"	208V, 240V, 440V or 480V	5.0	175/85	\$4,836
R12-ATHM	36S-14M	H	(2) 8" Diameter French plates	37.1"	12"	38.1"	208V, 240V, 440V or 480V	5.2	135/85	\$4,836
R12-ATIM	50300-95	I	(1) 12" unheated top	37.1"	12"	38.1"	N/A	N/A	120/85	\$4,836
R12-ATJM	36S-12M(G)	J	(1) 12"x 24"x 1/2" thick griddle	37.1"	12"	38.1"	208V, 240V, 440V or 480V	5.0	175/85	\$4,836

PICTOGRAM Outside dimensions. Heights do not include legs.

	G	H	I	J
H	30"	30"	30"	30"
W	12"	12"	12"	12"
D	38.1"	38.1"	38.1"	38.1"



Ranges, Add-A-Section Options and Accessories

Model	Previous Model #	Description	Unit	Ship Wt/ Class	List Price
R6-TSFE	36S-16 & 18	Top spreader to plate bank ranges together	EA	10/85	\$1,084
R12-TSFE	36S-17 & 19	Front enclosure, use with 6" spreader to back 36" wide ranges	EA	5/85	\$1,174
LK-6F	36S-LAM	6" flanged bolt down leg kit	SET(4)	20/85	\$350

Ranges, 60"

Electric, with Standard Oven

2 all-purpose standard ovens and 60" cooktop.

STANDARD FEATURES

- Available with 1/2" or 1" thick griddle plate, 8" diameter French plate and 3/4" thick hot plate
- Hot Plates controlled with one 850° thermostat
- Griddles are controlled by one 450° thermostat every 12"
- French plates are controlled by independent 6-heat switches
- One heavy-duty chrome plated wire rack per oven
- 6" adjustable flanged bolt down legs standard
- Requires 36" hatch opening
- Sea rails
- Not hatchable
- Stainless steel exterior
- Marine hardware included



R60S-ATCM

60" Ranges

Model	Previous Model #	Picto-gram	Description	Height Inches	Width Inches	Depth Inches	Voltage	KW	Ship Wt/ Class	List Price
R60S-ATAM	500SAM	A	(5) 12" x 24" x 3/4" thick hot plates	32"	60"	35"	208V, 240V, 440V or 480V	37.0	1030/85	\$25,908
R60S-ATBM	500SBM	B	(4) 12" x 24" x 3/4" thick hot plates (2) 8" diameter French plates	32"	60"	35"	208V, 240V, 440V or 480V	37.0	815/85	\$25,908
R60S-ATCM	500SCM	C	(1) 24" x 24" x 1/2" thick griddle, (2) 12" x 24" x 3/4" thick hot plates; (2) 8" diameter French plates	32"	60"	35"	208V, 240V, 440V or 480V	37.0	920/85	\$25,908
R60S-ATDM	500SDM	D	(1) 36" x 24" x 1/2" thick griddle, (1) 12" x 24" x 3/4" thick hot plate (2) 8" diameter French plates	32"	60"	35"	208V, 240V, 440V or 480V	37.0	770/85	\$25,908
R60S-ATEM	500SEM	E	(1) 48" x 24" x 1" thick griddle (1) 12" x 24" x 3/4" thick hot plate	32"	60"	35"	208V, 240V, 440V or 480V	37.0	950/85	\$30,026
R60S-ATFM	500FSM	F	(1) 48" x 24" x 1" thick griddle; (2) 8" diameter French plates	32"	60"	35"	208V, 240V, 440V or 480V	37.0	945/85	\$30,026
R60S-ATGM	500SGM	G	(1) 60" x 24" x 1" griddle	32"	60"	35"	208V or 240V, 440V or 480V	37.0	1140/85	\$30,026
R60S-ATHM	500SHM	H	(10) 8" diameter French plates	32"	60"	35"	2208V, 240V, 440V or 480V	37.0	735/85	\$30,026
R60S-ATIM	N/A	I	(1) 36" x 24" x 1/2" thick griddle, (4) 8" diameter French plates	32"	60"	35"	208V or 240V, 440V or 480V	37.0	1140/85	\$30,026
R60S-ATJM	N/A	J	(1) 24" x 24" x 1/2" thick griddle, (6) 8" diameter French plates	32"	60"	35"	2208V, 240V, 440V or 480V	37.0	735/85	\$30,026

PICTOGRAM Outside dimensions; does not include legs.

	A	B	C	D	E	F	G	H	I	J
H	32"	32"	32"	32"	32"	32"	32"	32"	32"	32"
W	60"	60"	60"	60"	60"	60"	60"	60"	60"	60"
D	35"	35"	35"	35"	35"	35"	35"	35"	35"	35"



60" Range Options and Accessories

Model	Previous Model #	Description	Unit	Ship Wt/ Class	List Price
R60S-SSI	500-SS-LINER	Stainless steel oven interior includes inner door Not available for only one oven.	SET(2)	90/85	\$6,006
D036-RACK	50200-09	Oven rack for R60S series ranges	EA	10/85	\$166
LK-6F	35S-LAM	6" flanged bolt down leg kit	SET(4)	20/85	\$350

Salamander Electric

This space-saving salamander brands, browns and toasts.

