



Item No. _____

Project _____

Quantity _____

ChefSeries™ Gas, Counter Model Griddles Model: [224,236,248,260,272][ZT/ZTC]



Model 248ZT Shown with optional CSE12AG flare reduction shield

SIZING AND PERFORMANCE GUIDE

| Model | Unit Width | Surface Area | Burners | BTU Input* |
|--------------------------------|------------|--------------|---------|------------|
| <input type="checkbox"/> 224ZT | 24" | 552 sq. in. | 2 | 54,000 |
| <input type="checkbox"/> 236ZT | 36" | 828 sq. in. | 3 | 81,000 |
| <input type="checkbox"/> 248ZT | 48" | 1104 sq. in. | 4 | 108,000 |
| <input type="checkbox"/> 260ZT | 60" | 1380 sq. in. | 5 | 135,000 |
| <input type="checkbox"/> 272ZT | 72" | 1656 sq. in. | 6 | 162,000 |

* For both natural and propane gas

SHORT/BID SPECIFICATION

Griddle shall be a **LANG Manufacturing Model** __ [specify width: **24", 36", 48", 60" or 72"**]__ with: ACCU-TEMP Snap-action Thermostat Controls [**ZT**], ACCU-TEMP Snap-action Thermostat Controls with chrome plate [**ZTC**], gas heated aluminized burner system, with bottom baffles and direct spark electronic ignition; 1" thick polished cooking surface; 5-1/2" high side and back splash and full front 1" deep x 3-1/2" wide grease trough; double wall base construction; and all the features listed and the options/ accessories checked:

STANDARD PRODUCT WARRANTY

- Three year parts & labor
- 5 year guarantee on chrome plated surfaces when ordered

CONSTRUCTION FEATURES

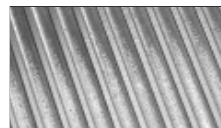
- 1" thick precision machined, polished steel cooking surface
- Continuously bottom welded 5-1/2" high rear & side splash shields
- Full front 3-1/2" wide X 1" deep stainless steel grease trough with...
- One or two [48", 60" & 72" models] drops provided to one or two grease drawers
- Double wall base construction
- Aluminized burner system spaced every 12"
- Heat shield provided below burners
- 4" adjustable legs provided [Stand option available]

PERFORMANCE FEATURES

- Thick griddle plate reduces hot & cold spots and retains heat
- Highly polished surface and continuously welded splash and grease trough speed cleanup
- Electronic spark ignition, double wall construction and heats shields increase operating efficiency
- Double wall construction and heat shells reduce side, back and bottom clearances

CONTROL PACKAGE

- ACCU-TEMP™ Thermostat Controls [-T]**
 - Snap-action thermostats
 - Independent temperature control every 12"
 - Electronic ignition, griddle-ON switch
 - 200° and 550°F temperature control range



FOCUS OPTION

Custom Grooving [Specified in 12" increments, from left to right. 24" maximum, from either side.]



