



Item No. _____
 Project _____
 Quantity _____

Gas, Full-Size, Stacked/ChefSeries™ Convection Ovens

Model: GCSF-[ES/EZ]2



Model GCSF-ES2 shown

PAN CAPACITY GUIDE [Per Oven/Total]

| Pan Type | Rack Positions | Optimum |
|----------------------|---------------------------|---------|
| 18" X 26" Full-Sheet | 12/24 (w/extra pan racks) | 6/12 |
| 12" X 20" Hotel* | 12/24 (two pans per rack) | 6/12 |

* 2-1/2" deep pans

SHORT/BID SPECIFICATION

Convection Ovens shall be **LANG Manufacturing Model GCSF-ES2** ChefSeries with [-ES = EnviroStar™; -EZ = EnviroZone™] Control Package, two factory stacked 60,000 BTU/hr. gas heated 6-pan full-size units, each with steam injection and simultaneous-opening heavy duty doors, with cool-touch handle; stainless steel exterior and porcelainized steel cooking compartment; powerful rear mounted two-speed fan; indirect fired heat exchanger; no unburned gasses in oven cavity; compartment lights and six pan racks per compartment standard; plus all the features listed and options/accessories checked:

STANDARD PRODUCT WARRANTY

- Five 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 compartment is porcelainized steel, standard
- Heavy duty, simultaneously-opening compartment doors, with large double pane tempered glass windows
- Powerful fan centered in back of compartment
- Compartment lighting standard
- Chrome steel 12 position pan slides with six chrome plated wire racks provided per oven
- 6" adjustable legs [standard] or optional 6" heavy duty casters

PERFORMANCE FEATURES

- Up to 525°F operating temperature range
- 60,000 BTU/hr power input
- Six full sheet pan capacity, set every-other-rack position
- Steam injection is standard
- Indirect fired heat exchanger; no unburned gasses in oven cavity
- Easy-clean-porcelain oven interior
- Cool-touch door handle
- Two-speed fan
- Energy saving electronic ignition
- Door interlock switch cuts power to fan & burners
- Back up control, standard

CONTROL PACKAGE

- EnviroStar™ Control [ES]**
 - Soft-Touch knob controls
 - Knob-set temperature in 25 degree increments, with LED indicators
 - Knob-set timer with large LED countdown display
 - Both Fahrenheit [°F] and Celsius [°C] on same label
 - 1-Shot & Pulse Steam touch pads
 - Pulse Steam: Interval between 1-second pulses is adjustable from 1 to 180 minutes.
 - Cook/Hold touch pad [150°F automatic setback]
 - HIGH-LOW speed fan touch pad
 - Power-ON touch pad [activates compartment lighting]
- EnviroZone™ Control [EZ]**
 - 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/Hold programming
 - 2-speed fan & variable-rate pulse-fan control
 - PC link programming
 - Modem [option]
 - HIGH-LOW speed fan touch pad
 - Power-ON and inspection light touch pads



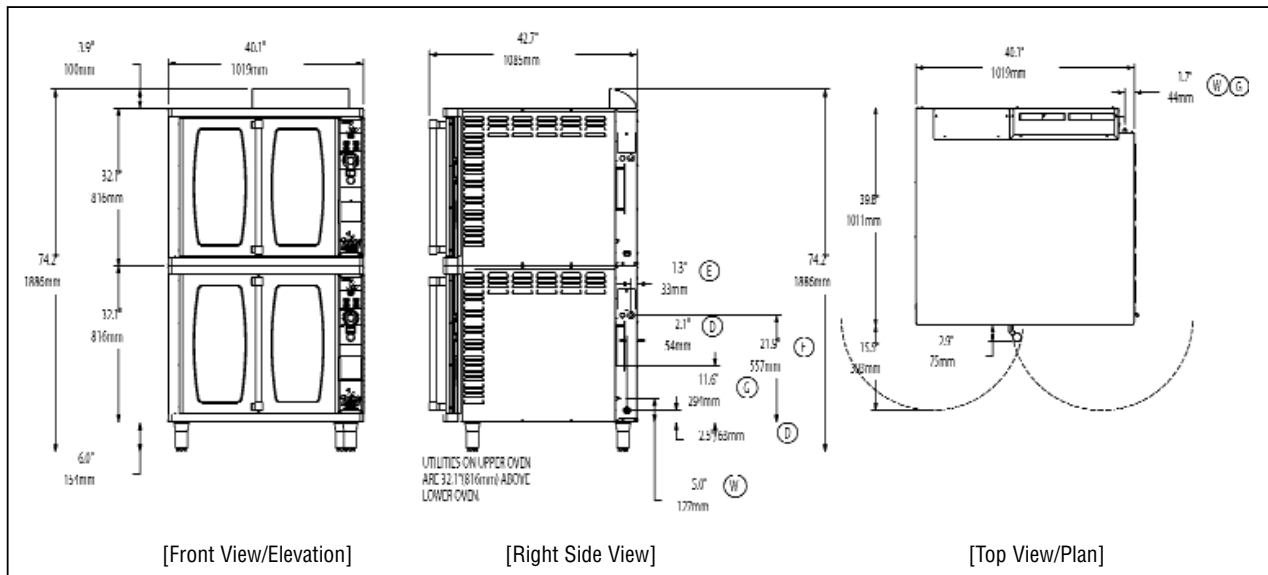
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INSTALLATION REQUIREMENTS

- ○○ G G Specify: natural gas or propane gas: via two 1/2" NPT connections
- (E) (E) Two 120V 1-Phase, 50/60 Hz electrical connections [Cords & Plugs included]
- (W) (W) Two 3/8" NPT cold water connection [For steam injection]
- (D) (D) Two 3/4" NPT for drain recommended
- 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 [Each Oven, Except*]

- 6" heavy duty casters
- Gas Manifold Kit to branch single inlet line to both ovens*
- Stainless steel oven compartment
- Extra wire pan racks [6 provided as std. in each oven]



| Model | Height x Width x Depth (with standard legs) | Clearance from combustible surface | Weight | | Freight Class |
|----------|--|---------------------------------------|---------------------|---------------------|------------------|
| | | | Actual | Shipping | |
| GCSF-ES2 | 74" x 40.4" x 40" 1879mm x 1026mm x 1016mm | Sides: 0 Back: 1 Floor: 4 | 1110 lbs. 503 kg | 1240 lbs. 562 kg | 70 |

| Model | (E) Total Electrical Requirements [Via two connections] | | | | (G) Total Gas Requirements [Via two connections] |
|----------|---|----------|-------|-----------|---|
| | Voltage/Cycles | Total kW | Phase | Amps/Line | |
| GCSF-ES2 | 120V/60Hz | 1.4 | 1 | 11.6 | 3/8" NPT |

CAD SYMBOLS & PRICING



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



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