



PRICE LIST
EFFECTIVE MAY 1, 2020





Convection Ovens • MicroBakery

Griddles • Clamshell 2-Sided Cooking Solutions

Charbroilers • Ranges • Cheesemelters



Marine Ranges • Marine Fryers • Marine Griddles

Marine Convection Ovens • Marine Deck Ovens

Cruise Line Broilers • Cruise Line Salamander

Cruise Line Griddles • Cruise Line Convection Ovens

Lang

265 Hobson Street
Smithville, Tennessee 37166

CUSTOMER SERVICE

phone: 800-264-7827 option 1

email: orders@star-mfg.com

TECHNICAL SERVICE

phone: 800-264-7827 option 2

email: techservice@partstown.com

langworld.com



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linkedin.com
star-manufacturing-international-inc

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We understand the necessity of having your equipment performing properly. Backed by guaranteed response times, no limiting hours for service, additional warranties and more, **Service First™** offers the most comprehensive service program in the foodservice industry and will ensure your equipment is back in operation immediately.


Key features of Service First™

- 6 hour response by a Star **Service First™** Technician.
- Guaranteed locally stocked parts and van kits at our **Service First™** Agency.
- Service is provided 24 hours a day, 7 days a week at no additional cost.
- 1 year warranty on all Star-Wells-Lang **Service First™** installed parts.
- One no-cost performance check prior to warranty expiration.

Stay at Ease

Service First™ benefits will continue after warranty expires provided you continue to use our authorized **Service First™** agency. Benefits are:

- 6 hour response by a Lang **Service First™** Technician.
- Guaranteed locally stocked parts and van kits at our **Service First™** Agency.
- 1 year warranty on all Star **Service First™** installed parts.

Equipment Category	 SERVICE FIRST MODEL	listed in price book
Griddles	400 Series Gas Griddles: all 424, 436, 448, 460, 472 models	pg. 9
	300 Series Elec. Griddle: all 324, 336, 348, 360, 372 models	pg. 9
	200 Series Gas Griddles: all 224, 236, 248, 260, 272 models	pg. 10
	100 Series Elec. Griddle: all 124, 136, 148, 160, 172 models	pg. 10
	200 Series Extra-Deep Gas Griddles: all 224, 236, 248, 260, 272 models	pg. 11
	100 Series Extra-Deep Gas Griddles: all 124, 136, 148, 160, 172 models	pg. 11
Charbroilers	400 Series Gas Charbroilers: all 424, 436, 448, 460, 472 models	pg. 16
Convection Ovens	Chef-Series Elec. Convection Ovens: ECSF-ES1, ECSF-ES2 models	pg. 2
	Strato-Series Gas Conv. Ovens: all GCOF models	pg. 3
	Strato-Series Elec. Conv. Ovens: all ECOF models	pg. 4
	Strato-Series Half-Size Elec. Conv. Ovens: all ECOH models	pg. 5
	Strato-Series Baker's-Depth Gas Conv. Ovens: all GCOD models	pg. 3
	Strato-Series Baker's-Depth Elec. Conv. Ovens: all ECOD models	pg. 4

At Lang we believe purchasing our equipment means as much about the function and durability as the team that will continue to stand behind it and service it for years to come. Service First™ is a program created by Star, that ties together you, our customer, and the factory with a select group of industry service professionals. Service First™ providers are committed to responding to Lang customer issues first, having parts available and on hand, and ensuring problems are resolved the first time. Select group of Service First™ Agencies are technically trained on Lang equipment and have committed to a full complement of stocked parts. This means issues are addressed correctly the first time with as little down time as possible. An unique enhancement of the Service First™ program are customers continuing to use the Service First™ Agency will enjoy many of the same program features and benefits after warranty expires.



PREPAID FREIGHT

on orders of
\$10,000
or more total net*

*** Prepaid Freight offer will ONLY apply if:**

1. Freight ships from Lang warehouse location.
2. Lang chooses freight carrier.
3. Lang must pre-pay and add freight to invoice.
4. Wells Ventless models are not included in \$10,000 prepaid freight offer.

Additional Charges

Lift Gate Delivery = \$125
All other requests, call for pricing.

Freight Rates for orders under \$10,000:

All UPS Ground shipments on Lang account will be subjected to a shipping and handling fee.
We encourage customers to ship on their UPS Ground account to avoid charges.

Freight Damage:

DO NOT SIGN for equipment until you have thoroughly inspected it for obvious or concealed freight damage.
Once signed for, the customer takes full responsibility for the shipment.

Freight Classification

The bulk of Lang commercial equipment is rated 85.
Special configurations or non-standard crating may add to the classification.
Rate classifications are subject to change without notice.

Convection Ovens

FULL-SIZE • HALF-SIZE • MICROBAKERY

Lang high-quality convection ovens perform under the toughest conditions. Designed to consistently, and efficiently bake in tough, everyday commercial settings, Lang ovens continue to stand the test of time. Energy Star certified means Lang ovens deliver increased efficiency and the high-quality performance consumers demand.

Chef-Series Full-Size Convection Ovens

Strato-Series Full-Size Convection Ovens






Strato-Series Baker's Depth Full-Size Convection Ovens

Half-Size Convection Ovens

Microbakery (Half-Size Oven, Staging Cabinet, Proofer)



CONVECTION OVEN BUYING GUIDE

	ELECTRIC CHEF SERIES FULL-SIZE OVENS	GAS & ELECTRIC STRATO SERIES FULL-SIZE OVENS	ELECTRIC ECOH SERIES HALF-SIZE OVENS
	SINGLE or DOUBLE STACK	SINGLE or DOUBLE STACK	
RACK CAPACITY	6 racks	5 racks	5 racks
FAN TYPE	Propeller/Axial 2000ft ³ /min	Radial 300ft ³ /min	Radial 300ft ³ /min
BACK-UP CONTROLS	YES	-	YES
BAKERS DEPTH	-	YES 46" DEEP AVAILABLE	-
ENERGY STAR			
HYDRO-ASSIST	 ADDS POWER of REAL STEAM	-	-
TEMP RANGE	up to 525°F	up to 450°F	up to 450°F



CONVECTION OVEN FEATURES GUIDE



FAN TYPE - superior air flow within the oven chamber ensures even heat distribution and browning patterns

PROPELLER/AXIAL - auto-reversing fan for perfect air-flow resulting in a consistent and even bake

RADIAL - two speed/pulsing fan settings allow you to make adjustments to meet your baking needs **NO ROTATING PANS!**



top image: propeller
bottom: radial



BACK-UP CONTROLS

It's smart to have backup for the oven's electronic controls. Mechanical control override takes over with the flip of a switch, including the Hydro-Assist™ features! Available on Chef Series and Half-Size convection ovens

HYDRO-ASSIST™

Add the power of real steam to your cooking and baking process. Increases the finished weight of proteins by limiting moisture loss while improving heat distribution in the baking chamber

Add a crusty finish on artisan breads, a glossy finish on pastries and more

ACHIEVE THAT PERFECT PRODUCT FINISH!



ENERGY STAR CERTIFIED

Lang certified convection ovens deliver increased energy efficiency plus the high-quality and performance consumers demand.

This certification ensures purchasers see increased energy efficiency through utility bill savings. Certified ovens contribute to a clean environment by using less energy than conventional commercial foodservice equipment models



CHEF-SERIES CONVECTION OVENS

CHEF-SERIES CONVECTION OVENS

- Hydro-Assist for faster cook times, increased moisture retention, and stunning product finish
- Auto-reverse fan for consistent, even baking
- 6 - pans = 20% more production
- Up to 525°F temperature range
- Backup controls, standard

ECSF-ES2
DOUBLE-STACKED



HYDRO-ASSIST
ADDS POWER of
REAL STEAM

**NO MORE
ROTATING
PANS**



LANG CHEF-SERIES FULL SIZE ELECTRIC CONVECTION OVENS

SOLID STATE
Analog Controls



Series No.	Oven Type: ES	Volts ¹	kW	Add for 480V	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
ECSF-ES1	\$16,314	208/ 240 480	12.3/16.2 16.2	\$718	40.4	40.0	36.0	665	70
ECSF-ES2 (double stacked)	\$32,630	208/240 480	24.6/32.4 32.4	\$1,436	40.4	40.0	74.0	1,170	70
All prices F.O.B Smithville, TN									
1 - Specify 208/240V or 480V when ordering. All units field wired for 3-phase/60Hz or 240V/1-ph/60Hz service									

Accessories

Series No.	Price F.O.B Smithville, TN	Description	Ship Wt. [lb.]	Freight Class
CSF-C6	\$357	6" CASTERS FOR FULL-SIZE OVENS, (QTY 4) (2) RIGID (2) SWIVEL w/ BRAKE	20	110
CSF-LK27				
LK-6	\$357	6" LEGS FOR FULL-SIZE OVENS, (QTY 4)	20	110



Service First™ offers the most comprehensive service program in the foodservice industry and will ensure your equipment is back in operation immediately

STRATO-SERIES CONVECTION OVENS

STRATO-SERIES GAS CONVECTION OVENS

- 150°-450°F temperature range
- Two-speed fan with pulse capability



GCOF-T1 SINGLE-DECK

LANG STRATO-SERIES FULL SIZE GAS CONVECTION OVENS

SOLID STATE
Analog Controls



Series No.	Oven Type: AP	BTU	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
GCOF-AP1	\$15,974	55,000	40.0	38.8	38.0	500	70
GCOF-AP2 (double stacked)	\$31,948	110,000	40.0	38.8	76.00	1025	70
All prices F.O.B Smithville, TN		High elevation construction available at no charge. Specify when ordering.					