STANDARD FEATURES

- Large opening for easy access
- Infinite heat control
- Multi-position rack height lever
- Stainless steel construction with removable drip drawer with marine latch
- Available in counter and range mount
- Counter model includes 4" flanged bolt-down legs



136SBM mounted on griddle-top range; range sold separately.

Salamander

Model	Previous Model #	Description	Height Inches	Width Inches	Depth Inches	Voltage	KW	Ship Wt/Class	List Price
136SBM	365-SH	36"W Salamander broiler — comprised of a 36" salamander within a 36" cabinet	16.6	36.3"	24.1	208V, 240V, 440V or 480V	6.0	220/85	\$10,260
160SBM	605-SH	60"W Salamander broiler — comprised of a 36" salamander within a 60" cabinet	16.6	60.3"*	24.1	208V, 240V,	6.0	510/85	\$10,520

Ranges and options, see page 5

* Salamander width is 36.3" with stainless panels on both sides.



Salamander Options and Accessories

Model	Previous Model #	Description	Unit	Ship Wt/Class	List Price
LK-6F	365-LAM	6" Flanged bolt down leg kit	SET(4)	2/85	\$350



Marine Series

SOLAS



130FM (Shown with 130F-BASE-M)

Fryers Electric

Big production in a compact footprint.

STANDARD FEATURES

- 30 lb. fat capacity can produce up to 68 lbs of frozen fries per hour
- Preheats to 350° in just seven minutes
- On/off switch, thermostat control and indicator lights for power and heat
- Kettle and element "cool zone" eliminates carbon
- Two half-size baskets
- 6" adjustable flanged bolt down legs standard on base
- Counter fryer 4" flanged bolt down leg kit optional
- All stainless steel construction
- Marine hardware
- SOLAS compliant

Fryers

Model	Previous Model #	Description	Height Inches	Width Inches	Depth Inches	Voltage	KW	Ship Wt/Class	List Price
130FM	C28SM	Counter model fryer, SOLAS	20.6"	15"	32.1"	208V, 240V, 440V or 480V	12.0	120/85	\$6,540
130F-BASE-M	N/A	Stainless steel cabinet base	22.3"	15"	28.8"	N/A	N/A	65/85	\$2,320
130F-EXT36	N/A	Extension 36" for range	32"	32"	38"	N/A	N/A	21/85	\$740

SOLAS = Lang fryers utilize a primary regulating thermostat, a primary high limit thermostat and a secondary high limit thermostat. Upon failure of either of the two high limit thermostats an audible alarm will sound.



Model	Previous Model #	Description	Height Inches	Width Inches	Depth Inches	Voltage	KW	Ship Wt/Class	List Price
150F-MN	USN-50	U.S. Navy 50 lb. / high capacity fryer produces 125 lbs./hr frozen-to-done french fries. 15"W x 31-1/4" D x 40" H (excluding 6" legs). 14" deep kettle provides 2" of freeboard at 15° ship roll. Navy safety features include: negative bias over temp thermostat, back-up circuit breaker and Navy approved test switch. Smother cover and drain extension included. 22.0 kW. Built to MILSpec S-F-695G Approved for military shipboard installations only. (not UL Marine approved) SOLAS	40"	15"	31.25"	440V	12.0	180/85	\$11,300

Fryers Options and Accessories

Model	Previous Model #	Description	Unit	Ship Wt/Class	List Price
130FB	50600-02	Basket, full-size for all fryer models	EA	4/85	\$340
130TB	50600-09	Basket, half-size for all fryer models	EA	3/85	\$300
130F-LK4M	SS4-FL	4" Adjustable flanged bolt down leg kit for fryer	SET(4)	10/85	\$360
130F-SC	C28-205-CL	Stainless steel smother cover for safety and sanitation	EA	5/85	\$760
130F-QD	C40-DD	Quick disconnect drain pipe for fryers	EA	2/85	\$500
LK-6F	365-LAM	6" Flanged bolt down leg kit	SET(4)	2/85	\$350

SALAMANDER & FRYERS

Griddles, Drop-In Electric

Customize your galley with Lang's heavy-duty drop-in griddles.

STANDARD FEATURES

- 3/4" thick griddle plate ensures even heat distribution
- Available in 3 widths to suit your individual requirements

CONTROLS

Accu-Temp: Mechanical thermostat control is ideal for operators looking for an economical control.



