



Item No. _____

Project _____

Quantity _____

Electric, Full-Size, Stacked/ChefSeries™ Convection Ovens

Model: ECSF-[ES/EZ]2



Model ECSF-ES2 shown

PAN CAPACITY GUIDE [Per Oven/Total]

Pan Type	Rack Positions	Optimum
18" X 26" Full-Sheet	12/24 (w/extra pan racks)	6/12
12" X 20" Hotel*	12/24 (two pans per rack)	6/12

* 2-1/2" deep pans

SHORT/BID SPECIFICATION

Convection Ovens shall be **LANG Manufacturing Model ECSF-ES2 ChefSeries** with [-ES = EnviroStar™; -EZ = EnviroZone™] Control Package, two factory stacked electric heated 6-pan full-size units, each with steam injection and simultaneous-opening heavy duty doors, with cool-touch handle; stainless steel exterior and porcelainized steel cooking compartment; powerful rear mounted two-speed fan, compartment lights and six pan racks per compartment standard; plus all the features listed and options/accessories checked:

STANDARD PRODUCT WARRANTY

- Five 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 porcelainized steel, standard
- Heavy duty, simultaneously-opening compartment doors, with extra-large double pane tempered glass windows
- Powerful fan centered in back of compartment
- Compartment lighting standard
- Chrome steel 12-position pan slides with six chrome plated wire racks provided per oven
- 6" adjustable legs [standard] or optional 6" heavy duty casters

PERFORMANCE FEATURES

- Up to 525°F operating temperature range
- Six full sheet pan capacity, set every-other-rack position
- Steam injection is standard
- Easy-clean-porcelain oven interior
- Cool-touch door handle
- Two-speed fan
- Door interlock switch cuts power to fan & elements
- Back up control, standard

CONTROL PACKAGE

- EnviroStar™ Control [ES]**
 - Soft-Touch knob controls
 - Knob-set temperature in 25 degree increments, with LED indicators
 - Knob-set timer with large LED countdown display
 - Both Fahrenheit [°F] and Celsius [°C] on same label
 - 1-Shot & Pulse Steam touch pads
 - Pulse Steam: Interval between 1-second pulses is adjustable from 1 to 180 minutes.
 - Cook/Hold touch pad [150°F automatic setback]
 - HIGH-LOW speed fan touch pad
 - Power-ON touch pad [activates compartment lighting]
- EnviroZone™ Control [EZ]**
 - 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/Hold programming
 - 2-speed fan & variable-rate pulse-fan control
 - PC link programming
 - Modem [option]
 - HIGH-LOW speed fan touch pad
 - Power-ON and inspection light touch pads

SEE PAGE 3 FOR SPECS ON THE WELLS WVC-46 VENTLESS CANOPY HOOD



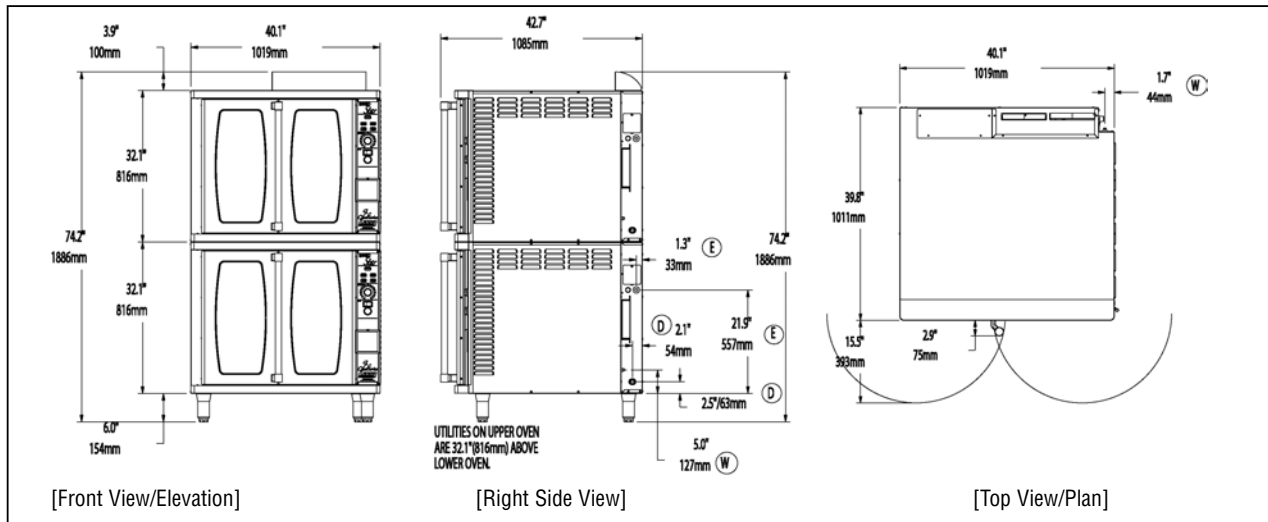
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INSTALLATION REQUIREMENTS

- (E) Two electric connections for: 208V/240V, 1- or 3-Phase; or optional 480V, 3-phase electrical connections
- (W) Two 3/8" NPT cold water connection [For steam injection]
- (D) Two 3/4" NPT for drain recommended
- Installation under approved vent hood required. Contact local codes. [Power connection from right rear. See below]

OPTIONS & ACCESSORIES [Each Oven, Except*]

- 480V, 3-phase model
- 208/240V, 1- or 3-phase; 50Hz or 60Hz
- International Voltages Available
- Extra wire pan racks [6 provided as std.]