ELECTRIC MODELS on next page

LANG STRATO-SERIES BAKERS DEPTH GAS CONVECTION OVENS

SOLID STATE
Analog Controls



Series No.	Oven Type: AP	BTU	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
GCOD-AP1	\$16,767	60,000	40.0	46.0	38.0	580	70
GCOD-AP2 (double stacked)	\$33,536	120,000	40.0	46.0	76.00	1185	70
All prices F.O.B Smithville, TN			Specify Natural Gas or Propane when ordering				
High elevation construction available at no charge. Specify when ordering.							

ELECTRIC MODELS on next page

MODEL NAME FORMULA

[Series No.] - [Oven Type] [1 single deck or 2 double stacked]
[GCOF] - [AP] [2] = GCOF-AP2



Service First™ offers the most comprehensive service program in the foodservice industry and will ensure your equipment is back in operation immediately

STRATO-SERIES CONVECTION OVENS

STRATO-SERIES ELECTRIC CONVECTION OVENS

- 150°-450°F temperature range
- Two-speed fan with pulse capability



ECOF-ES2
DOUBLE-STACKED

LANG STRATO-SERIES FULL SIZE ELECTRIC CONVECTION OVENS



SNAP-ACTION Analog Controls		SOLID STATE Analog Controls		Watts ¹ 208V or 240V	Add for 480V ²	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
Series No.	Oven Type: T	Oven Type: AP								
ECOF	\$10,904	\$15,492		11,700	\$717	40.0	38.8	38.0	665	70
ECOF (double stacked)	\$21,808	\$30,985		23,300	\$1,435	40.0	38.8	76.0	1,170	70
All prices F.O.B Smithville, TN			1 - Specify 208, 240, or 480V ² service when ordering			2 - 480V only available on ECOF-AP models				

LANG STRATO-SERIES BAKERS DEPTH ELECTRIC CONVECTION OVENS

SOLID STATE
Analog Controls



Series No.	Oven Type: AP	Watts ¹ 208V or 240V	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
ECOD-AP1	\$15,947	11,700	40.0	46.0	27.9	580	70
ECOD-AP2 (double stacked)	\$31,896	23,300	40.0	46.0	60.9	1185	70
All prices F.O.B Smithville, TN		1 - Specify 208V or 240V service when ordering					

Accessories

Series No.	Price F.O.B Smithville, TN	Description	Freight Class
GCOF-MK	\$1,128	MANIFOLD KIT FOR DOUBLE STACK GAS OVENS	70
GCOF-DVC	\$887	DIRECT VENT CONNECTOR, REQUIRED FOR VENTING THROUGH DUCTS	70
GCOF-C6	\$357	6" CASTERS, (QTY 4) - (2) RIGID, (2) SWIVEL w/ BRAKE	70
LK-6	\$357	6" LEGS FOR FULL-SIZE OVENS, (QTY 4)	110



Service First™ offers the most comprehensive service program in the foodservice industry and will ensure your equipment is back in operation immediately

HALF-SIZE CONVECTION OVENS & MICROBAKERY

STRATO-SERIES HALF-SIZE ELECTRIC CONVECTION OVENS

- 150°-450°F temperature range
- Two-speed fan with pulse capability
- Full convection features in half-size



**SERVICE
FIRST
MODEL**



ECOH

Convection Ovens

LANG STRATO-SERIES HALF-SIZE ELECTRIC CONVECTION OVENS



	Solid State ANALOG	Solid State Programmable LCD DISPLAY	CHAIN - Solid State Programmable LCD DISPLAY							
Model No.	Oven Type: AP	Oven Type: PT	Oven Type: PP	Watts ¹ 208V or 240V	Add for 480V ²	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
ECOH	\$10,952	\$15,863	\$16,107	7,800	\$358	30.5	26.5	25.5	225	70
1 - Specify 208V, 240V, or 480V (-AP only) service				2 - ECOH-AP only available in 480V service. Add \$338						
ES-COH16C	\$1,759	16" HIGH OVEN STAND w/ CASTERS				30.5	26.5	16.0	50	70
ECOH-C4	\$179	5" CASTERS FOR ECOH OVEN, (QTY 4) (2) RIGID, (2) SWIVEL w/ BRAKE				-	-	-	20	85
SSLK-4	\$179	6" LEG KIT FOR ECOH OVEN, (QTY 4)				-	-	-	10	70



**SERVICE
FIRST
MODEL** Service First™ offers the most comprehensive service program in the foodservice industry and will ensure your equipment is back in operation immediately

MICROBAKERY

- 150°F to 450°F Temperature controls
- Two speed fan with pulse capability
- Programmable controls for dozens of product settings

MB-AP



LANG ELECTRIC MICROBAKERY (ECOH-AP, STAGING CABINET & PROOFER)

Model No.	Price F.O.B Smithville, TN	Description	Watts ¹ 208V or 240V	Add for 480V	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
MB-AP	\$21,615	INCLUDES: HALF-SIZE OVEN (ECOH-AP) w/ ANALOG CONTROLS, STAGING CABINET (MBSC), and HALF-SIZE PROOFER (MBPF-120V)	9,600	\$358	30.2	28.6	68.6	485	70
MB-PT	\$26,668	INCLUDES: HALF-SIZE OVEN (ECOH-PT) w/ PROGRAMMABLE TOUCH CONTROLS, STAGING CABINET (MBSC), and HALF-SIZE PROOFER (MBPF-120V)	9,600	\$358	30.2	28.6	68.6	485	70

1 - Specify 208V, 240V or 480V service.

Countertop Cooking Equipment

GRIDDLES • CLAMSHELLS • CHARBROILERS

Lang griddles, clamshells, and charbroilers are designed to stand up to the demands of constant use, high-volume operations, and repeated heat-up and cool-down cycles. Lang clamshell 2-sided cooking solutions increase efficiency by cutting cook-times in half.

400/300 Series Griddles

200/100 Series Griddles

Contact Clamshell

Radiant Clamshell

Gas Infared Clamshell

400 Series Radiant Charbroiler





436T

Lang 400/300 Series Griddles

Plate thickness **1"**
 Plate depth **24"**
 Plate width **24-72"**
 BTU/foot (gas) **30,000**
 kW/foot (elec) **6.0**
 Embedded **Yes**

Thermostat **Electric Snap-Action**
Solid State

Options **Chrome Plate**



Lang 200/100 Series Griddles

Plate thickness **1"**
 Plate depth **23"**
 30" extra-deep
 Plate width **24-72"**
 BTU/foot (gas) **27,000**
 kW/foot (elec) **6.0**
 Embedded **Yes**

Thermostat **Electric Snap-Action**
Solid State

Options **Chrome Plate, Grooved Plate**
2-Sided Cooking Clamshell Options



GRIDDLE FEATURES GUIDE

1" THICK PLATES

Griddle plate thickness helps drive surface temperature, performance, and consistency. 1" thick griddle plates will retain more heat for faster recovery, and allow thermostat probes to be mounted deep within the griddle plate resulting in improved performance.

PLATE DEPTH

Deeper griddle plates offer more cooking area and usable space. Balance your specific production needs with size constraints in the kitchen. Different depths available on select model families

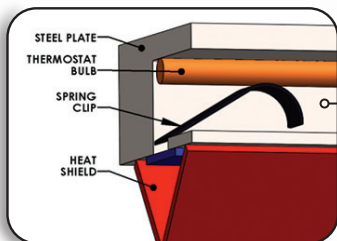
CHROME SURFACE

In addition to their exceptional mirror finish, chrome plates don't require seasoning with oil, clean up faster, reduce kitchen heat load, and nearly eliminate flavor transfer. 5 Year chrome surface warranty

GRIDDLE THERMOSTAT GUIDE

ELECTRIC SNAP-ACTION THERMOSTAT

Electric powered controls cycle the burner completely ON-or-OFF as demanded by surface temperature changes. Temperature control ranges from 150-450°F for embedded probes with a surface temperature control $\pm 15^\circ\text{F}$ to set point



EMBEDDED THERMOSTAT

Embedded thermostat reacts more quickly to changes on the cooking surface providing better performance than probes on the bottom of the plate

400/300 SERIES GRIDDLES



436T

400/300 SERIES GRIDDLES

- 24" deep griddle plate
- Advanced burner design ensures precise griddle plate temperatures
- Controls every 12" for true zone cooking
- Attractive chrome-plated knobs

