



MarineSeries

Item No. _____

Project _____

Quantity _____

Military, Full-Size, Extra/Standard Depth, Single/Double Convection Ovens

Model: ECOD-AT[1,2]M & ECOF-AT[1,2]M



Model ECOF-AT1M shown

MODEL ORDERING GUIDE

Model No.	Ovens	Depth	Leg Type	Pans*
ECOD-AT1M	one	29"***	27" high	5
ECOF-AT1M	one	22"	27" high	5
ECOD-AT2M	two-stacked	29"***	8-1/2" high	10
ECOF-AT2M	two-stacked	22"	8-1/2" high	10

* 18" X 26" full sheet pans, every-other-rack position

** Allows lengthwise or sideways pan loading

MARINE SHORT/BID SPECIFICATION

[ECOD-AT1M] Convection Oven shall be a **LANG Manufacturing Model ECOD-AT1M**, an 11.5-kW electric heated, 5-pan capacity full-size, extra-deep unit, with: all stainless steel interior and exterior; independently-opening heavy duty doors with double-pane glass windows, marine door latches and swing stops; thermostat, 5-hour timer and power, fan and light switches; powerful rear mounted blower with two speed motor; compartment inspection light and five pan racks standard; stainless steel bolt down leg mounted and meeting military specification MIL 0-0043633E.

[ECOF-AT1M] Convection Oven shall be a **LANG Manufacturing Model ECOD-AT1M**, an 11.5-kW electric heated, 5-pan capacity full-size, standard depth unit, with: all stainless steel interior and exterior; independently-opening heavy duty doors with double-pane glass windows, marine door latches and swing stops; thermostat, 5-hour timer and power, fan and light switches; powerful rear mounted blower with two speed motor; compartment inspection light and five pan racks standard; stainless steel bolt down leg mounted and meeting military specification MIL 0-0043633E.

(Short/Bid Specification continued on next column)

MARINE PRODUCT WARRANTY

One year, parts & labor. (Labor in U.S. only)



MARINE SHORT/BID SPECIFICATION

[ECOD-AT2M] Convection Ovens shall be **LANG Manufacturing Model ECOD-AT2M**,

consisting of two stacked 11.5-kW electric heated, 5-pan capacity full-size, extra-deep units, each with: all stainless steel interior and exterior; independently-opening heavy duty doors with double-pane glass windows, marine door latches and swing stops; thermostat, 5-hour timer and power, fan and light switches; powerful rear mounted blower with two speed motor; compartment inspection light and five pan racks per oven standard; stainless steel bolt down leg mounted and meeting military specification MIL 0-0043633E.

[ECOF-AT2M] Convection Ovens shall be **LANG Manufacturing Model ECOF-AT2M**,

consisting of two stacked 11.5-kW electric heated, 5-pan capacity full-size, standard depth units, each with: all stainless steel interior and exterior; independently-opening heavy duty doors with double-pane glass windows, marine door latches and swing stops; thermostat, 5-hour timer and power, fan and light switches; powerful rear mounted blower with two speed motor; compartment inspection light and five pan racks standard; stainless steel bolt down leg mounted and meeting military specification MIL 0-0043633E.

MARINE CONSTRUCTION FEATURES

- Heavy duty 430 Series stainless steel exterior
- Stainless steel, removable oven liner
- 2" insulation on six sides of cooking compartment[s]
- Independently opening heavy-duty doors, with double pane tempered glass windows
- Heavy-duty marine door latches and swing stops
- Powerful, rear-mounted blower with two-speed motor
- Compartment inspection lighting standard
- Chrome steel 10-position pan slides, with five wire racks provided
- 27" [single oven] or 8-1/2" [double-stacked] angular stainless steel bolt down legs standard

PERFORMANCE FEATURES

- Full size oven is hatchable - passes through a 26" X 66" watertight hatch
- 150 to 450°F operating temperature range
- Door interlock switches cut power to blower and elements
- Two speed fan for more flexible baking
- Complies with MIL 0-0043633E for both land base and naval shipboard applications

CONTROL PACKAGE

- Dependable 150-450°F thermostat
- 5-hour mechanical timer
- HIGH-LOW speed fan switch
- Oven compartment light switch
- Power-ON switch



