

Keep Your Griddle. Elevate Your Game.

Add a **Lang® Universal Clamshell™ top press** to your existing equipment and get all the speed and versatility of two-sided cooking at a cost that makes sense.



Designed to easily retrofit this and many other griddle makes & models!

The Universe Is Yours

Finally, you can leverage the benefits of two-sided cooking, without having to buy a new griddle! **Lang's Universal Clamshell** top press integrates with the equipment you already own to deliver maximum ROI.

Increase Productivity

Cut cook times in half, saving labor and energy.
Serve food faster for more throughput and happier customers.

Broaden Your Menu

Your griddle's next-level versatility means you can rapidly cook:

- Burgers, seafood, butterflied chicken—any level protein
 - Bacon, sausage, hashbrowns, pancakes and all things breakfast
 - Paninis, Philly cheesesteaks and all kinds of grilled sandwiches
 - Stir fry, grilled pizza, quesadillas, wraps
- Your creativity is the only limit!

Maximize Your Space

Get all this cooking speed and flexibility with your operation as is!
No need for a new griddle or kitchen layout.
No loss of counterspace or griddle surface (see callout 4).



**Fits Virtually Any
Griddle on the Market!**

**MagiKitch'n, Lang, Imperial, Southbend,
Star, Vulcan, AccuTemp, Atosa
—and more!**

EASY TO INSTALL

Ships complete with minimal assembly.

1. Set the bracket on the back splash.
2. Drive the self-tapping screws.
3. Make the electrical connection.
4. Plug it in and turn it on.

FEATURES

1. Temperature control knob is covered, so your staff isn't invited to mess with it. You set the dial to precisely match your griddle surface temp for consistent top/bottom heat and then leave it. The user simply flips the rocker switch and starts cooking.
2. Self-leveling feature accommodates variable food thicknesses and provides uniform contact.
3. Teflon-sheet clip, platen with no fasteners, and sleek design all promote easy cleaning.
4. Clamshell press easily lifts and holds its open position, so you can revert to using your entire griddle surface if needed. Also makes cleaning easier.
5. Broad surface area handles large items or high quantities of small items.

Model No. UCCSE12

Dimensions: (H x W x D)

Down position: 12³/₄" x 11" x 36³/₈"

Raised position: 31" x 11" x 36³/₈"

Appx. wt. lbs: Shipping 90 / Install 65

Cooking:

Temp range: up to 550°F
Surface area: 1.64 ft²

Electrical:

Voltage: 208 / 240
Phase: 1
Watts : 4,200
Amps : 20.2 /17.5



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