136TDIG

Drop-In Griddles - Accu-Temp Control

Model	Previous Model #	Description	Height Inches	Width Inches	Depth Inches	Voltage	KW	Ship Wt/ Class	List Price
136TDIG	LG36MDI	36" Military Drop-in griddle, Type III, Size 2, 36"W x 24"D x 3/4" griddle plate	11.1"	36.8"	28.5"	440 or 480V	18.0	345/85	\$9,960
148TDIG	LG48MDI	48" Military Drop-in griddle, Type III, Size 6, 48"W x 24"D x 3/4" griddle plate	11.1"	48.8"	28.5"	440 or 480V	24.0	450/85	\$11,680
172TDIG	LG72MDI	72" Military Drop-in griddle, Type III, Size 3, 72"W x 24"D x 3/4" griddle plate, 2 electrical connections required	11.1"	72.1"	28.5"	440 or 480V	36.0	700/85	\$16,660

Shipboard Spare Parts Packages Available!
Contact Factory



Marine Series

LG Series Griddles, Counter Top Electric

Reliable, heavy-duty griddles designed with a variety of options to meet your requirements.

STANDARD FEATURES

- 1" thick highly polished steel griddle plate ensures even heat distribution
- Controls for each 12" section
- 4" adjustable flanged bolt down legs standard



136TM

GRIDDLE OPTION CONTROLS

Accu-Temp: Snap-action control ideal for operators looking for an economical, accurate control

LG Series Griddles - Electric - Accu-Temp Control

Model	Previous Model #	Description	Height Inches	Width Inches	Depth Inches	Voltage	KW	Ship Wt/ Class	List Price
124TM	LG24TM	24" Griddle with 2 thermostat controls	15"	24"	28.2"	208, 240V, 440V or 480V	12.0	325/85	\$5,720
136TM	LG36TM	36" Griddle with 3 thermostat controls	15"	36"	28.2"	208, 240V, 440V or 480V	18.0	450/85	\$7,020
148TM	LG48TM	48" Griddle with 4 thermostat controls	15"	48"	28.2"	208, 240V, 440V or 480V	24.0	565/85	\$9,500
160TM	LG60TM	60" Griddle with 5 thermostat controls	15"	60"	28.2"	208, 240V, 440V or 480V	30.0	715/85	\$12,860
172TM	LG72TM	72" Griddle with 6 thermostat controls	15"	72"	28.2"	208, 240V, 440V or 480V	36.0	835/85	\$14,340



LG Series Griddles - Electric - Accu-Temp Control with Chrome Plate

Model	Previous Model #	Description	Height Inches	Width Inches	Depth Inches	Voltage	KW	Ship Wt/ Class	List Price
124TCM	LG24TCM	24" Griddle with 2 thermostat controls	15"	24"	28.2"	208, 240V, 440V or 480V	12.0	325/85	\$9,196
136TCM	LG36TCM	36" Griddle with 3 thermostat controls	15"	36"	28.2"	208, 240V, 440V or 480V	18.0	450/85	\$11,848
148TCM	LG48TCM	48" Griddle with 4 thermostat controls	15"	48"	28.2"	208, 240V, 440V or 480V	24.0	565/85	\$15,388
160TCM	LG60TCM	60" Griddle with 5 thermostat controls	15"	60"	28.2"	208, 240V, 440V or 480V	30.0	715/85	\$18,562
172TCM	LG72TCM	72" Griddle with 6 thermostat controls	15"	72"	28.2"	208, 240V, 440V or 480V	36.0	835/85	\$22,582



LG Series Griddle Options and Accessories

Model	Previous Model #	Description	Unit	Ship Wt/ Class	List Price
ES-G24M	TS-24M	24" wide griddle stand	EA	45/85	\$1,080
ES-G36M	TS-36M	36" wide griddle stand	EA	50/85	\$1,120
ES-G48M	TS-48M	48" wide griddle stand	EA	55/85	\$1,140
ES-G60M	TS-60M	60" wide griddle stand	EA	65/85	\$1,984
ES-G72M	TS-72M	72" wide griddle stand	EA	70/85	\$2,100
Grooving	Grooving	Custom grooving, 12" increments left to right, max. 24" each side	FT	N/A	\$1,014

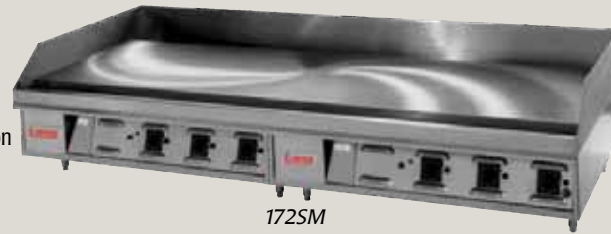


LG Series Griddles Electric

Reliable, heavy-duty griddles designed with a variety of options to meet your requirements.

