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| Project | |
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| Quantity | |
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Gas, Full-Size, Stacked/Std Depth Convection Ovens

Model: GCOF-[AP/S/PT]2



Model GCOF-AP2 shown

PAN CAPACITY GUIDE [Per Oven/Total]

| Pan Type | Rack Positions | Optimum | |
|----------------------|----------------|---------|--|
| 18" X 26" Full-Sheet | 10 or 11/oven* | 5/10 | |
| 12" X 20" Hotel** | - | 10/20 | |

^{*} AP & SII = 10; PT = 11

SHORT/BID SPECIFICATION

Convection Oven shall be a LANG Manufacturing Model GCOF-

with [AP=Accu-Plus, S=Selectronic II, PT=Platinum]2 Control Packages, two factory stacked 55,000 BTU/hr. gas heated 5-pan full-size units, each with: simultaneous-opening heavy duty doors; unitized stainless steel exterior and porcelainized steel cooking compartment; powerful rear mounted blowers with two speed motors and pulse control; compartment inspection lights and five pan racks per oven standard; plus a "lifetime" warranty on doors. Includes all the features listed and options/accessories checked:

STANDARD PRODUCT WARRANTY

- · Three year, parts & labor
- LIFETIME warranty on doors

CONSTRUCTION FEATURES

- · Heavy duty 430 Series stainless steel exterior, with attractive No. 4 finish
- Fully enclosed oven back
- · Cooking compartments are porcelainized steel
- 2" insulation on six sides of cooking compartments
- Heavy duty, simultaneously-opening compartment doors, with large double pane tempered glass windows
- Two independent 55,000 BTU/hr gas burner systems
- · Powerful blower centered in back of each compartment
- · Compartment inspection lighting standard
- Chrome steel 10 or 11 position rack slides with five chrome plated wire racks provided for each oven
- 6" adjustable legs [standard] or optional 6" heavy duty casters

PERFORMANCE FEATURES

- 150 to 450°F operating temperature range
- Solid state temperature control accurate to ± 4°F
- · Two speed fans with fan pulse capability
- · Energy saving electronic ignition
- Door interlock switch cuts power to fan & burners

CONTROL PACKAGE [Specify One]

□ Accu-Plus Controls [-AP]

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

☐ Selectronic II Controls [-S]

- · Solid state temperature control with digital time/temperature display
- Heat loss compensation
- · 10-hour countdown timer, with non-stop buzzer
- Automatic Cook-n-Hold switch
- · Pulse-fan and HIGH-LOW speed fan switches
- · Power-ON and inspection light switches

□ Platinum Controls [-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
- Modem [Option]
- Power-ON and inspection light touch pads





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^{* * 2-1/2&}quot; deep pans

Model: GCOF-[AP/S/PT]2

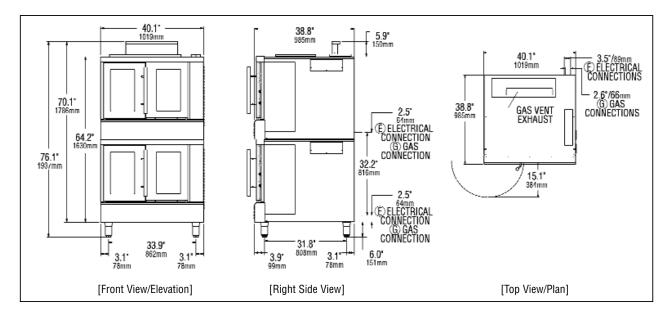
INSTALLATION REQUIREMENTS

- ⑤ Specify: □ natural gas or □ propane gas: via two 1/2" NPT connections
 ⑥ Two 120V 1-Phase, 50/60 Hz electrical connections
- [Cords & Plugs supplied]
- Installation under approved vent hood required. Contact local codes.
- Direct vent connector option required for venting through ducts
- Gas pressure regulator provided [All connections from rear. See below]

OPTIONS & ACCESSORIES -

- ☐ 6" heavy duty casters
- ☐ Factory installed modems [Platinum/-PT models only]
- ☐ Factory recipe programming [Platinum/-PT models only]
- □ Direct vent connector
- □ 3" stainless steel spacer

- ☐ Gas Manifold Kit to branch single inlet line to both ovens
- ☐ Solid stainless steel doors, in lieu of doors with windows
- ☐ Extra wire pan racks [5 provided as std. in each oven]



| Model | Height x Width x Depth (with standard legs) | Clearance from combustible surface | Weight | | Freight |
|-----------------|--|--|--------------------|---------------------|---------|
| Woden | | | Actual | Shipping | Class |
| GCOF-[AP/S/PT]2 | 76.1" x 40.1" x 38.8" 1937mm x 1019mm x 985mm | Sides: 6" (153mm) Back: 6" (153mm) Floor: 6" (153mm) | 945 lbs. 430 kg | 1025 lbs. 466 kg | 70 |

| Model | E Total Electrical Requirements [Via two connections] | | | | G Total Gas Requirements | |
|-----------------|---|----------|-------|-----------|--------------------------|--|
| Model | Voltage/Cycles | Total kW | Phase | Amps/Line | [Via two connections] | |
| GCOF-[AP/S/PT]2 | 120V/60Hz | 1.0 | 1 | 7.1 | 1/2" NPT | |

CAD SYMBOLS & PRICING



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



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