

Proven cooking solutions that speak your *language*.



QSR • Quick Casual • Full Service • Casual Dining • Hotel/Resorts • Multi-Unit Operations



CONVECTION OVENS • GRIDDLES • CLAMSHELLS™ • PANEBELLA® TOASTERS • BROILERS

Lang
www.langworld.com

Equipment designed for multi-unit operations

Lang has provided multi-unit restaurants and foodservice operators with creative cooking solutions for nearly 100 years. From new start-ups, fast growing regional concepts and established national and international chain operations, Lang partnership programs work to develop customized equipment solutions that compliment menus and enhance overall profitability.



LANG PERFORMANCE PACKAGES HELP OPERATORS

- Expand menu offerings
- Improve food quality and presentation
- Increase throughput and simplify preparation
- Reduce costs – food, labor and energy
- Ensure food safety and sanitation
- Create efficient equipment packages
- Grow business and profitability



Tailored Operator Performance Solutions

The Lang T•O•P•S Program *custom-tailors* cooking equipment and related services to support the menu and operational requirements of multi-unit restaurant operators and their franchisees. An array of standard and *value-added services* and solutions are offered

The Lang Process of Pre-Sale Assessment and Planning:

- Operational Needs Analysis.
- Standard Equipment Solutions.
- Custom Equipment Design Solutions.
- Manufacturing, Warehouse & Delivery Options.
- Value-Added Service & Warranty Options.
- Information & Communications Support.

The Lang Service Advantage before, during and after the sale:

- Provide staging of equipment to meet unit construction, renovation or new menu introduction schedules.
- Ensure on-time delivery as ordered, with all the accessories.
- Support with on-site installation and removal of existing equipment.
- Expert training.
- Dedicated customer service and technical support for chain customers 24/7/365.



The language of gas & electric cooking solutions...

- ChefSeries™ High Performance Convection Ovens
- ChefSeries™ High Production Griddles
- ChefSeries™ Two-Sided Clamshells®
- MicroBakery™ Baking Center
- MeltMaster™ Cheesemelter and Charbroilers
- PaneBella® Heavy-Duty Panini Style Toaster

Paired with a Full Line of Innovative Control Options, for all needs and budgets, including



- EnviroZone™ Computerized Controls for ChefSeries™ Convection Ovens & Griddles
- EnviroStar™ Manual Solid State Controls for ChefSeries™ Convection Ovens
- EnviroTemp™ Thermostatic Controls for ChefSeries™ Griddles

CHAIN MENU EQUIPMENT GUIDE

	Convection Ovens	Griddles	Pane Bella	Clamshell® Griddle	Electric Ranges	Broilers	Micro-Bakery	Cheese-Melter
Hamburgers		•		•	•	•		
Sandwiches/Subs		•	•				•	•
Steaks, Chops		•		•	•	•		
Seafood	•	•		•	•	•		
Breakfast Menus	•	•	•	•	•			•
Bread, Rolls, Pastry	•				•		•	
Chicken	•	•		•	•	•		
Pizza	•						•	
Supermarket Deli/Bakery	•	•	•		•		•	
C-Store Offerings	•	•	•	•	•	•	•	•
Broad Menu	•	•	•		•	•		•

*Note: This Equipment Guide is for general reference purposes. Call Lang for a custom menu analysis and specific equipment recommendations.

“Every order, every new unit opening or new menu rollout is critical. Post-sale service support is just as important. If a key piece of equipment goes down, that unit needs help NOW. Lang stands behind all its equipment with strong warranties, on-call technical support and a trained area service network.”





The *language* of convection cooking solutions...

ChefSeries™ CONVECTION OVENS

Lang high performance ChefSeries Convection Ovens are constructed to withstand the rigors and everyday stress of operations that run non-stop.

Designed to perform under the toughest conditions, ChefSeries Convection Ovens are equipped with numerous features to improve the ease of use:

Enhanced Standard Features:

- Stainless steel, fully enclosed exterior (including back of unit) allow for flush mounted installation requiring less space.
- Sealed controls to protect electrical components.
- Manual control override feature eliminates downtime.
- Porcelainized interior surfaces.
- Easy-glide removable racks.
- Indirect fired heat exchanger on gas models eliminates combustion by-products in the oven cavity, providing a healthier kitchen environment.
- Visual and audible alarms.

Improve Menu Variety and Food Quality:

- Unique auto-reversing fan provides perfect air flow for an evenly consistent bake – without rotating the pans... EVER!
- Temperature range up to 525°F provides maximum cooking versatility.
- Cook and Hold feature maintains product quality, and safe serving temperatures.
- One-Shot or Pulse-Steam feature retains vibrant color, sear in flavors and juices and puts the final touch on finished baked goods.
- Standard two-speed high-low fan for delicate foods.



You're in control with Lang Enviro™ Controls.



- **EnviroZone™ Control.**
Solid-state, icon driven, one-touch programmable controls with up to 99 product programs with multiple tiers.
Preset programs take the guesswork out of recipe settings.



- **EnviroStar™ Control.**
Large one-touch buttons for Power, High/Low Fan, Cook & Hold and One-Shot or Pulse-Steam. Soft-touch dials, LED time and temperature indicators, and an intuitive design that enhances temperature sensitivity and simplifies training.
Features your choice of Celsius or Fahrenheit display.