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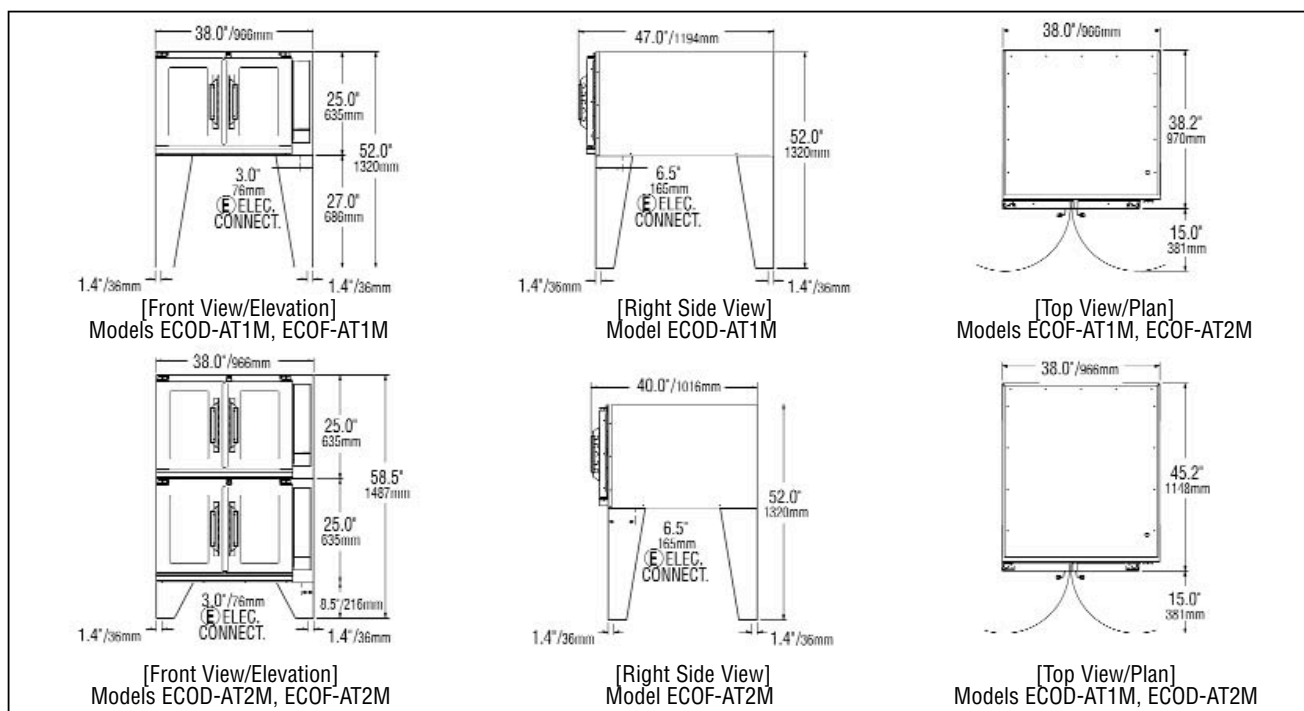
Military, Full-Size, Extra/Standard Depth, Single/Double Convection Ovens Model: ECOD-AT[1,2]M & ECOF-AT[1,2]M

MARINE INSTALLATION REQUIREMENTS

- (E) one or two (E1), (E2) 208V/240V or 440V or 480V, 3-phase electrical connection[s]
- -8M & -9M double-stacked model ovens shipped separately [For movement through watertight hatch] Assemble hardware provided.
- Consult marine codes for installation requirements [Power connection[s] from bottom or rear. See below]

MARINE OPTIONS & ACCESSORIES

- ☐ Extra wire pan racks – for standard depth unit[5 provided as std.] ☐ Extra wire pan racks – for extra-deep compartment [5 provided as std.]



Model	Height x Width x Depth (without legs)	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
ECOD-AT1M	25.0" x 38.0" x 45.2" 635mm x 966mm x 1148mm	Sides: 6" (153mm) Back: 6" (153mm) Floor: 6" (153mm)	380 lbs. 173 kg	430 lbs. 195 kg	70
ECOD-AT1M	25.0" x 38.0" x 38.2" 635mm x 966mm x 970mm		360 lbs. 164 kg	410 lbs. 186 kg	70
ECOD-AT2M	50.0" x 38.0" x 45.2" 1270mm x 966mm x 1148mm		820 lbs. 373 kg	870 lbs. 395 kg	70
ECOF-AT2M	50.0" x 38.0" x 38.2" 1270mm x 966mm x 970mm		780 lbs. 355 kg	830 lbs. 377 kg	70

Model	Volts AC - Hz	Total kW	Amps - Three Phase	Amps - Single Phase
ECOD-AT1M ECOF-AT1M	208 - 60	11.7	37.1	56.1
	240 - 60	11.7	28.8	48.6
	440 - 60	11.7	17.1	N/A
	480 - 60	11.7	16.1	N/A
ECOD-AT2M ECOF-AT2M	208 - 60	23.3	74.2	112.1
	240 - 60	23.3	57.7	97.2
	440 - 60	23.3	34.2	N/A
	480 - 60	23.3	32.2	N/A

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

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World Class Cooking Solutions

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