



Item No. _____
 Project _____
 Quantity _____

Gas, Full-Size/Standard Depth Convection Oven

Model: GCOF-T

Strato Series



Model GCOF-T shown, with optional 27" stand.

PAN CAPACITY GUIDE

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

* 2-1/2" deep pans

SHORT/BID SPECIFICATION

Convection Oven shall be a **LANG Manufacturing Model GCOF-T** Control Package, a 55,000 BTU/hr. gas heated 5-pan full-size unit, with: simultaneous-opening heavy duty doors; stainless steel exterior, aluminized steel back and porcelainized steel cooking compartment; powerful rear mounted blower with two speed motor; compartment inspection light and five pan racks standard; plus a "lifetime" warranty on doors. Includes all the features listed and options/accessories checked.

STANDARD PRODUCT WARRANTY

- Two year, parts & labor, plus
- Lifetime warranty on oven doors

CONSTRUCTION FEATURES

- Heavy duty 430 Series stainless steel exterior, with attractive No. 4 finish
- Aluminized steel back
- Cooking compartment is porcelainized steel
- 2" insulation on six sides of cooking compartment
- Heavy duty, simultaneously-opening compartment doors, with large double pane tempered glass windows
- 55,000 BTU/hr gas burner system
- Powerful blower centered in back of compartment
- Compartment inspection lighting standard
- Chrome steel 10 or 11 position pan slides with five chrome plated wire racks provided

PERFORMANCE FEATURES

- 150 to 450°F operating temperature range
- Temperature control accurate to ± 5°F average
- Two speed fan
- Energy saving electronic ignition
- Door interlock switch cuts power to fan & burners

CONTROL PACKAGE

- Accu-Stat Control**
 - Simple knob-set time and temperature controls
 - 1-hour timer with non-stop buzzer
 - HIGH-LOW speed fan switch
 - Power-ON and inspection light switches



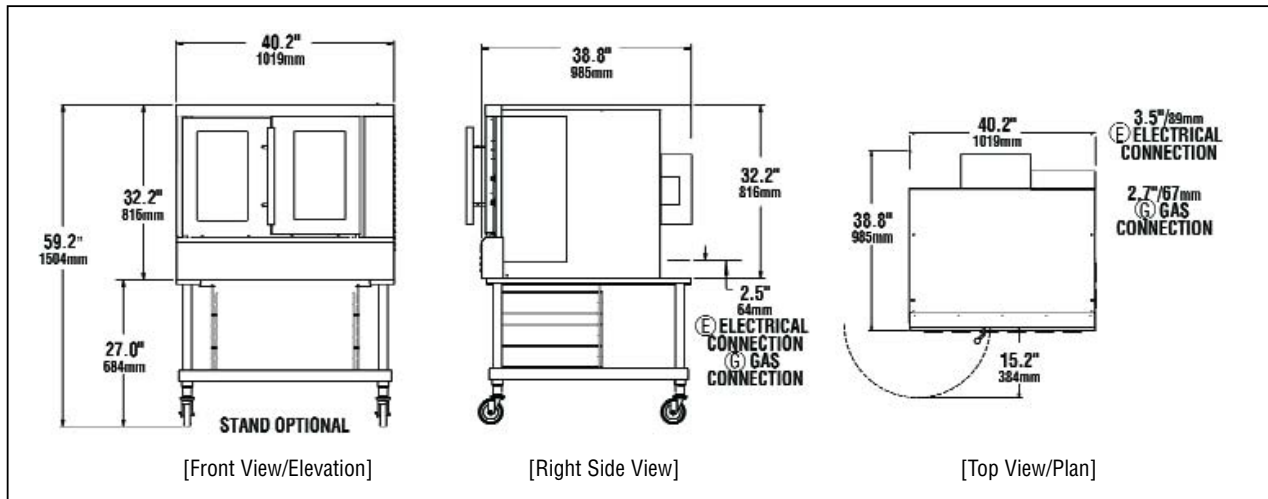
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INSTALLATION REQUIREMENTS

- Ⓒ Specify: natural gas or propane gas: via 1/2" NPT connection
- Ⓔ 120V 1-Phase, 50/60 Hz electrical connection [Cord & Plug supplied]
- Installation under approved vent hood is required. Contact local codes
- Gas pressure regulator provided [All connections from rear. See below]

OPTIONS & ACCESSORIES

- 27" stainless steel angular legs
- 27" stainless steel tubular leg stands with under shelf & bullet feet
- 27" stainless steel tubular leg stands with under shelf, pan slides & bullet feet
- 27" stainless steel tubular leg stands with under shelf & casters
- 27" stainless steel tubular leg stands with under shelf, pan slides & casters
- Direct vent connector
- 3" stainless steel spacer
- Solid stainless steel doors, in lieu of doors with windows
- Extra wire pan racks [5 provided as std.]



Model	Height x Width x Depth (without optional stand)	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
GCOF-T	32.2" x 40.2" x 38.8" 818mm x 1019mm x 985mm	Sides: 6" (153mm) Back: 6" (153mm) Floor: 6" (153mm)	440 lbs. 200 kg	480 lbs. 218 kg	70

Model	Ⓔ Electrical Requirements				Ⓒ Gas Requirements
	Voltage	Total kW	Phase	Amps/Line	
GCOF-T	120V/60Hz	0.5	1	7.1	1/2" NPT (55,000 BTU/hr)

CAD SYMBOLS & PRICING



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



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