



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

**Electric, Full-Size, Stacked/Extra Deep Convection Ovens**

**Model: ECOD-[AP/S/PT]2**



Model ECOD-AP2 shown

**PAN CAPACITY GUIDE [Per Oven/Total]**

Pan Type	Rack Positions	Optimum
18" X 26" Full-Sheet*	10 or 11/oven**	5/10
12" X 20" Hotel***	-	10/20

\* Loaded lengthwise or sideways

\* AP & SII = 10; PT = 11

\*\* 2-1/2" deep pans

**SHORT/BID SPECIFICATION**

Convection Oven shall be a **LANG Manufacturing Model ECOD-**\_\_\_\_ with [AP=Accu-Plus, S=Selectronic II, PT=Platinum]2 Control Packages, two factory stacked 11.66-kW electric heated 5-pan full-size units, each with: simultaneous-opening heavy duty doors; unitized stainless steel exterior and extra deep porcelainized steel cooking compartment; powerful rear mounted blower with two speed motor and pulse control; compartment inspection lights and five pan racks per compartment standard; plus a "life-time" warranty on doors. 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
- 2" insulation on six sides of cooking compartments
- Extra deep cooking compartments are porcelainized steel
- Heavy duty, simultaneously-opening compartment doors, with large double pane tempered glass windows
- Powerful blower centered in back of each compartment
- Compartment inspection lighting standard
- Chrome steel 10 or 11-position pan slides with five chrome plated wire racks provided, per oven
- 6" adjustable legs [standard] or 6" heavy duty casters

**PERFORMANCE FEATURES**

- 150 to 450°F operating temperature range
- Solid state temperature control accurate to ± 4°F
- Two speed fans with fan pulse capability
- Door interlock switch cuts power to fan
- Choice of four 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 and HIGH-LOW speed fan switches
- Power-ON and inspection light switches

**Selectronic II Controls [-S]**

- Solid state temperature control with digital time/temperature display
- Heat loss compensation
- 10-hour countdown timer, with non-stop buzzer
- Automatic Cook-n-Hold switch
- Pulse-fan and HIGH-LOW speed fan switches
- Power-ON and inspection light switches

**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
- Modem [Option]
- Power-ON and inspection light touch pads



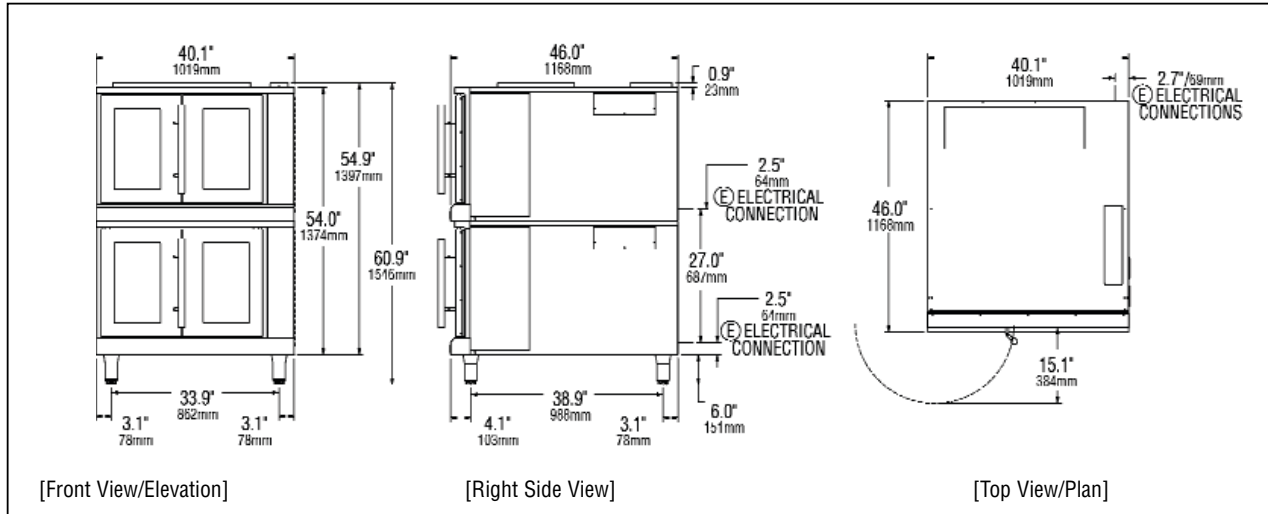
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**INSTALLATION REQUIREMENTS**

- (E) Two site changeable dual voltage: 208V/240V, 1- or 3-Phase; or optional 480V, 3-phase electrical connections

**OPTIONS & ACCESSORIES**

- 480 Volt, 3-phase models
- 6" heavy duty casters no-cost option
- Factory installed modem [Platinum-/PT models only]
- Factory recipe programming [Platinum-/PT models only]
- 3" stainless steel spacer
- Solid stainless steel doors, in lieu of doors with windows
- Extra wire pan racks [5 provided per oven as std.]



Model	Height x Width x Depth (with standard legs)	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
ECOD-[AP/S/PT]2	60.9" x 40.1" x 46.0" 1546mm x 1019mm x 1168mm	Sides: 6" (153mm) Back: 6" (153mm) Floor: 6" (153mm)	945 lbs. 430 kg	1020 lbs. 464 kg	70

Model	(E) Total Electrical Requirements [Via two connections]			
	Voltage	Total kW	Phase	Amps/Line
ECOD-[AP/S/PT]2	208V/60Hz	23.3	1	112.1
	240V/60Hz	23.3	1	97.2
	480V/60Hz	23.3	1	48.6
	208V/60Hz	23.3	3	74.2
	240V/60Hz	23.3	3	57.7
	480V/60Hz	23.3	3	32.2

**CAD SYMBOLS & PRICING**



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



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