LANG 400 SERIES GAS GRIDDLES 24" DEEP GRIDDLE PLATE



ELECTRIC SNAP-ACTION Controls			SOLID STATE Controls		BTU	Plate Depth [in.]	Width [in.]	Unit Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
Series No.	Griddle Type: T Polished Steel Plate	Griddle Type: TC CHROME Plate	Griddle Type: S Polished Steel Plate	Griddle Type: SC CHROME Plate							
424	\$7,105	\$11,487	\$9,085	\$13,467	60,000	24	24	33.7	18	300	85
436	\$9,145	\$15,705	\$12,311	\$18,871	90,000	24	36	33.7	18	409	85
448	\$11,052	\$19,720	\$15,280	\$23,948	120,000	24	48	33.7	18	520	85
460	\$13,381	\$23,755	\$18,860	\$29,236	150,000	24	60	33.7	18	656	85
472	\$17,211	\$29,389	\$23,818	\$35,995	180,000	24	72	33.7	18	787	85
All prices F.O.B Smithville, TN					Specify Natural Gas or Propane and Elevation requirements when ordering						

LANG 300 SERIES ELECTRIC GRIDDLES 24" DEEP GRIDDLE PLATE



ELECTRIC SNAP-ACTION Controls			SOLID STATE Controls		Watts ¹ 208V or 240V	Plate Depth [in.]	Width [in.]	Unit Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
Series No.	Griddle Type: T Polished Steel Plate	Griddle Type: TC CHROME Plate	Griddle Type: S Polished Steel Plate	Griddle Type: SC CHROME Plate							
324	\$7,013	\$11,396	\$8,994	\$13,376	8,700	24	24	30.75	18	290	85
336	\$8,952	\$15,513	\$12,118	\$18,677	13,050	24	36	30.75	18	389	85
348	\$11,295	\$19,964	\$15,524	\$24,193	17,400	24	48	30.75	18	520	85
360	\$13,381	\$23,755	\$18,860	\$29,236	21,750	24	60	30.75	18	686	85
372	\$17,043	\$29,221	\$23,651	\$35,828	26,100	24	72	30.75	18	798	85
1 - Specify 208V or 240V service. All units must be hard-wired at installation for 1-phase or 3-phase service											



Service First™ offers the most comprehensive service program in the foodservice industry and will ensure your equipment is back in operation immediately

200/100 SERIES GRIDDLES



236TC

200/100 SERIES GRIDDLES

- 23" deep griddle plate
- Advanced burner design ensures precise griddle plate temperatures
- Controls every 12" for true zone cooking
- Clamshell 2-sided cooking options available
- 30" Extra-deep griddle plate options available
Extra-deep models listed on next page

LANG 200 SERIES GAS GRIDDLES 23" DEEP GRIDDLE PLATE



ELECTRIC SNAP-ACTION Controls

SOLID STATE Controls

Series No.	Griddle Type: T Polished Steel Plate	Griddle Type: TC CHROME Plate	Griddle Type: S Polished Steel Plate	Griddle Type: SC CHROME Plate	BTU ¹	Plate Depth [in.]	Width [in.]	Unit Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
224	\$6,860	\$11,174	\$8,790	\$13,105	54,000	23	24	30.4	16.40	280	85
236	\$8,829	\$15,289	\$11,915	-	81,000	23	36	30.4	16.40	420	85
248	\$10,670	\$19,205	\$14,792	\$23,327	108,000	23	48	30.4	16.40	520	85
260	\$12,919	\$23,133	\$18,261	\$28,474	135,000	23	60	30.4	16.40	635	85
272	\$16,617	\$28,608	\$23,059	\$35,050	210,000	23	72	30.4	16.40	800	85
GROOVED GRIDDLE PLATE Option - \$1,500 per 12-inch. Specify FULLY grooved, LEFT orientation, or RIGHT orientation.											
1 - Specify Natural Gas or Propane and Elevation requirements when ordering.											

LANG 100 SERIES ELECTRIC GRIDDLES 23" DEEP GRIDDLE PLATE



SNAP-ACTION Controls

SOLID STATE Controls

Series No.	Griddle Type: T Polished Steel Plate	Griddle Type: TC CHROME Plate	Griddle Type: S Polished Steel Plate	Griddle Type: SC CHROME Plate	kW 208V or 240V	Add \$ for 480V	Plate Depth [in.]	Width [in.]	Unit Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
124	\$6,975	\$11,419	\$8,963	\$13,406	12.0	\$241	23	24	28.20	15.00	280	85
136	\$8,901	\$15,555	\$12,080	\$18,733	18.0	\$361	23	36	28.20	15.00	420	85
148	\$11,233	\$20,024	\$15,479	\$24,270	24.0	\$480	23	48	28.20	15.00	520	85
160	\$13,307	\$23,827	\$18,809	\$29,328	30.0	\$599	23	60	28.20	15.00	635	85
172	\$16,949	\$29,300	\$23,584	\$35,934	36.0	\$717	23	72	28.20	15.00	800	85
GROOVED GRIDDLE PLATE Option - \$1,500 per 12-inch. Specify FULLY grooved, LEFT orientation, or RIGHT orientation.												
2 - Specify 208V, 240V or 480V service. 480V not available on all models. All units must be hard-wired at installation for single or three phase												



200/100 SERIES EXTRA-DEEP GRIDDLES



236TC

EXTRA-DEEP GRIDDLE PLATE 200/100 SERIES GRIDDLES

- 30" deep griddle plate
- Advanced burner design ensures precise griddle plate temperatures
- Controls every 12" for true zone cooking

LANG EXTRA-DEEP GAS GRIDDLES 30" DEEP GRIDDLE PLATE



ELECTRIC SNAP-ACTION Controls

SOLID STATE Controls

Series No.	Griddle Type: ZTD Polished Steel Plate	Griddle Type: ZTDC CHROME Plate	Griddle Type: ZSD Polished Steel Plate	Griddle Type: ZSDC CHROME Plate	BTU ¹	Plate Depth [in.]	Width [in.]	Unit Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
224	\$7,920	\$13,313	\$9,850	\$15,243	70,000	30	24	36.0	16.40	440	85
236	\$10,419	\$18,494	\$13,504	\$21,580	105,000	30	36	36.0	16.40	565	85
248	\$12,790	\$23,459	\$16,912	\$27,581	140,000	30	48	36.0	16.40	730	85
260	\$15,569	\$28,336	\$20,911	\$33,678	175,000	30	60	36.0	16.40	870	85
272	\$19,798	\$0	\$26,239	\$41,228	210,000	30	72	36.0	16.40	1020	85
GROOVED GRIDDLE PLATE Option - \$1,500 per 12-inch. Specify FULLY grooved, LEFT orientation, or RIGHT orientation.											
1 - Specify Natural Gas or Propane and Elevation requirements when ordering											

LANG EXTRA-DEEP ELECTRIC GRIDDLES 30" DEEP GRIDDLE PLATE



SNAP-ACTION Controls

SOLID STATE Controls

Series No.	Griddle Type: ZTD Polished Steel Plate	Griddle Type: ZTDC CHROME Plate	Griddle Type: ZSD Polished Steel Plate	Griddle Type: ZSDC CHROME Plate	kW 208V or 240V	Plate Depth [in.]	Width [in.]	Unit Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
136	\$10,539	\$18,855	\$13,717	\$22,034	18.0	30	36	36.0	15.00	420	85
148	\$13,416	\$24,406	\$17,661	\$28,652	24.0	30	48	36.0	15.00	520	85
160	\$16,036	\$29,186	-	-	30.0	30	60	36.0	15.00	635	85
172	\$20,225	\$35,663	\$26,859	\$42,298	36.0	30	72	36.0	15.00	800	85
GROOVED GRIDDLE PLATE Option - \$1,500 per 12-inch. Specify FULLY grooved, LEFT orientation, or RIGHT orientation.											
2 - Built for 208V service, field modified for 240V service. All units must be hard-wired at installation for 1-phase or 3-phase											



CLAMSHELL 2-SIDED COOKING

CLAMSHELLS - 2-SIDED COOKING SOLUTIONS

CLAMSHELLS FOR LANG 200/100 (23" PLATE DEPTH) SERIES GRIDDLES ONLY



CCSE12A CONTACT CLAMSHELL



The Contact Clamshell delivers high power cooking from both sides. This griddle innovation slashes cooking time with no flipping required! Ideal for burgers, chicken and other uniform thickness proteins



CCSE12A

CSE12AG RADIANT CLAMSHELL



Powerful infrared elements activate when the hood is lowered to cook quickly. Excellent for proteins, and can re-thermalize much like a cheesemelter! 3" surface-to-surface clearance provides the flexibility you need for your menu



CSE12AG

CSG24 GAS INFRARED CLAMSHELL



24" wide gas infrared elements activate when the hood is lowered, this adds a broiled flavor profile. Exceptional for high-volume protein cooking. The 3-inch surface-to-surface clearance provides the flexibility you need for your menu



CSG24

CONTACT & RADIANT CLAMSHELL COOK TIMES



HAMBURGER PATTY

Quarter lb. frozen

CHICKEN BREAST

Slack 6 oz.