Model	Height x Width x Depth (with standard legs)	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
ECSF-(ES/EZ)2	74" x 40.4" x 40" 1879mm x 1026mm x 1016mm	Sides: 0 Back: 1 Floor: 4	1050 lbs. 476 kg	1180 lbs. 535 kg	70

Model	(E) Total Electrical Requirements [Via two connections]			
	Voltage	Total kW	Phase	Amps/Line
ECSF-(ES/EZ)2	208V/60Hz	24.6	3	71.0
	240V/60Hz	32.4	3	81.0
	480V/60Hz	22.0	1	92.0
	480V/60Hz	32.4	3	40.0
	380V/60Hz	20.8	3	32.6
	440V/60Hz	27.4	3	37.4

CAD SYMBOLS & PRICING



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



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MODELS □ WVC-46 □ WVC-46X

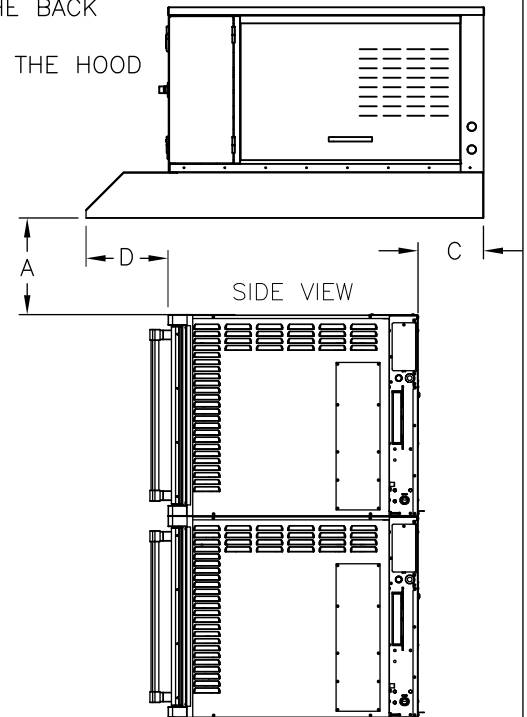
COVERAGE PARAMETERS	MAXIMUM KW/FT	MAX COOKING TEMPERATURE	MAXIMUM SINGLE COOKING AREA (FT ²)	DIM A MINIMUM NOTE (1)	DIM A MAXIMUM NOTE (2)	DIM B MINIMUM NOTE (3)	DIM C MAXIMUM NOTE (4)	DIM D MAXIMUM NOTE (5)
OVEN	N/A	550	19	1"	6"	3"	0"	8"
DOUBLE STACK OVEN	N/A	550	19	1"	6"	3"	0"	8"
CONVECTION OVEN	N/A	550	19	1"	6"	3"	0"	8"
STEAMER/COMBI OVEN	N/A	550	19	1"	6"	3"	0"	8"

1. DIM "A" MINIMUM DISTANCE FROM THE LOWER EDGE OF THE HOOD SKIRT AND THE TOP OF THE APPLIANCE.
2. DIM "A" MAXIMUM DISTANCE FROM THE LOWER EDGE OF THE HOOD SKIRT AND THE TOP OF THE APPLIANCE.
3. DIM "B" MAXIMUM OVERHANG BETWEEN THE HOOD SIDE SKIRT AND THE APPLIANCE SIDE.
4. DIM "C" MAXIMUM SPACE BETWEEN THE HOOD REAR SKIRT AND THE BACK PANEL OF THE APPLIANCE.
5. DIM "D" MINIMUM OVERHANG BETWEEN THE FRONT LOWER EDGE OF THE HOOD TO THE DOORS OF THE COOKING APPLIANCE.

THE HOOD AND ALL UNDER HOOD APPLIANCES MUST BE INSTALLED IN ACCORDANCE WITH THE STANDARD FOR VENTILATION CONTROL AND FIRE PROTECTION OF COMMERCIAL COOKING OPERATIONS NFPA 96, THE NATIONAL ELECTRIC CODE NFPA 70 AND ALL LOCAL CODES WHERE APPLICABLE.

ALL UNDER HOOD APPLIANCES MUST BE CONTROLLED BY THE EQUIPMENT SHUTOFF INTERFACE. SEE OWNERS MANUAL AND WIRE DIAGRAM IN SUPPLY CONNECTION BOX. ONLY ELECTRICALLY HEATED APPLIANCES ARE ACCEPTABLE FOR INSTALLATION. APPLIANCE OPERATION REQUIRES THE FIRE SUPPRESSION SYSTEM BE SETUP, CHARGED AND CERTIFIED BY AN AUTHORIZED ANSUL® DISTRIBUTOR. THE AIRFLOW MONITORING SYSTEM WILL PREVENT APPLIANCE OPERATION IF INSUFFICIENT AIRFLOW IS DETECTED OR ALL FILTERS ARE NOT IN PLACE. THE SERVICE PANEL MUST BE IN PLACE FOR BLOWER OPERATION.

WELLS MANUFACTURING
MODEL NO: WVC-46(X),
LOWER AIR FLOW LIMIT: (625 CFM)
MAXIMUM MEASURED GREASE EMISSIONS: 0.0003 LB/HR/FT
ANSI-UL710B RECIRCULATING SYSTEM



Model Number	W x D x H	Voltage	Horse Power	Amps 1 Phase	Typical Airflow	Max Grease Emissions	Sound Level dBA Average
WVC-46	46.0" x 52.33" x 27.72" 1,168mm x 1,329mm x 704mm	208/240V	1/2	4.3	850 CFM	.0003 LB/HR/FT	42
WVC-46X	46.0" x 52.33" x 27.72" 1,168mm x 1,329mm x 704mm	208/240V	1/2	4.3	850 CFM	.0003 LB/HR/FT	42

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Wells exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.



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NOTE: Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.