STANDARD FEATURES

- 1" thick highly polished steel griddle plate ensures even heat distribution
- Controls for each 12"
- 4" adjustable flanged bolt down legs standard



GRIDDLE OPTION CONTROLS

Selectronic: Extremely precise, this control responds to a 1° temperature change of the griddle plate for the most demanding operations

LG Series Griddles - Electric - Selectronic Control

Model	Previous Model #	Description	Height Inches	Width Inches	Depth Inches	Voltage	KW	Ship Wt/ Class	List Price
124SM	LG24SM	24" Griddle with 2 solid-state controls	15"	24"	28.2"	208V, 240V, 440V or 480V	12.0 12.0	280/65 280/65	\$9,940
136SM	LG36SM	36" Griddle with 3 solid-state controls	15"	36"	28.2"	208V, 240V, 440V or 480V	18.0 18.0	420/65 420/65	\$10,780
148SM	LG48SM	48" Griddle with 4 solid-state controls	15"	48"	28.2"	208V, 240V, 440V or 480V	24.0 24.0	520/65 520/65	\$12,100
160SM	LG60SM	60" Griddle with 5 solid-state controls	15"	60"	28.2"	208V, 240V, 440V or 480V	30.0 30.0	635/65 635/65	\$17,140
172SM	LG72SM	72" Griddle with 6 solid-state controls	15"	72"	28.2"	208V, 240V, 440V or 480V	36.0 36.0	800/65 800/65	\$19,840

LG Series Griddles - Electric - Selectronic Control with Chrome Plate

Model	Previous Model #	Description	Height Inches	Width Inches	Depth Inches	Voltage	KW	Ship Wt/ Class	List Price
124SCM	LG24SCM	24" Griddle with 2 solid-state controls	15"	24"	28.2"	208V, 240V, 440V or 480V	12.0 12.0	280/65 280/65	\$11,412
136SCM	LG36SCM	36" Griddle with 3 solid-state controls	15"	36"	28.2"	208V, 240V, 440V or 480V	18.0 18.0	420/65 420/65	\$13,462
148SCM	LG48SCM	48" Griddle with 4 solid-state controls	15"	48"	28.2"	208V, 240V, 440V or 480V	24.0 24.0	520/65 520/65	\$17,886
160SCM	LG60SCM	60" Griddle with 5 solid-state controls	15"	60"	28.2"	208V, 240V, 440V or 480V	30.0 30.0	635/65 635/65	\$21,336
172SCM	LG72SCM	72" Griddle with 6 solid-state controls	15"	72"	28.2"	208V, 240V, 440V or 480V	36.0 36.0	800/65 800/65	\$24,818

LG Series Griddle Options and Accessories

Model	Previous Model #	Description	Unit	Ship Wt/ Class	List Price
ES-G24M	TS-24M	24" wide griddle stand	EA	45/85	\$1,080
ES-G36M	TS-36M	36" wide griddle stand	EA	50/85	\$1,120
ES-G48M	TS-48M	48" wide griddle stand	EA	55/85	\$1,140
ES-G60M	TS-60M	60" wide griddle stand	EA	65/85	\$1,984
ES-G72M	TS-72M	72" wide griddle stand	EA	70/85	\$2,100
Grooving	Grooving	Custom grooving 12" increments left to right, Max. 24" each side	FT	N/A	\$1,014



The Best Bake in the Business - PERIOD.

Lang® ChefSeries™ Convection Ovens



- Optimized air circulation and two-speed auto-reversing fan
- Even baking, no rotating pans...EVER!
- Steam: Pulse and One-Shot
- Indirect Fired Heat Exchanger (gas models)



www.langworld.com

ChefSeries™ Convection Oven Controls



Manual EnviroStar (-S)

- User-friendly micro-processor controls.
- One-shot and pulse-steam cycle
- Cook 'n' hold cycle
- Large, digital display
- 150°– 525°F cooking temperature range

**ECONOMY PLUS
PERFORMANCE**



Marine Series

ChefSeries™ Convection Ovens Full-Size - Electric

Lang's Chef Series™ convection ovens are the most advanced ovens in the industry.

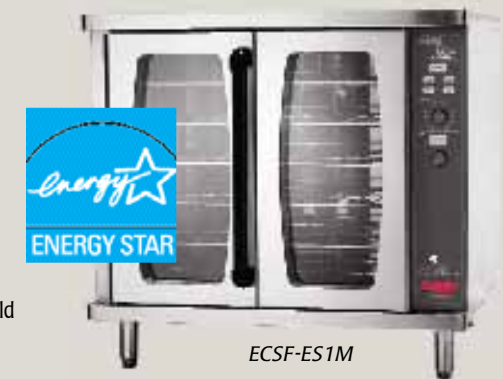
STANDARD FEATURES

- Even baking eliminates the need to rotate pans... EVER!
- Add steam to the baking compartment with one shot or pulse injection
- Six wire racks with 12-position pan slides
- Cook and hold feature
- Simultaneously opening doors with extra large, double-pane tempered glass windows.
- Doors open a full 180°
- All stainless steel construction and porcelainized steel cooking compartment

CONTROL OPTIONS

EnviroStar: The EnviroStar control is a user-friendly, soft-touch knob control with temperature adjustable in 25° increments. Control features a one-shot and pulse steam feature, digital timer with LED display, a cook and hold feature, and adjustable 2 speed fan.