	Griddle	Griddle with CONTACT Clamshell	Griddle with RADIANT Clamshell		Griddle	Griddle with CONTACT Clamshell	Griddle with RADIANT Clamshell
TOTAL COOK TIME	8 min.	3:45 min.	4 min.		10 min.	3:30 min.	5 min.
TIME per each SIDE	4 min.	-	2 min.		5 min.	-	2:30 min.
internal TEMP.	160°F+	160°F+	160°F+		160°-170°F	160°-170°F	160°-170°F

Flat Griddle & Clamshells @ 350°F

CLAMSHELL 2-SIDED COOKING

CLAMSHELLS - 2-SIDED COOKING SOLUTIONS

CLAMSHELLS FOR LANG 200/100
(23" PLATE DEPTH) SERIES GRIDDLES ONLY

far left: CSE12AG
center: CCSE12A



LANG GAS & ELECTRIC CLAMSHELL 2-SIDED COOKING SOLUTIONS

Series No.	Description	Factory mounted price, each	Watts ¹ 208V or 240V	Width [in.]	Depth [in.]	Height ³ [in.]	Installed Wt. [lb.]
CCSE12A	12" ELECTRIC CONTACT CLAMSHELL	\$10,727	4,200	11	23.00	26.40	100
CSE12AG	12" ELECTRIC RADIANT CLAMSHELL	\$7,588	3,200	11	23.00	25.30	45
Series No.	Description	Factory mounted price, each	BTU ²	Width [in.]	Depth [in.]	Height ³ [in.]	Installed Wt. [lb.]
CSG24	24" GAS INFRARED CLAMSHELL	\$15,443	24,000	23.10	28.20	50.10	125
1 - Specify 208V or 240V service. All units must be hard-wired at installation for 1-phase or 3-phase service.							
2 - Specify Natural Gas, Propane Gas or Elevation requirements when ordering. Utilizes 120V/60Hz/0.5kW electrical connection.							
3 - Height is measured off the griddle surface, and at maximum incline							
CCSE12-10NS	NON-STICK SHEET KIT (for CCSE12A CLAMSHELL) - 10 SHEETS INCLUDED						\$900

LANG CLAMSHELL MOUNTING FRAMES

GRIDDLE WIDTH	24" Wide	36" Wide	48" Wide	60" Wide	72" Wide
FRAME MODEL for 12" ELECTRIC CONTACT CLAMSHELLS	CCSE12AMG-24	CSE12AMG-36	CSE12AMG-48	CSE12AMG-60	CSE12AMG-72
Factory mounted price	\$1,473	\$1,965	\$2,370	\$2,701	\$2,877
FRAME MODEL for 12" ELECTRIC RADIANT CLAMSHELLS	CSE12AMG-24	CSE12AMG-36	CSE12AMG-48	CSE12AMG-60	CSE12AMG-72
Factory mounted price	\$1,548	\$1,965	\$2,370	\$2,701	\$2,877
FRAME MODEL for 24" GAS CLAMSHELLS	CSG24MG-24	CSG24MG-36	CSG24MG-48	CSG24MG-60	CSG24MG-72
Factory mounted price	\$744	\$878	\$1,030	\$1,097	\$1,230
Installed weight [lb.]	35	53	70	88	105

CONFIGURING YOUR CLAMSHELL

- Step 1 Select your griddle - gas or electric
- Step 2 Add the frame required for clamshell mounting
- Step 3 Select the type and number of clamshells needed
- Step 4 Specify location of each clamshell on your griddle
- Step 5 Add up costs & weights to arrive at final specification

For Clamshell configurations on 60" or 72" griddles, please contact customer service 800-264-7827

The addition of Clamshell hoods increases the weight of the final griddle system and may exceed the weight rating of many basic kitchen stands, including those sold by Star

Clamshells cannot be installed on extra-deep griddles

Clamshells only available on Lang 100 & 200 series griddles

CHARBROILER FEATURES GUIDE



436CB



CAST IRON GRATES

All Lang, Star, and Toastmaster charbroilers come with heavy-duty cast iron grates. Incline or lay flat to optimize your cooking surface



CAST IRON BURNER

Ten times heavier and thicker than sheet metal burners, cast iron burners offer performance and durability in the most corrosive kitchen environments.

- One (1) 20,000 BTU burner per 6" for Lang 400 series models

RADIANT STYLE

Charbroiler radiants protect the burners from debris and they ensure a more uniform temperature profile. Star-Max and Toastmaster heavy gage sheet metal radiants can last for years, and the uniquely durable Lang and Ultra-Max steel alloy radiants may last the life of your charbroiler



400 SERIES RADIANT CHARBROILERS



436CB

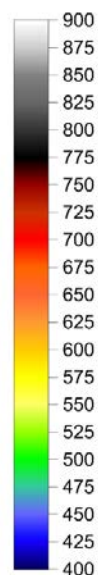
LANG CHARBROILER OUT PERFORMS ALL COMPETITORS

Lang 400 Series radiant charbroilers are designed to provide excellent heating and control when preparing a wide variety of products

400 SERIES CHARBROILERS

SUPER-UNIFORM COOKING SURFACE TEMPERATURES

Uniform heat distribution
provides corner-to-corner
temperature consistency
between 625° F and 700° F



BRAND "G"



BRAND "X"



BRAND "I"

400 SERIES RADIANT CHARBROILERS

400 SERIES CHARBROILER

- Super-Uniform cooking surface temperatures – optimal profile between 625°F and 700°F (330°C and 371°C) out performs all competitors!
- Heavy duty cast iron 20,000 BTU burners
- Wide-range valves and etched bezel allow for optimal temperature control
- Chrome plated cast zinc knobs and bezel are durable and attractive



436CB

LANG 400 SERIES RADIANT GAS CHARBROILERS



RADIANT CHARBROILER		BTU¹	Grate Depth [in.]	Width [in.]	Unit Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
424CB	\$6,751	80,000	24.4	24.1	33.3	18	245	85
436CB	\$8,955	120,000	24.4	36.1	33.3	18	337	85
448CB	\$10,882	160,000	24.4	48.1	33.3	18	432	85
460CB	\$13,961	200,000	24.4	60.1	33.3	18	596	85
472CB	\$17,531	240,000	24.4	72.1	33.3	18	699	85
All prices F.O.B Smithville, TN								
1 - Specify Natural Gas or Propane when ordering.								
High elevation construction available at no charge. Specify when ordering.								



Service First™ offers the most comprehensive service program in the foodservice industry and will ensure your equipment is back in operation immediately

Ranges

CONVECTION OVEN BASE • STANDARD OVEN BASE

RANGE TOP OPTIONS

INDUCTION • FRENCH TOP • HOT TOP • GRIDDLE TOP

Lang Ranges come with a convection or standard oven base, all have a one-piece heavy-duty 430 Series stainless steel exterior, and are insulated on six sides. The Range top options, configurations, and 30", 36", 60" sizes ensure the right solution to meet your range cooking needs is available.



INDUCTION RANGE FEATURES

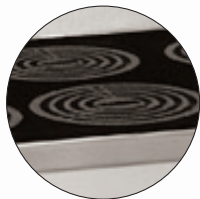
SUPERIOR INDUCTION RANGES



**SAVE
ENERGY
& MONEY**

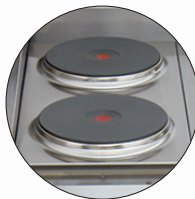


RANGE TOP OPTIONS



INDUCTION

The induction range top is the definition of efficiency and safety. 8" diameter 2.6kW quality induction burners beneath a durable 6mm tempered glass top provide up to 95% cooking efficiency and instant heat to induction pots and pans



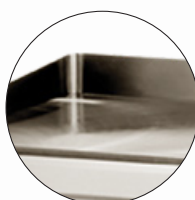
FRENCH TOP

The French top features independently controlled, durable high power 2.6kW elements inside a sealed 8" diameter casing



HOT TOP

Hot top features 12" wide x 24" deep x 3/4" thick cast iron hot plate grates with a milled surface. These heavy duty plates are each controlled by one 850°F -range thermostat



GRIDDLE TOP

Griddle plates may be 1/2" or 1" thick, depending on model, and range in size between 24" and 60" wide. Griddles have a 4" splash and are controlled by one 450°F thermostat every 12'

OVEN BASE OPTIONS

STANDARD OVEN BASE

- Oven control features one thermostat with independent top and bottom heat controls
- 150-550°F oven thermostat
- One heavy-duty chrome plated wire rack per oven

CONVECTION OVEN BASE

- Solid state oven temperature control [per burner] accurate to +/- 4°F
- 150-450°F oven operating temperature range (30" ovens)
- Five chrome plated oven racks provided
- Nine position oven rack slide supports 36" ovens
- 3 chrome plated oven racks provided
- Six position oven rack slide supports
- Base accommodates six (6) full size pans



R30S-ATD
(1) GRIDDLE PLATE
(2) FRENCH TOPS

STANDARD
OVEN BASE

LANG ELECTRIC RANGES



STANDARD OVEN BASE		CONVECTION OVEN BASE								
Series No.	Analog Controls: S-AT	Analog Controls: C-AT	Solid State Control: C-AP	Programmable LCD Display: C-PT1	kW 208V or 240V	Add for 480V ¹	Width [in.]	Depth [in.]	Height [in.]	Freight Class
R30	\$13,598	-	\$15,463	\$18,780	19.8	\$658	30.2	29.0	35.0	85
Ri30 - INDUCTION	\$22,654	-	\$24,520	-	19.8	-	30.2	29.0	35.0	85
R36	\$17,679	\$20,875	-	-	21.0	\$896	36.0	38.0	32.0	85
Ri36 - INDUCTION	\$31,262	\$34,458	-	-	21.0	-	36.0	38.0	32.0	85
R60	\$32,280	-	-	-	37.0	\$2,029	60.0	35.2	32.0	85
1 - Induction Tops and LCD Display controls unavailable with CONVECTION ovens or 480V service										
2 - Specify 208V, 240V or 480V service. All ranges are factory wired for 3-phase service.										
30" and 36" ranges for 208 or 240V service may be wired 1 phase by the installer.										