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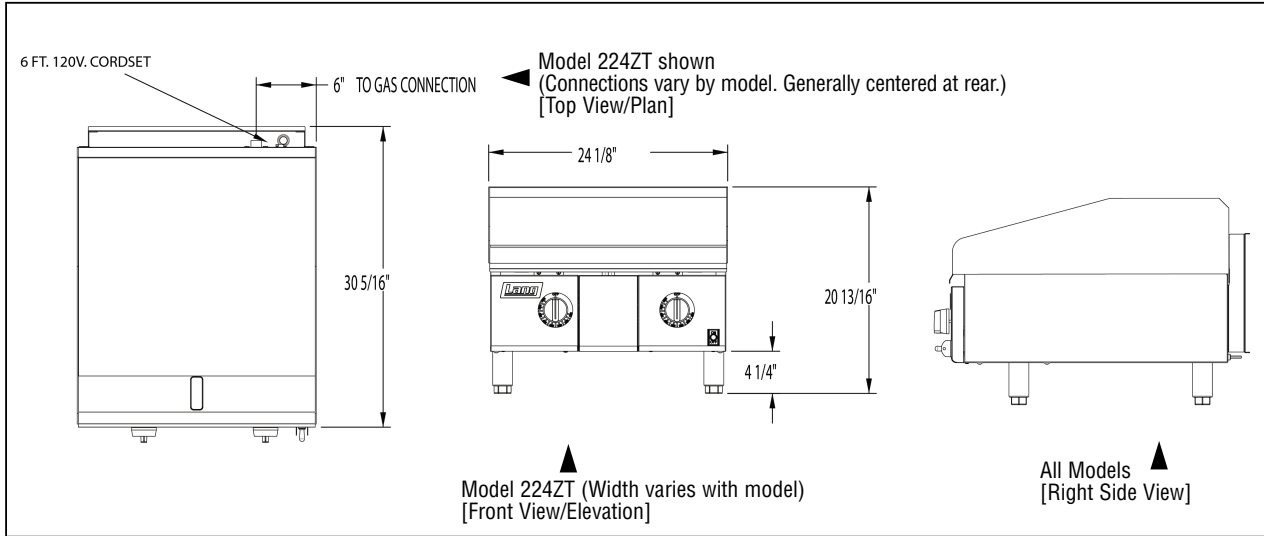
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INSTALLATION REQUIREMENTS

- ⓐ Specify: natural gas or propane gas: via 3/4" NPT connection
- Gas pressure regulator provided
- Specify elevation if project is over 2000 feet.
- ⓔ 115V, 1-Phase, 50/60 Hz, 2-AMP electrical connection
- Cord & plug is provided
- Installation under approved vent hood required.
[All connections from rear. See below for location and delivery requirements]

OPTIONS & ACCESSORIES

- Custom Grooving [Specified in 12" increments, from left to right. 24" maximum, from either side.]
- Stainless steel tubular-leg stand with adjustable feet
- Stainless steel tubular-leg stand with casters & shelf
- Clamshell™ two sided cooking
- Chrome plated griddle surface



| Model | Height x Width x Depth (Not including legs) | Clearance from combustible surface | Weight | | Freight Class |
|-------|--|---------------------------------------|--------------------|--------------------|------------------|
| | | | Actual | Shipping | |
| 224ZT | 16.5" x 24.0" x 30.3125" 420mm x 610mm x 770mm | Sides: 4" Back: 4" Bottom: 4" | 333 lbs. 151 kg | 370 lbs. 168 kg | 65 |
| 236ZT | 16.5" x 36.0" x 30.3125" 420mm x 914mm x 770mm | | 448 lbs. 204 kg | 500 lbs. 227 kg | 65 |
| 248ZT | 16.5" x 48.0" x 30.3125" 420mm x 1219mm x 770mm | | 578 lbs. 263 kg | 650 lbs. 295 kg | 65 |
| 260ZT | 16.5" x 60" x 30.3125" 420mm x 1524mm x 770mm | | 701 lbs. 319 kg | 780 lbs. 355 kg | 65 |
| 272ZT | 16.5" x 72.0" x 30.3125" 420mm x 1830mm x 770mm | | 809 lbs. 368 kg | 920 lbs. 418 kg | 65 |

| Model | ⓔ Electrical Requirements | | | | ⓐ Gas Requirements (3/4" NPT) |
|-------|---------------------------|----------|-------|-----------|----------------------------------|
| | Voltage | Total kW | Phase | Amps/Line | |
| 224ZT | 115V/60Hz | 0.5 | 1 | 2.0 | 54,000 BTU/hr |
| 236ZT | | | | | 81,000 BTU/hr |
| 248ZT | | | | | 108,000 BTU/hr |
| 260ZT | | | | | 135,000 BTU/hr |
| 272ZT | | | | | 162,000 BTU/hr |

CAD SYMBOLS & PRICING



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



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