



Do You Really Need a Combi Oven For Your Operation? Let Lang Help You Decide.



ChefSeries Convection Ovens

Visual Cooking Combi Ovens

Most Advanced Oven In The Industry

State-of-the-art Technology

- 2/3 less cost than a combi oven
- 5 Year Parts & Labor Warranty
- Energy Star Approved



Features

- Gas & electric models available
- Energy Star approved!
- The best bake in the business - **PERIOD!**
- LIFE TIME warranty on doors
- **FIVE YEAR parts & labor warranty**
- Reversing fan for even bake & eliminates the need to rotate pans...**EVER!**
- Stainless steel construction and porcelainized steel cooking compartment
- Up to 525°F operating temperature range
- **Six full sheet pan capacity, set every-other-rack position**
- **Steam injection is standard**
- Cool-touch door handle
- Two-speed fan
- Door interlock switch cuts power to fan & elements
- Back up control, standard



- Unique design and functionality
- User-friendly operation
- Energy efficient solution

Features (C & CPE Models)

- Gas & electric models available
- Steaming with injection steam
- Combi steaming in 2 steps
- Preheating
- Hot air
- Two year parts & labor warranty
- CombiWash, automatic cleaning system that uses common detergent, not expensive proprietary disks at full list price
- Cook & Regen
- Automatic cooling function
- Manual humidity pulsing
- Hand shower
- Reversible fan with 9 fan speeds
- Core temperature probe
- 86-482°F temp range
- (CPE Models Only)**
- ClimaOptima, automatic humidity control
- Proofing
- USB connection
- HACCP quality control



C Model Control



CPE Model Control