30" RANGE TOP OPTIONS

Range Option	Description	Illustration	Ship Wt. [lb.]
INDUCTION - A	(4) 8" dia INDUCTION TOPS		412
A	(4) 8" dia FRENCH TOPS		412
B	(1) 12" x 24" x 3/4" thick HOT TOP (2) 8" dia FRENCH TOPS		412
C	(2) 12" x 24" x 3/4" thick HOT TOPS		436
D	(1) 18" x 24" x 3/4" thick GRIDDLE PLATE (2) 8" dia FRENCH TOP		430
E	(1) 18" x 24" x 3/4" thick GRIDDLE PLATE (1) 12" x 24" x 3/4" thick HOT TOP		412
F	(1) 30" x 24" x 1/2" thick GRIDDLE PLATE		450
G	(2) 8" dia FRENCH PLATES (1) 18" x 24" x 3/4" thick GRIDDLE PLATE		430



Ri36S-AT
(6) INDUCTION TOPS
STANDARD OVEN BASE



R60S-ATC
(1) GRIDDLE PLATE
(1) HOT TOP
(2) FRENCH TOPS
STANDARD OVEN BASE

RANGE SERIES MODEL FORMULA		EXAMPLE	EXAMPLE
STEP 1	SELECT THE SIZE OF YOUR RANGE:	36"	30"
STEP 2	RANGE SERIES SELECTION: note Standard or Induction Tops	RI36 (Induction)	R30
STEP 3	OVEN TYPE SELECTION: Standard [S] or Convection [C]	C	C
STEP 4	OVEN CONTROL SELECTION: noting exclusions based on Unit Size	AT	AP
STEP 5	IDENTIFY UNIT COST:	\$32,480	\$14,576
STEP 6	RANGE TOP SELECTION:	E (only choice for Induction)	B (Hot Top/French Top)
STEP 7	VOLTAGE SELECTION: noting exclusions based on Induction or Controls	208V	480V
STEP 8	ADDITIONAL VOLTAGE COSTS (if applicable): such as Induction or 480V	\$0	\$601
STEP 9	DOCUMENT MODEL NUMBER: [Range Series][Oven Type] - [Oven Control][Range Top] - [Voltage]	[RI36] [C] - [AT] [E] - [208V] RI36C-ATE-208V	[R30] [C] - [AT] [B] - [480V] R30C-ATB-480V
STEP 10	TOTAL COST	\$32,480	\$15,177

36" RANGE TOP OPTIONS

Range Option	Description	Illustration	Ship Wt. [lb.]
A	(1) 24" x 24" x ½" thick GRIDDLE PLATE (2) 8" dia FRENCH TOP		495
B	(3) 12" x 24" x ¾" thick HOT TOPS		525
C	(2) 12" x 24" x ¾" thick HOT TOP (2) 8" dia FRENCH TOPS		525
D	(1) 36" x 24" x ½" thick GRIDDLE PLATE		500
INDUCTION - E	(6) 8" dia INDUCTION TOPS		485
E	(6) 8" dia FRENCH TOPS		485
F	(1) 12" x 24" x ¾" thick HOT TOP (4) 8" dia FRENCH TOPS		540

60" RANGE TOP OPTIONS

Range Option	Description	Illustration	Ship Wt. [lb.]
A	(5) 12" x 24" x ¾" thick HOT TOPS		1030
B	(4) 12" x 24" x ¾" thick HOT TOPS (2) 8" dia FRENCH TOPS		780
C	(1) 24" x 24" x ½" thick GRIDDLE PLATE (2) 12" x 24" x ¾" thick HOT TOPS (2) 8" dia FRENCH TOPS		920
D	(1) 36" x 24" x ½" thick GRIDDLE PLATE (1) 12" x 24" x ¾" thick HOT TOP (2) 8" dia FRENCH TOPS		735
E	(1) 48" x 24" x 1" thick GRIDDLE PLATE (1) 12" x 24" x ¾" thick HOT TOP		950
F	(1) 48" x 24" x 1" thick GRIDDLE PLATE (2) 8" dia FRENCH TOPS		910
G	(1) 60" x 24" x 1" thick GRIDDLE PLATE		1140
H	(10) 8" dia FRENCH TOPS		735
I	(1) 36" x 24" x ½" thick GRIDDLE PLATE (4) 8" dia FRENCH TOPS		1140
J	(1) 24" x 24" x ½" thick GRIDDLE PLATE (6) 8" dia FRENCH TOPS		735



R36C-ATF

CHEESEMELTERS



124CMW

LANG CHEESEMELTERS

- Versatile solution for finishing
- Compact with weight-of-the-plate triggered heating turns melter on/off
- Designed to fit in any kitchen with wall and countertop mounting options

All Lang Cheesemelter units ship as counter mount. The units come with the materials to convert the unit to a wall mount or pass-through unit

⚡ LANG UNIVERSAL ELECTRIC CHEESEMELTERS Counter, Wall Mount and Pass-Through Design



Model No.	Price F.O.B Smithville, TN	Volts ¹	Watts	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
124CMW	\$4,465	208 240	2,400	24.00	16.80	19.50	115	85
136CMW	\$5,617	208 240	3,600	36.00	16.80	19.50	135	85
148CMW	\$6,742	208 240	4,800	48.00	16.80	19.50	185	85

1 - Specify 208V, 240V or 230V service.

All units must be hard-wired at installation for 1-phase or 3- phase service

🔥 LANG UNIVERSAL GAS CHEESEMELTERS Counter and Wall Mount Design



Model No.	Price F.O.B Smithville, TN	BTU ¹	Width [in.]	Depth [in.]	Height ² [in.]	Ship Wt. [lb.]	Freight Class
236CMW	\$7,514	30,000	24.00	21.60	25.20	230	85

1 - Only available for Natural Gas

2 - Add 4 Inches for Leg Height, Counter Mount only

Lang Marine & Cruise Line

Lang has a long and distinguished reputation for equipping world-class U.S.A. manufactured galley equipment. Lang Marine equipment exteriors are built with 430 stainless steel to minimize corrosion from salt-air exposure. Cruise-Line equipment exteriors are built with 304 stainless steel and meet USPH standards.

Marine Ranges

Marine Fryers

Marine Griddles

Marine Convection Ovens

Marine Deck Ovens

Cruise-Line Broilers

Cruise-Line Salamanders

Cruise-Line Griddles

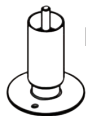
Cruise-Line Convection Ovens



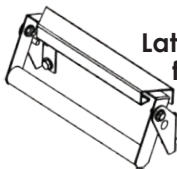
MARINE RANGES

LANG MARINE RANGES

USCG approved Lang Marine Ranges are built from 430-grade stainless steel and come with these standard features:



Flanged, bolt-down legs



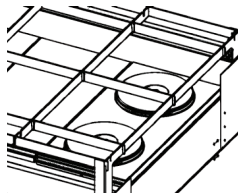
Latch mechanism for range doors



Locking tabs for drawers



Grab bar along range front rail



Sea Rail assembly for top cooking surfaces

NOTE: Range top and oven base ship SEPERATELY for hatchable installation and field assembly




30", 36", 60" RANGE SIZES



LANG ELECTRIC RANGES - MARINE





STANDARD OVEN BASE		CONVECTION OVEN BASE							
Series No.	Analog Controls: S-AT	Analog Controls: C-AT	Solid State Controls: C-AP	Voltage ¹	kW ¹	Width [in.]	Depth [in.]	Height [in.]	Freight Class
R30	\$15,320	-	\$17,188	208 240 440 480	19.8	30.2	29.0	35.0	85
R36	\$19,791	\$22,988	-		21.0	36.0	38.0	32.0	85
R60	\$35,317	-	-		37.0	60.0	35.2	32.0	85
1 - Specify 208V, 240V, 440V or 480V service. All ranges are factory wired for 3-phase service.									
30" and 36" ranges for 208 or 240V service may be wired 1 phase by the installer.									

