



Item No. \_\_\_\_\_  
 Project \_\_\_\_\_  
 Quantity \_\_\_\_\_

**Electric, Half-Size Convection Oven**

**Model: ECOH-[AP/PT]**



Model ECOH-AP shown, with optional 28" stand.

**PAN CAPACITY GUIDE**

Pan Type	Rack Positions	Optimum
13" X 18" Half-Sheet	9	5
12" X 20" Hotel*	-	5

\* 2-1/2" deep pans

**SHORT/BID SPECIFICATION**

Convection Oven shall be a **LANG Manufacturing Model ECOH-**\_\_\_\_ with [AP=Accu-Plus, PT=Platinum] Control Package, an 7.8-kW electric heated 5-pan half-size unit, with: heavy duty door; all stainless steel exterior and interior cooking compartment; powerful side mounted blower with two speed motor and pulse control; and five pan racks standard; plus a "lifetime" warranty on the door mechanism. Includes all the features listed and options/accessories checked:

**STANDARD PRODUCT WARRANTY**

- Three year, parts & labor
- *LIFETIME* warranty on doors

**CONSTRUCTION FEATURES**

- Heavy duty 430 Series stainless steel exterior, with attractive No. 4 finish
- Fully enclosed oven back
- Cooking compartment is 430 Series stainless steel
- 2" insulation on six sides of cooking compartment
- Heavy duty compartment door, with large double pane tempered glass window
- Powerful blower centered on side of compartment
- Chrome steel 9-position pan slides with five chrome plated wire racks provided

**PERFORMANCE FEATURES**

- 150 to 450°F operating temperature range
- Solid state temperature control accurate to ± 4°F
- Two speed fan with fan pulse capability
- Door interlock switch cuts power to fan
- Choice of three different control packages [See below]

**CONTROL PACKAGE** [Specify One]

- Accu-Plus Controls [-AP]**
  - Simple knob-set time and temperature controls
  - 1-hour timer with non-stop buzzer
  - Pulse-fan switch
  - HIGH-LOW speed fan switch
  - Power-ON switch
- Platinum Controls [-PT]**
  - Solid state, icon driven, one-touch programmable controls
  - Up to 99 product programs, with multiple baking tiers
  - Time, temperature, heat loss and adjustable shelf compensation
  - Cook-n-Hold programming
  - 2-speed fan & variable-rate pulse-fan control
  - PC link programming
  - Power-ON switch



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# Electric, Half-Size Convection Oven

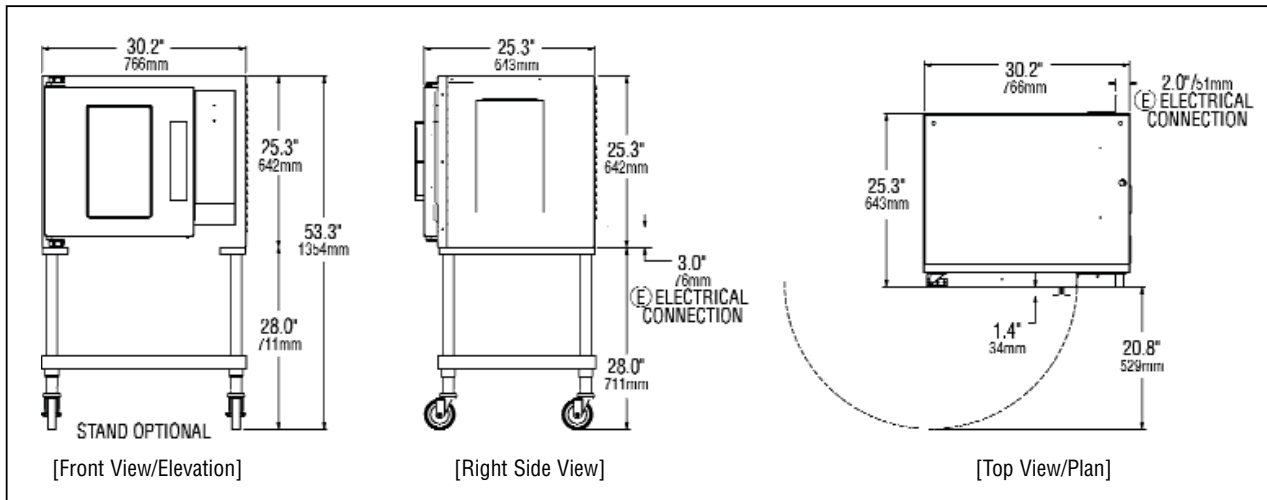
# Model: ECOH-[AP/PT]

## INSTALLATION REQUIREMENTS

- (E) Single 208V/240V, 1- or 3-Phase; or optional 480V, 3-phase electrical connection
- Installation under approved vent hood may be required. Consult local codes. [Power connection from rear. See below]

## OPTIONS & ACCESSORIES

- 480 Volt, 3-phase model
- 8' Power Cord Kit with NEMA L15-30P plug
- 4" legs with adjustable bullet feet
- 28" stainless steel tubular leg stand with bullet feet
- 28" stainless steel tubular leg stands with pan slides & bullet feet
- 28" stainless steel tubular leg stands with casters
- 28" stainless steel tubular leg stands with pan slides & casters
- 16" stainless steel tubular leg stand with bullet feet for stacked EHS units
- 16" stainless steel tubular leg stands with casters for stacked EHS units
- Factory recipe programming [Platinum/-PT models only]
- Reversible door [hinged left or right]
- Extra wire pan racks [5 provided as std.]



Model	Height x Width x Depth (without optional stand)	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
ECOH-[AP/PT]	25.3" x 30.2" x 25.3" 642mm x 766mm x 643mm	Sides: 6" (153mm) Back: 6" (153mm) Floor: 6" (153mm)	185 lbs. 84 kg	225 lbs. 102 kg	85

Model	(E) Electrical Requirements			
	Voltage	Total kW	Phase	Amps/Line
ECOH-[AP/PT]	208V/60Hz	7.8	1	37.5
	240V/60Hz	7.8	1	32.5
	208V/60Hz	7.8	3	22.1
	240V/60Hz	7.8	3	19.1
	480V/60Hz	7.8	3	9.6

## CAD SYMBOLS & PRICING



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



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LANG MANUFACTURING • 10 SUNNEN DR. ST. LOUIS, MO 63143  
Phone: 314-678-6315 • FAX: 314-781-3636 • www.langworld.com