**LIFE TIME
WARRANTY ON DOORS***



OVENS

ChefSeries™ Electric Convection Ovens - EnviroStar Control



Model	Previous Model #	Description	Height Inches	Width Inches	Depth Inches	Voltage	KW	Ship Wt/ Class	List Price
ECSF-ES1M	OCEFS1M	Full-size single oven	60.1"	40.1"	42.7"	208V, 240V, 440V or 480V	12.3/16.2 16.2	590/70 590/70	\$14,300
ECSF-ES2M	OCEFS2M	Full-size double-stacked ovens with stacking kit	74.2"	40.1"	42.7"	208V, 240V, 440V or 480V	24.6/32.4 32.4	1180/70 1180/70	\$28,600



ChefSeries™ Convection Oven Options and Accessories

Model	Previous Model #	Description	Unit	Ship Wt/ Class	List Price
ES-CSF27M	OCS-27	27" Stand	EA	70/110	\$2,020
ES-CSF27RSM	OCS-27RS	27" Stand with rack slides	EA	80/110	\$2,192
LK-6F	36S-LAM	6" flanged bolt down leg kit with adapter	SET (4)	20/110	\$350
CSF-LK27M	OCL-27	27" angular flanged bolt down legs	SET (4)	90/110	\$730

*Limited warranty - contact factory for details





E Series Convection Oven Controls

Select the Lang control that best suits your convection oven application!

Accu-Plus (-AP)

- Solid-state temperature control with durable and familiar knob controls

Standard features include:

- 1-hour timer with non-stop buzzer
- Pulse fan (on/off)
- 2-speed fan
- Inspection-only lighting (full-size and extra-deep models)



QUICK. EASY. ECONOMICAL

Selectronic II (-SII)

- Solid-state temperature control with digital time and temperature display
- Cook 'n' hold, pulse fan (on/off)

Standard features include:

- 2-speed fan
- Heat loss compensation
- 10-hour countdown timer with a non-stop buzzer
- Inspection-only lighting (full-size and extra-deep models)



ECONOMY PLUS PERFORMANCE

? Not sure which control best suits your needs? Call Lang Customer Care at 314-678-6315!

E Series Convection Ovens Full-Size & Half-Size Electric

The E Series convection ovens are the workhorses of Lang's convection oven line. For over 20 years these heavy-duty, reliable ovens have stood the test of time in the most demanding foodservice operations.

STANDARD FEATURES

- Lifetime warranty on oven doors*
- Porcelainized steel cooking compartment
- Pulse and two-speed fan
- Simultaneously opening doors with double-pane windows
- Full-size and extra-deep models include five heavy-duty, chrome-plated wire racks
- Interior lighting

CONTROL OPTIONS

- Accu-Plus:** Easy to use, solid state temperature control accurate to +/- 4° with durable and familiar knobs.
 - Selectronic:** Solid state control with digital time and temperature display, heat loss compensation feature, cook and hold feature, pulse fan and high/low fan switches and 10 hour countdown timer.
- Single Oven (half, full, extra-deep) — 27" flanged bolt down legs standard
Double Stack Ovens (full, extra-deep) — 6" flanged bolt down legs standard



ECOF-AP2M

OVENS

E Series Electric Convection Ovens - Accu-Plus Control

Model	Previous Model #	Description	Height Inches	Width Inches	Depth Inches	Voltage	KW	Ship Wt/ Class	List Price
ECOF-AP1M	ECCO-APM	Full-size oven	54.9"	40"	38.8"	208V, 240V, 440V or 480V	11.7	420/70	\$12,820
ECOF-AP2M	2ECCO-APM	Full-size double-stacked ovens	60.9"	40"	38.8"	208V, 240V, 440V or 480V	23.3	860/70	\$25,640



E Series Electric Convection Ovens - Selectronic II Control

Model	Previous Model #	Description	Height Inches	Width Inches	Depth Inches	Voltage	KW	Ship Wt/ Class	List Price
ECOF-S1M	ECCO-SIIM	Full-size oven	54.9"	40"	38.8"	208V, 240V, 440V or 480V	11.7	420/70	\$14,160
ECOF-S2M	2ECCO-SIIM	Full-size double-stacked ovens	60.9"	40"	38.8"	208V, 240V, 440V or 480V	23.3	860/70	\$28,320



E Series Convection Oven Options and Accessories

Model	Previous Model #	Description	Unit	Ship Wt/ Class	List Price
COF-RACK	50200-20	Oven rack for full-size ovens	EA	10/85	\$120
COF-11RS	50200-93	Rack slide, 11 position	EA	10/70	\$234
COF-HITS-1	HH-1	Spacer, 3" high temp stainless steel	EA	5/70	\$1,140
COF-HITS-2	HH-2	Spacer, 3" high temp stainless steel	EA	5/70	\$1,640
LK-27M	L-27SSM	27" stainless steel angular bolt down legs for single oven	SET (4)	50/70	\$900
SD	SD	Stainless steel solid door	N/C	EA	N/C
ES-COF27M	TS-27M	27" tall oven stand	EA	70/70	\$1,960
ES-COF27RSM	TS-27RSM	27" tall oven stand with rack slides	EA	80/70	\$2,200
ECOF-LK6M	ECCO-6SLM	6" adjustable bolt down legs for double-stack oven; includes leg pads	SET (4)	20/70	\$360

*Limited warranty - contact factory for details

Convection Ovens

ECO Series Military Standard

Built to Naval Shipboard Requirements.