RANGE MODEL NUMBER EXAMPLE:

[RANGE SERIES] [OVEN TYPE] - [CONTROL] [RANGE TOP OPTION] [MARINE] - [VOLTAGE]

36" Range

Convection Oven

Solid State Controls

(6) French Tops

Marine

480 V

[R36]

[C]

- [AP]

[E]

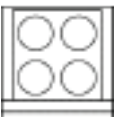





[M]

- [480 V]

FINAL MODEL NAME: R36C-APE-480V








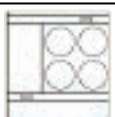
30" RANGE TOP OPTIONS

Range Top Option	Description	Illustration	Ship Wt. [lbs.]
A	(4) 8" dia FRENCH TOPS		412
B	(1) 12 x 24 x 3/4 thick HOT TOP (2) 8" dia FRENCH TOPS		412
C	(2) 12 x 24 x 3/4 thick HOT TOPS		436
D	(1) 18 x 24 x 3/4 thick GRIDDLE PLATE (2) 8" dia FRENCH TOPS		430
E	(1) 18 x 24 x 3/4 thick GRIDDLE PLATE (1) 12 x 24 x 3/4 thick HOT TOP		412
F	(1) 30 x 24 x 1/2 thick GRIDDLE PLATE		450



R30S-ATAM
30" RANGE
STANDARD OVEN BASE
ANALOG CONTROLS
(4) FRENCH TOPS

36" RANGE TOP OPTIONS

Range Top Option	Description	Illustration	Ship Wt. [lbs.]
A	(1) 24 x 24 x 1/2 thick GRIDDLE PLATE (2) 8" dia FRENCH TOPS		495
B	(3) 12 x 24 x 3/4 thick HOT TOPS		525
C	(2) 12 x 24 x 3/4 thick HOT TOPS (2) 8" dia FRENCH TOPS		525
D	(1) 36 x 24 x 1/2 thick GRIDDLE PLATE		500
E	(6) 8" dia FRENCH TOPS		485
F	(1) 12 x 24 x 3/4 thick HOT TOPS (4) 8" dia FRENCH TOPS		540

60" RANGE OPTIONS
on NEXT PAGE



MARINE RANGES

60" RANGE TOP OPTIONS

Range Top Option	Description	Illustration	Ship Wt. [lbs.]
A	(5) 12 x 24 x ¾ thick HOT TOPS		1030
B	(4) 12 x 24 x ¾ thick HOT TOPS (2) 8" dia FRENCH TOPS		780
C	(1) 24 x 24 x ½ thick GRIDDLE PLATE (2) 12 x 24 x ¾ thick HOT TOPS (2) 8" dia FRENCH TOPS		920
D	(1) 36 x 24 x ½ thick GRIDDLE PLATE (1) 12 x 24 x ¾ thick HOT TOP (2) 8" dia FRENCH TOPS		735
E	(1) 48 x 24 x 1 thick GRIDDLE PLATE (1) 12 x 24 x ¾ thick HOT TOP		950
F	(1) 48 x 24 x 1 thick GRIDDLE PLATE (2) 8" dia FRENCH TOPS		910
G	(1) 60 x 24 x 1 thick GRIDDLE PLATE		1140
H	(10) 8" dia FRENCH TOPS		735
I	(1) 36 x 24 x ½ thick GRIDDLE PLATE (4) 8" dia FRENCH TOPS		1140
J	(1) 24 x 24 x ½ thick GRIDDLE PLATE (6) 8" dia FRENCH TOPS		735



R60S-ATCM
60" RANGE
STANDARD OVEN BASE
ANALOG CONTROLS
(1) GRIDDLE PLATE
(2) HOT TOPS
(2) FRENCH TOPS

MARINE ADD-A-SECTION-RANGES



LANG ADD-A-SECTION ELECTRIC RANGES - MARINE



Series No.	Type: ATHM (2) 8" dia FRENCH TOPS	240v kW	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lbs.]	Freight Class
R12-ATHM	\$6,272	5.2	12.0	38.1	37.1	150	85

All Ranges factory wired for 3-phase service.



MARINE FRYERS

130FM
with 130F-BASE-M



LANG MARINE FRYER STANDARD FEATURES

- Full width grab bar
- Flanged, bolt-down legs
- Locking tab for door
- Dual high-limit thermostat
- Test switch under drop down door
- Shunt wiring and terminal block for connection to vessel safety devices



LANG MARINE ELECTRIC FRYERS

Model No.	Price F.O.B Smithville, TN	Description	208, 240, 440 or 480v kW	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lbs.]	Freight Class
130FM	\$8,751	Countertop Model Fryer	12.0	15.00	32.10	20.6	120	85
130F-BASE-M	\$3,037	Stainless Steel Cabinet Base	-	15.00	28.80	22.30	65	85
130F-SC	\$1,063	Stainless Steel smother cover	-	-	-	-	5	85
130TB	\$405	Basket, Half Size	-	-	-	-	5	85
130FB	\$508	Basket, Full Size	-	-	-	-	5	85
130F-LK4M	\$508	Legs, 4" adjustable flanged bolt-down, for fryer	-	-	-	-	5	85
150F-MN	\$15,057	50lb high capacity fryer, built to MilSpec S-F-695G, not UL Marine approved. SOLAS1 compliant	22.0	15.00	31.25	40.00	180	85

1 - SOLAS. Lang fryers utilize a primary regulating thermostat, a primary high limit thermostat and a secondary high limit thermostat. Upon failure of either of the two high limit thermostats an audible alarm will sound.

MARINE GRIDDLES



LANG MARINE GRIDDLE STANDARD FEATURES

- Full width grab bar
- Flanged, bolt-down legs
- Locking tab for grease door



LANG ELECTRIC DROP-IN GRIDDLES - MARINE MILITARY SPEC, TYPE 3

3/4" thick Griddle Plate with Mechanical Thermostats

Series No.	Price F.O.B Smithville, TN	440 or 480v kW ²	Griddle Plate Depth [in.]	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lbs.]	Freight Class
136TDIG	\$13,016	18.0	24	36.8	28.50	11.10	345	85
148TDIG	\$15,343	24.0	24	48.8	28.50	11.10	450	85
172TDIG	\$22,091	36.0	24	72.1	28.50	11.10	700	85

Note - 72" Griddles require two (2) electrical connections



MARINE DROP-IN GRIDDLES



136TDIG



LANG ELECTRIC DROP-IN GRIDDLES - MARINE MILITARY SPEC, TYPE 3



3/4" thick Griddle Plate with Mechanical Thermostats

Series No.	Price F.O.B Smithville, TN	440 or 480v kW ²	Griddle Plate Depth [in.]	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lbs.]	Freight Class
136TDIG	\$13,016	18.0	24	36.8	28.50	11.10	345	85
148TDIG	\$15,343	24.0	24	48.8	28.50	11.10	450	85
172TDIG	\$22,091	36.0	24	72.1	28.50	11.10	700	85

Note - 72" Griddles require two (2) electrical connections

MARINE CONVECTION OVENS



ECOF-AP2M

ECOF/ECOD FULL-SIZE CONVECTION OVEN STANDARD FEATURES

- All 430 stainless steel exterior
- Door Latch
- USCG approved
- Optional flanged bolt-down legs

ECOH HALF-SIZE CONVECTION OVEN STANDARD FEATURES

- All 430 stainless steel exterior
- Flanged bolt-down legs
- Door latch
- USCG approved



ECOH-APM



LANG FULL-SIZE ELECTRIC CONVECTION OVENS - MARINE SOLID STATE TEMPERATURE CONTROLS



Series No.	Oven Type: AP	480V kW	Width [in.]	Depth [in.]	Height ¹ [in.]	Ship Wt. [lbs.]	Freight Class
ECOF (single stacked)	\$17,281	11.7	40.0	38.8	54.9	665	70
ECOF (double stacked)	\$34,561	23.3	40.0	38.8	60.9	1,170	70

1 - Height includes legs

Only available in 480V



MARINE CONVECTION OVENS



LANG HALF-SIZE ELECTRIC CONVECTION OVENS - MARINE

SOLID STATE TEMPERATURE CONTROLS



Model No.	Price F.O.B. Smithville, TN	208, 240 or 480v kW	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lbs.]	Freight Class
ECOH-APM	\$11,972	7.8	30.2	25.3	29.3	225	70

1 - Specify 240V or 480V service



LANG FULL-SIZE ELECTRIC CONVECTION OVENS - MARINE

ANALOG CONTROLS



Series No.	Oven Type: AT	440 or 480V kW ²	Width [in.]	Depth [in.]	Height ¹ [in.]	Ship Wt. [lbs.]	Freight Class
ECOF	\$19,045	11.5	38.0	40.0	52.0	385	70
ECOF (double stacked)	\$38,089	23.0	38.0	40.0	58.5	780	70

1 - Height includes legs 2 - Specify 440V or 480V service.



LANG BAKERS DEPTH FULL-SIZE ELECTRIC CONVECTION OVENS - MARINE

ANALOG CONTROLS



Series No.	Oven Type: AT	208 or 440v kW ²	Width [in.]	Depth [in.]	Height ¹ [in.]	Ship Wt. [lbs.]	Freight Class
ECOD	\$20,461	11.5	38.0	45.2	52.0	430	70
ECOD (double stacked)	\$40,921	23.0	38.0	45.2	58.5	870	70

1 - Height includes legs 2 - Specify 208V or 480V service.

