

Electric, Slim Size Combi Oven Manual or Programmable Controls

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Model CSCPE23.06 shown (counter model)

SHORT FORM SPECIFICATIONS

Shall be Lang model CSC23.06 or CSCPE23.06. Compartment spacing will accommodate six 2/3 GN pans. Unit is a boilerless model which is pressureless steam, combination steam and air or hot air. Unit comes with manual control with 10 programs (C), each with three steps or programmable controller featuring 200 recipe programs (CPE) with 10 cooking stages for each program. "CPE" Unit features HAACP quality control, Delta T cooking and USB connectivity.

LANG COMBI FEATURES

- · Steam injection based system
- Reversible fan ensures perfect roasting and baking
- Optional door hinging, left (standard) or right
- Two stage door safety latch
- · Door mounted drip tray
- Holds six 2/3 GN pans
- Cabinet and oven chamber in 304 stainless steel
- · Easily detachable door seal
- · Halogen light in oven chamber
- · Counter model prepared for stand integration
- Timer function with current time, date and timer
- · Manual humidity pulsing
- Preheating up to 575°F (300°C)
- Factory start up inspection performed by Lang authorized service agent

SAFETY FEATURES

- Oven door with ventilated heat-reflecting glass
- CTD Cool Touch Door
- Integrated drip tray in stainless steel, self-emptying

Item No. ______
Project _____
Quantity ____

Micro Combi Series Models: CSC23.06 & CSCPE23.06

CSC1.06 OVEN STANDARD FEATURES

- · Semi-automatic cleaning system
- · Panel with turn switch and digital display
- Memory of 10 programs each with up to 3 steps
- Combi 1 and Combi 2: 86-482°F (30° to 250° C) temp range
- Automatic cooling
- Error registration system
- · Integrated hand shower
- Multi-point probe



CSCPE1.06 OVEN STANDARD FEATURES

- · CombiWash® fully automatic cleaning system
- · Panel with soft keys and TFT display
- Memory of 200 programs each with up to 10 steps
- ClimaOptima® automatic humidity control: 158-482°F (70°C to 250°C)
- Proving: 86-104°F (30°C to 40°C)
- · Integrated hand shower
- · Manual or automatic cooling
- Automatic service diagnosis system
- Multi-point probe
- · HACCP quality control record keeping with documentation
- USB connection for transfer of menu items and data

OPTIONS

☐ Stacking kit for 23.06

■ Various voltages – contact factory first

STANDARD PRODUCT WARRANTY

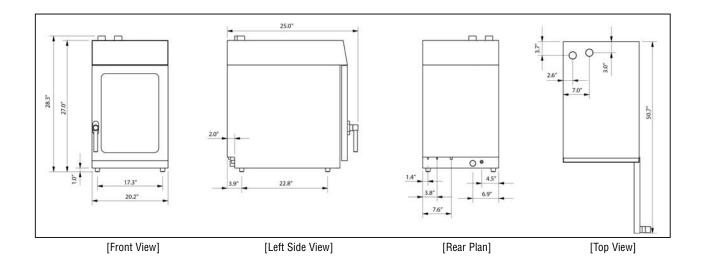
· Two year parts and labor







Sheet No. LSP-C015 (rev. 11/12)



DIMENSIONS	OVEN
Width	20.2"
Height - Counter Model	27.0"
Height - With Stand	59.0"
Depth (including handle)	25.0"
Weight	121 lbs.
Weight - Crated	150 lbs.

CAPACITY		
Number of runners, 2.56"	(6) 2/3	
SPECIFICATIONS		
Water Connection	3/4"	
Drain	1.5"	
Voltage	208/1	208/3
kW	2.7	5.4
Amps	15	30

MINIMUM WATER QUALITY

Maximum Salinity Ion Content: Chlorine less than 0.5 PPM

Cold water, 30 to 80 PSI	- Chlorides less than 30 PPM
pH between 6.8 and 7.6	 Sulfates less than 40 PPM
Conductivity less than 1/500,000W per inch	 Iron less than 0.1 PPM
Total dissolved solids less than 100 PPM	 Copper less than 0.05 PPM
 Hardness from 5.3 to 7.3 grains per gallon 	- Manganese less than 0.05 PPM
Maximum Salinity Ion Content:	- Chloramines less than 0.5 PPM

IMPORTANT: It is the responsibility of the purchaser to install and maintain the water supply to Lang equipment. Failure to provide satisfactory water quality to operate the oven properly can cause damage to integral components and void your warranty. This oven must be installed to comply with the applicable federal, state or local plumbing codes.

Lang offers water treatment products and recommends using Everpure products to properly filter your water. Using these products will protect your investment and helps to maintain the warranty of the combi.

CAD SYMBOLS & PRICING







PHONE: 314-678-6315 • FAX: 314-781-3636 • www.langworld.com

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

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