- Complies with Military Specification :MIL-O-0043633E for both land base and Naval shipboard applications
- Hatchable through 26" by 66" watertight hatch
- Thermostat knob control with 5-hour timer
- Heavy-duty marine door latches and swing stops
- Two-speed fan and interior oven light
- Available in two sizes – standard or extra deep
- Five heavy-duty wire racks included per oven



ECO-AT1M

ECO Series Convection Ovens

Model	Previous Model #	Description	Height Inches	Width Inches	Depth Inches	Voltage	KW	Ship Wt/ Class	List Price
ECOD-AT1M	ECO-6M	Single Oven, Extra-Deep; Type I Size 2 Includes 27" angular stainless steel bolt-down legs	52"	38"	45.2"	440V or 480V	11.5	430/70	\$13,120
ECOF-AT1M	ECO-7M	Single Oven, Standard Depth; Type I Size 1 27" stainless steel bolt-down legs	52"	38"	40"	440V or 480V	11.5	385/70	\$14,160
ECOD-AT2M	ECO-8M	Double Stack Ovens, Extra Deep; Type II Size 2 8-1/2" stainless bolt-down steel legs	58.5"	38"	45.2"	440V or 480V	11.5/11.5	870/70	\$26,240
ECOF-AT2M	ECO-9M	Double Stack Ovens, Standard Depth; Type II Size 1. Includes 8-1/2" stainless steel adjustable bolt-down legs	58.5"	38"	40"	440V or 480V	11.5/11.5	780/70	\$28,320

ECO Series Convection Oven Options and Accessories

Model	Previous Model #	Description	Unit	Ship Wt/ Class	List Price
COF-RACK	50200-20	Oven rack for ECOF series standard oven	EA	10/85	\$120
COD-RACK	50200-31	Oven rack for ECOD series extra deep ovens	EA	10/85	\$140
ECOF-LK8M	ECO-S/S-LEGS	8-1/2" adjustable bolt down legs, set of 4	EA	N/A	\$380



Shipboard Spare Parts Packages Available!
Contact Factory



Marine Series

F Series Convection Ovens

Full-Size Economy - Electric

Durability, reliability and economy in one heavy-duty package!

STANDARD FEATURES

- Narrow 36" width reduces hood space requirements
- Solid, insulated door saves energy and keeps the kitchen cooler
- Simple knob time and temperature controls
- 60 minute timer
- 100° to 450° F operating temperature range
- 3 racks

CONTROL OPTIONS

Accu-Temp: Thermostat knob controls and timer



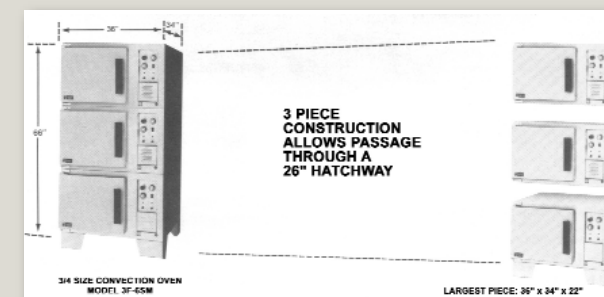
FCOF-AT2M

F Series Convection Ovens

Model	Previous Model #	Description	Height Inches	Width Inches	Depth Inches	Voltage	KW	Ship Wt/ Class	List Price
FCOF-AT1M	1F6SM	Single oven with 27" angular stainless steel bolt down legs	49"	36"	36"	208V, 240V, 440V or 480V	6.6	300/70	\$10,420
FCOF-AT2M	2F6SM	Double-stack ovens with 16" angular stainless steel bolt down legs	60"	36"	36"	208 or 240V, 440V or 480V	13.2	525/70	\$20,840
FCOF-AT3M	3F6SM	Triple-stack ovens with 6" adjustable stainless steel bolt down legs	72"	36"	36"	208 or 240V, 440V or 480V	19.8	760/70	\$31,260
FCOF-ATM	F6SM	Single oven for stacking with existing ovens, NO LEGS	22"	36"	36"	208 or 240V, 440V or 480V	6.6	275/70	\$10,420

F Series Convection Oven Options and Accessories

Model	Previous Model #	Description	Unit	Ship Wt/ Class	List Price
FCOF-LINER	F6-S/S-LINER	Stainless steel oven liner for F series ovens	EA	N/A	\$2,372
FCOF-RACK	50200-64	Oven rack for F series ovens	EA	10/70	\$142
FCOF-RS	50200-07	Rack slide for F series ovens	EA	10/70	\$106
LK-27M	L-27SSM	27" angular bolt down legs	SET (4)	50/70	\$900
LK-16M	L-16SSM	16" angular bolt down legs	SET (4)	20/70	\$498
DO-LK6M	L-6SSM	6" angular bolt down legs	SET (4)	20/70	\$316



Shipboard Spare Parts Packages Available!
Contact Factory

OVENS

E Series Convection Ovens Half-Size Electric

The E Series convection ovens are the workhorses of Lang's convection oven line. For over 20 years these heavy-duty, reliable ovens have stood the test of time in the most demanding foodservice operations.