CONVECTION OVEN MODEL NUMBER EXAMPLE:

[SERIES NO.] - [OVEN TYPE] [NO. OF DECKS] [MARINE]

[ECOF] - [ANALOG = AT] [SINGLE = 1] [M]

FINAL MODEL NAME: ECOF-AT1M



MARINE DECK OVENS

LANG MARINE DECK OVEN STANDARD FEATURES

- Narrow 36" width reduces hood space requirements
- Solid, insulated, energy saving door
- 60-minute timer with buzzer
- 100°F to 450°F operating range



DO54B3M



DO362M



LANG ELECTRIC DECK OVENS - MARINE

ANALOG CONTROLS



Series No.	Price F.O.B. Smithville, TN	208, 240, 440 or 480V kW ²	Width [in.]	Depth [in.]	Height ¹ [in.]	Ship Wt. [lbs.]	Freight Class
36" - ONE PAN - 12" OPENING							
DO361M (single stacked)	\$11,070	6.0	36.0	34.0	49.0	325	70
DO362M (single stacked)	\$22,141	12.0	36.0	34.0	60.0	575	70
DO363M (triple stacked)	\$33,211	18.0	36.0	34.0	72.0	840	70
54" - TWO PAN - BAKE - 8" OPENING							
DO54B1M	\$14,413	6.0	54.0	36.0	47.0	430	70
DO54B2M (double stacked)	\$28,826	12.0	54.0	36.0	56.0	785	70
DO54B3M (triple stacked)	\$43,238	18.0	54.0	36.0	66.0	1,165	70
54" - TWO PAN - ROAST - 12" OPENING							
DO54R1M	\$14,413	6.0	54.0	36.0	51.0	455	70
DO54R2M (double stacked)	\$28,826	12.0	54.0	36.0	64.0	835	70
DO54R3M (triple stacked)	\$43,238	18.0	54.0	36.0	78.0	1,240	70
1 - Height includes legs							
2 - Specify 208V, 240V, 440V or 480V service.							



CRUISE LINE BROILERS

LANG CRUISE LINE BROILER STANDARD FEATURES

- All 304 18-8 Stainless Steel exterior construction to Cruise Line standards
- Seams are continuously welded, ground and polished
- Watertight control panel
- Flanged bolt-down legs
- Each broiler has tubular incoloy sheathed heating elements with (2) front-and-rear HI-LO switches.
- Grounded ("earthed") and wire coded to CE standards. All removable components are individually grounded.



CLB36C-2



⚡ LANG ELECTRIC UPRIGHT BROILERS - CRUISE LINE

Series No.	Price F.O.B Smithville, TN	Description	Voltage 3-ph	kW	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lbs.]	Freight Class
CLB36-1	\$25,660	Single Broiler On Legs	440	12.0	36.0	34.0	27.0	330	70
CLB36C-2	\$49,107	Double Broiler with Open Cabinet Base	440	24.0	36.0	34.0	71.5	850	70

CRUISE LINE SALAMANDER

LANG CRUISE LINE BROILER STANDARD FEATURES

- All 304 18-8 Stainless Steel exterior construction to Cruise Line standards
- Seams are continuously welded, ground and polished
- Watertight control panel
- Flanged bolt-down legs
- High power tubular incoloy sheathed heating elements with control switch.



⚡ LANG ELECTRIC SALAMANDER BROILER - CRUISE LINE



Series No.	Price F.O.B Smithville, TN	Voltage 3-ph	kW	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lbs.]	Freight Class
CLS36	\$22,590	440	12.0	36.0	34.0	23.0	310	70



CRUISE LINE GRIDDLES

LANG CRUISE LINE GRIDDLE STANDARD FEATURES

- 1" thick highly-polished griddle plate is fully top and bottom sealed
- All type 304 stainless steel construction
- Seams are continuously welded, ground, and polished
- USPH fasteners used throughout



OPTIONAL FEATURES

- Custom grooving in 12" increments
 - Contact or radiant Clamshell Hoods
- Contact factory for details/pricing



LANG ELECTRIC EMBEDDED SNAP-ACTION GRIDDLES - CRUISE LINE



Series No.	Price F.O.B Smithville, TN	Voltage 3-ph	kW	Griddle Plate Depth [in.]	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lbs.]	Freight Class
CLG36	\$16,451	440	18.0	23	36.0	30.20	19.00	410	85
CLG48	\$21,361	440	24.0	23	48.0	30.20	19.00	525	85

CRUISE LINE CONVECTION OVENS

LANG CRUISE LINE CONVECTION OVEN STANDARD FEATURES

- All type 304 18-8 stainless steel construction
- Seams are continuously welded, ground, and polished
- Grounded (earthed) and wire coded to CE standards
- All removable components are individually grounded
- Watertight control panel



LANG FULL-SIZE ELECTRIC CONVECTION OVENS - CRUISE LINE



SOLID STATE TEMPERATURE CONTROLS



Series No.	Oven Type: AT	Voltage ¹	kW	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lbs.]	Freight Class
CLCO		440 480	11.7	40.0	38.8	54.9	665	70
CLCO (double stacked)		440 480	23.3	40.0	0.0	60.9	1,170	70

LIMITED EQUIPMENT WARRANTY

Lang Manufacturing warrants to the original purchaser of new Lang products to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by Lang and upon proper installation and start-up in accordance with the instructions supplied with each Lang unit. Lang's obligation under this warranty is limited to a period of one [1] year from the date of original installation, or eighteen [18] months from original purchase date, whichever occurs first. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at Lang's discretion have the parts replaced or repaired by Lang or a Lang-authorized service agency.

THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS

Repairs performed under this warranty are to be performed by a Lang authorized service agency. Lang will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest Lang-authorized service agency must be used. Lang will be responsible for normal labor charges incurred in the repair or replacement of a warranted product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details. It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery. No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

CONTACT

Should you require any assistance regarding the operation or maintenance of any Lang Manufacturing; phone, email or fax our service department. In all correspondence provide the model number and serial number of the unit needing service; include the voltage or gas type.

Normal Business Hours: 8:00 a.m. to 4:30 p.m. Central

Telephone: 800-264-7827 Tech Service Option 2

Email: TechService@partstown.com

www.LangWorld.com

PRODUCTS	PARTS	LABOR
Lang Chef Series™ convection ovens	2 years	2 years
Lang Strato Series™ convection ovens	2 years	2 years
Lang convection oven doors (excluding hardware)	lifetime	2 years
Lang griddles and charbroilers	2 years	2 years
Chrome griddle surfaces [against peeling]	5 years	
Cast iron grates, burners and burner shields	180 days	
Original Lang parts sold to repair Lang equipment	90 days	
Service First	1 year	

WARRANTY EXCLUSIONS**THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.**

Lang's sole obligation under this warranty is limited to either repair or replacement parts, subject to the additional limitations detailed below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual, including incorrect gas or electrical connection. Lang is not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable and consumable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.
- Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any economic loss of business or profits.
- Non-OEM parts. Use of non-OEM parts without Lang's approval will void the warranty.
- Components that should be replaced when damaged or worn, but have been field-repaired instead [e.g. field-welded fry pots]
- Units exceeding one [1] year from original installation date, or more than eighteen [18] months from original purchase date, whichever comes first.

ADDITIONAL WARRANTIES

- Specific/chain-specific equipment may have additional and/or extended warranties.

The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.





Star Holdings Group (Star, Lang, Wells, Toastmaster & MagiKitch'n)

Minimum Advertised Price & Minimum Resale Internet Cart

MINIMUM ADVERTISED PRICE (MAP) POLICY

The Star Holdings Group (Star Holdings) is committed to supporting our Authorized Dealers (resellers selling Star Holdings products in or into the United States & Canada) by continuing to provide high-quality, premium products for the foodservice industry while maintaining its brand equity and integrity. This MAP Policy applies to ANY and ALL means of Advertised Pricing for all Brands within the Star Holdings Group. Advertising at a price below MAP will be considered a violation of this Policy. This MAP Policy will apply to any activity which Star Holdings determines, in its sole and absolute discretion, is designed or intended to circumvent the intent of this MAP Policy.

- MAP Policy – MAP Policy pricing is the Current List Price less 45%. At a minimum, MAP must be rounded-up to the nearest whole number. Products in our Cornerstone program has specific MAP pricing – see current Cornerstone program for pricing.
- If a Dealer offers or combines (e.g. “bundling”) one or more products from a single or multiple Star Holdings brands in an advertisement, the aggregate price for all Star Holdings products offered for sale in combination may not be lower than the cumulative MAP for each of the products when sold separately.
- At the Dealer’s sole expense, the Dealer may offer or combine free accessories with products (i.e. casters, warranty, freight).

The MAP Policy applies to any advertisements of Star Holdings products and designs in any and all media, including but not limited to, print advertising (e.g. magazines, catalogs, newspapers, posters, flyers and direct mail), e-mail and facsimile advertising (e.g. broadcast campaigns, flyers, coupons and similar inserts), internet or similar electronic media (e.g. Amazon, eBay, Google), Dealer websites, internet banner ads, social media blasts, search engine advertising and all other types of digital signage.

