<table>
<thead>
<tr>
<th>ITEM NO.</th>
<th>PROJECT</th>
<th>QUANTITY</th>
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</table>

**MARINE MODEL R36S-**

**36” Electric Range w/Oven Base**

**MARINE MODEL DESCRIPTION**

Range shall be a LANG Manufacturing Marine Model R36S-__ [Specify one]:

- **ATAM**, with 1 ea. 24” X 24” X 1/2” thick Griddle and two 8” diameter French Plates;
- **ATGM**, with 1 ea. 12” X 24” X 1/2” thick Griddle and four 8” diameter French Plates;
- **ATBM**, with 3 ea. 12” X 24” X 3/4” thick Hot Plates;
- **ATCM**, with 2 ea. 12” X 24” X 3/4” thick Hot Plates and two 8” diameter French Plates;
- **ATDM**, with 36” X 24” X 1/2” thick Griddle; or
- **ATEM**, with 6 ea. 8” diameter French Plates

A 36” wide heavy duty electric heated unit with standard oven base and 21-kW total power input; hatchable two piece construction with all stainless steel exterior; fully insulated oven with aluminized steel interior, heavy duty drop-down door with latch and one oven rack standard; individual oven and cook-top component controls; Sea rails and stainless steel front grab bar.

**STANDARD PRODUCT WARRANTY**

- One year, parts & labor [Labor in U.S. only]

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**MARINE CONSTRUCTION FEATURES**

- Two piece modular construction
- Heavy duty 430 Series stainless steel exterior with, No. 4 finish
- 12” high cooking compartment is aluminized steel
- 3” insulation on six sides of cooking compartment
- Incoloy sheathed tubular oven heating elements
- Heavy duty, spring-assisted, hinge-down oven door with latch
- One oven rack provided
- Sea rails and full width front mounted grab bar
- 2 3/4” wide full width front grease trough
- Grease drain in trough with full width & depth spillage drawers
- Griddle top configurations include one piece welded splash guard back & sides
- 6” adjustable legs with bolt-down flange standard

**CONTROL PACKAGE**

- 150-550°F oven thermostat
- Top & bottom element 3-heat switches
- Damper control
- 60 minute timer with alarm
- [-ATAM] Two 450°F thermostats, one per 12” of Griddle plate & two 6-heat switches [French Plates]
- [-ATGM] One 450°F thermostat for 12” Griddle plate & four 6-heat [French Plates]
- [-ATBM] Three individual 850°F thermostats [Hot Tops]
- [-ATCM] Two 850°F thermostats [Hot Tops] & two 6-heat switches [French Plates]
- [-ATDM] Three 450°F thermostats, one per 12” of Griddle plate
- [-ATEM] Six 6-heat switches [French Plates]

**PERFORMANCE FEATURES**

- Multi-function 36” wide unit fits into most marine galleys
- Hatchable two-piece design allows movement through 26” X 66” watertight hatch
- Choice of six cook-top configurations, to include:
  - 24” wide, 1/2” thick Griddle & 2 ea. 8” diameter French Plates
  - 12” wide, 1/2” thick Griddle & 4 ea. 8” diameter French Plates
  - 3 ea. 12” wide Hot Plates
  - 2 ea. 12” wide Hot Plates & 2 ea. 8” diameter French Plates
  - 36” wide, 1/2” thick Griddle
  - 6 ea. 8” diameter French Plates
- Full front grease trough, grease drain & spillage drawers
- Independent controls allows precise multi-function cooking
- Oven holds one 18 X 26” full sheet pan
36” Electric Range w/Oven Base

**MARINE INSTALLATION REQUIREMENTS**
- 208V or 240V, 1-Phase or 3-Phase power required; or 440V/480V, 3-Phase as option
- Consult marine codes for installation requirements

**MARINE OPTIONS & ACCESSORIES**
- Substitute 1” thick griddle plate for grooving (24” wide or 36”)
- Grooving on [1” thick ONLY] Griddle Plate (per foot)
- Stainless steel oven interior [Including oven deck]
- Stainless steel curb mounting flange [Order in place of legs]
- Extra wire pan rack [One provided as std.]
- Lang Clamshell” Hood 24” wide [Must order w/1” griddle plate]

**CAD SYMBOLS & PRICING**

<table>
<thead>
<tr>
<th>Model No.</th>
<th>External Dimensions</th>
<th>Surface Clearance</th>
<th>Weight lbs [kg]</th>
<th>Freight Class</th>
<th>Volts AC [Hz]</th>
<th>Watts [kW]</th>
<th>3-Phase AMPS</th>
<th>1-Phase AMPS</th>
</tr>
</thead>
<tbody>
<tr>
<td>R36S</td>
<td>36” 994mm 41.7” 1053mm 40.6” 1030mm</td>
<td>Sides: 4” Back: 4”</td>
<td>520 [236] 570 [259]</td>
<td>85</td>
<td>208 - 50/60 240 - 50/60 440 - 50/60 480 - 50/60</td>
<td>21.0 21.0 17.6 21.0</td>
<td>66.7 57.8 26.5 28.9</td>
<td>101.0 87.5 n/a n/a</td>
</tr>
</tbody>
</table>

*Depending on configuration

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