STANDARD FEATURES

- Lifetime warranty on oven doors*
- Stainless steel cooking compartment
- Pulse and two-speed fan
- Includes five rack ovens

CONTROL OPTIONS

Accu-Plus: Easy to use, solid state temperature control accurate to +/- 4° with durable and familiar knobs.

Legs: Single Oven (half, full) — 4" flanged bolt down legs standard



ECOH-APM

E Series Electric Convection Ovens - Accu-Plus Control

Model	Previous Model #	Description	Height Inches	Width Inches	Depth Inches	Voltage	KW	Ship Wt/ Class	List Price
ECOH-APM	EHS-APM	Electric half-size convection oven with AP controls	29.3"	30.2"	25.3"	208V, 240V, 440V or 480V	7.8	225/85	\$8,980

E Series Convection Oven Options and Accessories

Model	Previous Model #	Description	Unit	Ship Wt/ Class	List Price
COH-RACK	50200-34	Oven Rack for ECOH	EA	5/85	\$106
COH-5RS	50200-83	Rack slide, for half-size oven must order 2 per oven	EA	5/85	\$122
ES-COH16M	TS-16M	16" stainless steel tubular leg stand with adjustable feet for double-stack ECOH oven	EA	30/85	\$1,300
ES-COH28M	TS-28M	28" stainless steel tubular leg stand with adjustable feet for single ECOH oven	EA	50/85	\$1,756
ES-COH28RSM	TS-28RSM	28" stainless steel tubular leg stand with rack slides and adjustable feet for single ECOH oven	EA	60/85	\$1,986

*Limited warranty - contact factory for details

Shipboard Spare Parts Packages Available!
Contact Factory



Marine Series

Deck Ovens, One-Pan Electric

Lang's one-pan deck ovens are an economical solution for many of today's Marine foodservice operations.

STANDARD FEATURES

- Easy-to-use knobs to set time and temperature. Heat controls are independent for top and bottom heat customization
- 60 minute manual timer
- Heavy-duty pull-down door
- Stainless steel exterior
- Includes one heavy-duty, chrome plated wire rack
- Ovens can be stacked up to three high
- Stainless steel exterior
- Marine hardware included



DO362M

Deck Ovens - Roast

All roast ovens have 12" opening

Model	Previous Model #	Description	Height Inches	Width Inches	Depth Inches	Voltage	KW	Ship Wt/ Class	List Price
DO361M	LA136SM	Single oven with 27" angular stainless steel legs	49"	36"	34"	208V, 240V, 440V or 480V	6.0	325/85	\$8,340
DO362M	LA236SM	Double-stack ovens with 16" angular stainless steel legs	60"	36"	34"	208V, 240V, 440V or 480V	12.0	575/85	\$16,680
DO363M	LA336SM	Triple-stack ovens with 6" angular stainless steel legs	72"	36"	34"	208V, 240V, 440V or 480V	18.0	840/85	\$25,020
DO36M	LA36SM	Single oven for stacking with existing ovens. NO LEGS.	22"	36"	34"	208V, 240V, 440V or 480V	6.0	275/85	\$8,340

Deck Ovens- One-Pan Options and Accessories

Model	Previous Model #	Description	Unit	Ship Wt/ Class	List Price
DO36-RACK	50200-09	Oven rack	EA	5/85	\$170
DO36-SSI	LA-S/S-CAN	Stainless steel interior, includes inner door	EA	45/85	\$2,564
LK-27M	L-27SSM	27" angular legs	SET (4)	50/85	\$900
LK-16M	L-16SSM	16" angular legs	SET (4)	25/85	\$498
DOLK-6M	36S-LAM	6" angular legs	SET (4)	20/85	\$316





Deck Ovens, Two-Pan Electric

Bake or Roast in Lang's heavy-duty two-pan deck ovens. Available with an 8" opening or 12" opening to meet your menu requirements.

STANDARD FEATURES

- Easy-to-use knobs to set time and temperature. Heat controls are independent for top and bottom heat customization
- Heavy-duty pull-down door with double-pane tempered glass viewing window
- Includes one heavy-duty, chrome plated wire rack
- Stainless steel exterior
- Ovens can be stacked up to three high
- Stainless steel exterior
- Marine hardware included



DO54R3M

Deck Ovens - Bake All bake ovens have 8" opening

Model	Previous Model #	Description	Height Inches	Width Inches	Depth Inches	Voltage	KW	Ship Wt/ Class	List Price
DO54B1M	S13827BM	Single-Deck Ovens with 27" angular bolt down stainless steel legs	47"	54"	36"	208V, 240V, 440V or 480V	6.0	430/70	\$10,860
DO54B2M	S23827BM	Double-Deck Ovens with 16" angular bolt down stainless steel legs	56"	54"	36"	208V, 240V, 440V or 480V	12.0	785/70	\$21,720
DO54B3M	S33827BM	Triple-Deck Ovens with 6" angular bolt down stainless steel legs	66"	54"	36"	208V, 240V, 440V or 480V	18.0	1165/70	\$32,580
DO54BM	S3827BM	Single-Deck Oven for stacking with existing ovens. NO LEGS.	20"	54"	36"	208V, 240V, 440V or 480V	6.0	365/70	\$10,860