All internet advertised prices must show the product's "MAP" price or higher. Any communications stating or implying that a price below MAP may be found elsewhere on the site, that is initiated by the Dealer, would constitute advertising and would be deemed a violation of this MAP Policy. Dealers may not make any statements, displays, or communications that indicate, state, imply, or suggest that a lower price may be found at the online check out, including but not limited to: "Call for Pricing", "Chat for Pricing", "Text for Pricing", "Click for Pricing", "Email for Pricing", "Add to Cart for Pricing", "Mouse Over for Pricing", "Log In for Pricing", strike-through the price, or any of the like. This includes "shopping cart price", "chat box price" and "emailed price" that appear on the internet in any format on any Dealer's public internet website or public internet-based account, including internet search engine shopping feeds, are all subject to the Star Holdings Group MAP Policy. Website features such as automated “bounce-back” pricing emails, pre-formatted email responses, forms, automatic price display, loyalty and reward point systems and other similar features are considered “advertising” under this MAP Policy. Under this MAP Policy, Star Holdings prohibits the use of split-screen, side-by-side advertising, or pop-ups to advertise a similar product of any other brand. Star Holdings prohibits any Dealer from redirecting (automatically, inadvertently or otherwise) a Star Holdings customer who is in search of a Star Holdings product or item number to any other brand.

No Dealer may advertise a Star Holdings product at a price in violation of this MAP Policy on any third-party platform such as Amazon, eBay, Google or any like platforms in which it may operate as a vendor or have a re-distributor operate on its behalf. No Dealer may advertise a price in violation of this MAP Policy in an effort to match or beat a competitor’s price.

From time to time, Star Holdings may discontinue certain products or engage in promotions with respect to certain products. In such events, Star Holdings reserves the right to modify or suspend the MAP Policy with respect to the affected products at its sole discretion. Such changes shall apply equally to all Star Holdings Dealers.

MINIMUM RESALE INTERNET CART PRICE (M.R.I.C.P.) POLICY

The Minimum Resale Internet Cart Price (MRICP) applies to the final internet check out prices (e.g. shopping cart prices, chat box prices, emailed prices, and prices on the internet website or search engines) of all Star Holdings products. Star Holdings requires that when Dealers sell select products (listed below) through internet sales that these products are subject to MRICP and are sold at a price no more than a 52% discount rounded down to the whole number off the current List Price.

This Policy does not affect or restrict the final sales price that is communicated at a Dealer's place of business, including contract negotiations, or negotiations in the field. This MRICP Policy will apply to any activity which Star Holdings determines, in its sole and absolute discretion, is designed or intended to circumvent the intent of this MRICP Policy.

The M.R.I.C.P. policy applies to the following Brands and Brand product segments:

Brands in their Entirety

Lang
MagiKitch'n

Star Categories

Ultramax (800-Series Products)

ProMax Panini's
(PST, PGT, PSC, PGC-Series Products)

Wells Categories

Ventless Hoods

Dry Wells (MDW models)
Cold Wells



TRADEMARKS AND CORPORATE LOGO (ALL REGISTERED INFORMATION)

The Companies grant the Authorized Dealer limited permission to use the brands, trademarks, tradenames, corporate logos, product images and product content in a positive manner. Dealers may use the Star Holdings Group brand logos to designate the source of Products or to describe the Dealer's relationship with the Brand(s) in a positive manner. Dealer's use of the Star Holdings Group's brands, trademarks and corporate logos must comply with the usage guidelines. Dealers may not register, purchase, directly or indirectly use or control the Star Holdings Group domain names (including all levels of domain names and sub-domain names anywhere in the computer address) containing the Brand(s) trade names, logos, trademarks, or anything similar ("Infringing Domains"). Any misuse or redirection will be prosecuted. We reserve the right to restrict or prosecute misused or misleading use of owned brands, trademarks or trade names.

POLICY VIOLATIONS

These Policies will be strictly and uniformly enforced. As these MAP and MRICP Policies are being unilaterally adopted by Star Holdings, no assurance of compliance will be needed from any dealer or reseller.

Star Holdings, or its agent(s), will monitor the dealer network to ensure compliance with the MAP and MRICP Policies. Failure to cooperate by any Dealer with Star Holdings' investigation of MAP and MRICP Policy violations will be considered an additional violation of the MAP and MRICP Policies.

Failure to meet the terms and conditions of the MAP and MRICP Policies will result in full, unconditional enforcement of the penalties described below. The event of a violation will be determined solely by Star Holdings.

Dealer will be subject to penalties (over a 12-month period) up to and including but not limited to:

- **1st violation:** Star Holdings at a minimum will issue an email communication to the non-compliant dealer requesting their compliance to the MAP and MRICP Policies. Failure to comply within 48 hours (2 business days) will be considered a 2nd violation.
- **2nd violation:** Star Holdings at a minimum will issue an email notification to the non-compliant dealer requesting their compliance to the MAP and MRICP Policies and will hold all shipments until all violations are resolved. Failure to comply within 48 hours (2 business days) will be considered a 3rd violation.
- **3rd violation:** Star Holdings at a minimum will issue an email notification to the non-compliant dealer requesting their compliance to the MAP and MRICP Policies and will result in (a) dealer's net pricing being increased to a price that is 50% off of Star Holdings' then current published List Price and (b) any available rebates, marketing incentives, or programs (accrued or due in total) will be forfeited. Failure to comply within 48 hours (2 business days) will be considered a 4th and final violation. Reinstatement of preferred pricing and applicable incentives or rebates may be re-evaluated by Star Holdings in its sole discretion after 30 days.
- **4th and final violation:** Star Holdings at a minimum will issue an email notification to the non-compliant dealer informing them of the a) indefinite suspension of their account and b) permission to use Group brand trademarks, trade names, corporate logos, product images and product content will be indefinitely revoked.

DEALER ACCOUNTABILITY

In the case of a MAP or MRICP violation by a reseller who does not have an authorized relationship with Star Holdings and instead purchases Star Holdings products from an authorized Dealer or any other reseller (i.e., dealer-to-dealer sale), Star Holdings will pursue enforcement actions against the authorized Dealer as provided above in these Policies.

OTHER PROVISIONS

These Policies are managed by the MAP/MRICP Policy Administrator for Star Holdings. Only the MAP/MRICP Policy Administrator and Group Vice President of Sales and Marketing may provide direction to Dealers concerning compliance with the MAP and MRICP Policies. And ONLY the Group Vice President of Sales and Marketing may authorize exceptions to the Policies. No other individuals, including any employee or representative of Star Holdings, may provide such direction or authorizations regarding these Policies to any Dealer. It is the Dealer's sole responsibility to remain aware of any changes to the Star Holdings MAP and MRICP Policies.

The terms of the MAP and MRICP Policies are confidential and are not to be disclosed to other parties. Star Holdings has adopted the MAP and MRICP Policies unilaterally in furtherance of its independent business strategy and reserves, at its sole discretion, the right to change the Policies and to interpret, enforce and otherwise handle all questions and issues related to the Policies.

Information

FOR AUTHORIZED DEALERS - TERMS are net 30, with approved credit.
Products are shipped FOB Smithville, Tennessee.

RETURNS - Prior authorization must be received in order to return merchandise. Credit will be issued for returned product less restock. Returns are subject to a 35% restocking charge. All authorized returns will be paid by credit memo. Refurbishing, if necessary, will be an additional charge and will be deducted from any credit that may be allowed. Items not stocked, specially configured or built to order do not qualify for return. Any specials that are authorized for return, may be subject for a fee beyond the standard restocking fee. Returns must be received at the assigned return address within thirty (30) days from authorization date. Star-Holman-Toastmaster reserves the right to refuse or charge a 45% restocking fee on equipment returned without prior authorization.

*Custom options are non-refundable, non returnable items.

TITLE passes to the consignee when merchandise is accepted by the carrier, and thereafter travels at the risk of the purchaser. FOB Factory.

SUBSTITUTIONS in material or design will be made as needed, and may be done without notification when necessary.

PLEASE SPECIFY (a) finish, (b) type of gas, (c) BTU content, (d) altitude (where applicable), or (e) voltage, (f) phase and (g) cycle when ordering.

PRICES Please contact the factory or one of its export agents for quotations on merchandise to be shipped into other areas. All prices are in U.S. dollars. All prices are subject to change without prior notice.

START UP This is the initial uncrating and set up of the equipment which is not covered under the Star warranty. This will include piping, electrical and gas connections. This also includes the first "turn on and check" of any gas or electric equipment.



To learn more about our wide array
of Commercial Kitchen Equipment,
or for a complete listing of
Sales Representative
& Service Agencies,
visit us at

LangWorld.com

Lang
265 Hobson Street
Smithville, Tennessee 37166

CUSTOMER SERVICE

phone: 800-264-7827 option 1

email: orders@star-mfg.com

TECHNICAL SERVICE

phone: 800-264-7827 option 2

email: techservice@partstown.com



Convection Ovens • MicroBakery

Griddles • Clamshell 2-Sided Cooking Solutions

Charbroilers • Ranges • Cheesemelters



Marine Ranges • Marine Fryers • Marine Griddles

Marine Convection Ovens • Marine Deck Ovens

Cruise Line Broilers • Cruise Line Salamander

Cruise Line Griddles • Cruise Line Convection Ovens