Increase Performance & Production Capacity:

- Larger oven capacity for greater throughput.
- Six racks and 12 pan slides.
- 180° opening unison doors for easy insertion and removal of pans.
- Expanded temperature range provides maximum cooking versatility.
- High power input provides quicker recovery times, faster cooking, better bakes and delivers significant labor savings.





The *language* of griddles
and two-sided cooking..



ChefSeries™
**HIGH PRODUCTION
GRIDDLES**

Lang griddles are known for their uniform cooking surface temperatures, tight temperature control and durable, easy-to-clean, highly-polished cooking surfaces. Available in many variations, the Lang griddle has proven to be a great fit for high-volume operations:

Maximize Food-Safety:

- EnviroZone™ control features 'built in self-diagnostic system' that alerts the operator to any change in cooking temperature.
- Specialized tool simplifies and speeds up the cleaning process.

Improve Menu Variety and Food Quality:

- Custom grooving option, in 12" increments, adds grill marks for an appetizing finish to cooked menu items.
- Sized from 24" to 72" wide to fit your exact specifications.

Increase Performance and Production:

- Highly-polished cooking surface prevents food from sticking. Optional chrome finish available.
- Extra thick, 1-1/4" thick griddle plate minimizes temperature fluctuation.
- Independently controlled 12" cooking zones minimize temperature variations and improve recovery rates. This design allows operators to set the perfect temperature for multiple products across the cooking surface.
- Precision welded seams at base of griddle plate maintain temperature by reducing heat transfer.
- Oversized rear and side splash shields minimize splatter and mess.
- Extra-deep, full-front grease trough.
- Heavy-duty integral stainless steel legs.



**Lang Enviro™
Controls. Precision
and performance.**



- **EnviroZone™ Microprocessor Controls feature:**
 - One-touch recessed control module.
 - Cook temperatures in 5°F increments.
 - Automatic change of temperature for different dayparts.
 - Separate zones for each 12" of cooking surface.
 - Built-in self diagnostic system.

Lang griddles cook fast, deliver consistent product and are perfect for high volume hamburger chains, breakfast chains, plus full-service/casual dining kitchens. Combine a Lang ChefSeries Griddle or Charbroiler with an award winning Lang Clamshell® and increase the benefits. **With Lang TOPS the options and customization capabilities are unlimited!**



ChefSeries™

CLAMSHELLS™

Two-Sided Cooking Solutions

Need more throughput to meet peak demand? Looking for more cooking consistency? Lang invented two-sided griddle cooking and has perfected gas and electric infrared griddle broiler designed to cut cook times in half and increase production capacity per square foot of griddle, while maintaining the flavor, juiciness and integrity of grilled burgers, chicken, fish, steaks and more.

Focused on Food Safety.

- Exclusive non-contact design reduces cross-contamination.
- Automatic shut-off increases safety and utility savings.
- Self-cleaning infrared Clamshell hoods reduce labor.
- Front heat deflector for operator comfort.

Improves Menu Variety and Food Quality.

- Non-contact Clamshell hoods easily handle variations in product thickness.
- Powerful infrared heating rapidly browns and seals in juices delivering a flavorful, eye appealing presentation.

Increases Performance and Production Capacity.

- No pre-heating required. Instant-on operation.
- Cuts cook times in half, accelerating table turns, increasing hourly sales and the bottom line.
- Ideal for burgers, seafood, fajitas, chicken, steaks and more.



THE ORIGINAL PANINI-STYLE TOASTER

Freshly toasted hot sandwiches and wraps are growing in popularity. A Lang PaneBella Panini-style sandwich toaster enhances menu variety and boosts perceived value of your daily sandwich offerings while adding appetizing grill marks.

PaneBella Toasters are available in single and twin models with 9" or 14" toasting surfaces. Choose between ChefSeries advanced solid-state digital controls featuring an integrated four channel timer per toasting surface, or PB Series independent thermostat controls with a 15-minute timer for each side. All models fit perfectly on a countertop with a full-width crumb tray and individually controlled platens for flawless grilling of sandwiches, wraps, vegetables and more!





Even though Lang is in the business of thinking BIG, we still understand that space can be limited. Lang has solutions that provide the functionality of several pieces of equipment without sacrificing versatility and product variation.

THE MELTMASTER™ PLUS

The Lang MeltMaster Plus Cheesemelter features the 'Weight of the Plate' design to add finishing touches to dishes. Broil, melt, poach or make an impressive presentation with freshly heated plates. The Lang MeltMaster Plus is available in models ranging from 24" - 48".



LANG MAXIMIZER™

The Maximizer is a 30" electric range and convection oven combination with a choice of cook-top configurations; french plates, hot tops and/or griddle plates.



LANG MICROBAKERY™

The Lang Micro-Bakery requires only five square feet of space. It's equipped with a half-size convection oven, proofer and staging cabinet, to provide a compact bakery option for chain and retail operators with limited space and personnel.

The language of cooking performance.

- Convection Ovens
- Deck Ovens
- MicroBakery Systems
- Griddles
- PaneBella®/Panini Sandwich Toaster
- Clamshell® 2-Sided Cooking
- Weight-of-the-Plate Cheesemelters
- Salamander Broilers
- Charbroilers
- Electric Ranges
- Electric Fryers
- Correctional Packages
- Marine Cooking Equipment

Lang

World Class Cooking Solutions Since 1904

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