Deck Ovens - Roast All roast ovens have 12" opening

Model	Previous Model #	Description	Height Inches	Width Inches	Depth Inches	Voltage	KW	Ship Wt/ Class	List Price
DO54R1M	S13827RM	Single-Deck Ovens with 27" angular bolt down stainless steel legs	51"	54"	36"	208V, 240V, 440V or 480V	6.0	455/70	\$10,860
DO54R2M	S23827RM	Double-Deck Ovens with 16" angular bolt down stainless steel legs	64"	54"	36"	208V, 240V, 440V or 480V	12.0	835/70	\$21,720
DO54R3M	S33827RM	Triple-Deck Ovens with 6" angular bolt down stainless steel legs	78"	54"	36"	208V, 240V, 440V or 480V	18.0	1240/70	\$32,580
DO54RM	S3827RM	Single-Deck Oven for stacking with existing ovens. NO LEGS.	24"	54"	36"	208V, 240V, 440V or 480V	6.0	385/70	\$10,860

Deck Ovens- Two-Pan Options and Accessories

Model	Previous Model #	Description	Unit	Ship Wt/ Class	List Price
DO54R-RACK	50200-11	Oven Rack for DO54R Roast Series Deck Ovens	EA	15/85	\$300
DO54B-RACK	50200-12	Oven Rack for DO54B Bake Series Deck Ovens	EA	15/85	\$300
SD	SD	Stainless steel solid door in lieu of glass doors	EA	N/A	N/C
LK-27M	L-27SSM	27" angular legs	EA	50/85	\$900
LK-16M	L-16SSM	16" angular legs	SET (4)	25/85	\$498
DO-LK6M	L-6SSM	6" angular legs	EA	20/85	\$316

Warranty Limited Warranty — Marine Cooking Equipment

Lang Manufacturing Equipment ("Lang Equipment") has been skillfully manufactured, carefully inspected and packaged to meet rigid standards of excellence. Lang Manufacturing Company warrants products produced and sold by Lang Manufacturing Company 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 Lang 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.
- Lang, or an authorized service representative, will repair or replace, at Lang's sole discretion, any Lang equipment, including but not limited to the listed exclusions.

Coverage Period:

- All removable parts and components including but not limited to: Burners, Racks, Valves, Grates, Grease Trays, Quartz Heaters for a period of three (3) months from the date equipment is placed in service, limited parts and labor.
- All other Lang products for a period of 12 months from the date equipment is placed in service.
- Limited Life-time warranty on unison doors for ECOF, GCOF ECSF and GCSF convection ovens. After a period of three (3) years from the date of shipment from Lang, the warranty will exclude labor, travel, mileage or any other incidental charges associated with the replacement of the oven door(s).
- Replacement parts shall be warranted for a period of ninety (90) days after installation by an authorized Lang service agent.

Water Treatment Policy:

- Covered equipment must be properly installed according to the requirements of the installation manual and all applicable local codes.
- The Lang Equipment Warranty Policy states that any water connected to a Lang appliance must be in compliance with the following **WATER TREATMENT REQUIREMENTS:**

- Cold water, 30 to 80 PSI
- pH between 6.8 and 7.6
- Conductivity less than 1/500,000 ohms per inch
- Total dissolved solids less than 100 parts per million
- Hardness from 5.3 to 7.3 grains per gallon
- Maximum Salinity Ion Content:
 - Chlorine less than 0.5 parts per million
 - Chlorides less than 30 parts per million
 - Sulfates less than 40 parts per million
 - Iron less than 0.1 parts per million
 - Copper less than 0.05 parts per million
 - Manganese less than 0.05 parts per million
 - Chloramines less than 0.5 parts per million

Water Treatment Policy continued

It is the responsibility of the purchaser to install and maintain the water supply to Lang equipment. Failure to provide satisfactory water quality to operate the oven properly can cause damage to integral components and void your warranty. This oven must be installed to comply with the applicable federal, state or local plumbing codes.

Conditions:

- All repair work is to be performed by a Lang authorized service agent.
- Equipment must be at the location of the original purchaser/user and shall not have been resold or reclaimed by another party.
- Lang 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
- Air and gas burner adjustments
- Fuse replacement
- Cutting boards and work decks
- Cleaning and adjusting burners and pilot burners
- 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
- Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions including equipment subjected to harsh or inappropriate chemicals, poor water quality or equipment with missing or altered serial numbers.
- 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., Alaska, 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
- Damages 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 disasters

OVENS & WARRANTY



Combi Ovens • Ranges • Salamanders • Fryers • Griddles • Clamshell® Hoods
Convection Ovens • Deck Ovens • And More!

Lang[®]
World Class Cooking Solutions
www.langworld.com

10 Sunnyside Dr. | St. Louis, MO 63113
(P) 314.678.8315 | (F) 314.781.1411
info@langworld.com