



Item No. \_\_\_\_\_

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## Electric, Full-Size, Stacked/Std Depth Convection Ovens

## Model: ECOF-[AP/S/PT]2



Model ECOF-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   |

\* AP & SII = 10; PT = 11

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

### SHORT/BID SPECIFICATION

Convection Oven shall be a **LANG Manufacturing Model ECOF-**\_\_\_\_ with [AP=Accu-Plus, SII=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 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
- Cooking compartments are porcelainized steel
- 2" insulation on six sides of cooking compartments
- 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 rack slides with five chrome plated wire racks provided for each oven
- Choice of [Specify one]:
  - 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 [-SII]**
  - 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

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



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# Electric, Full-Size, Stacked/Std Depth Convection Oven

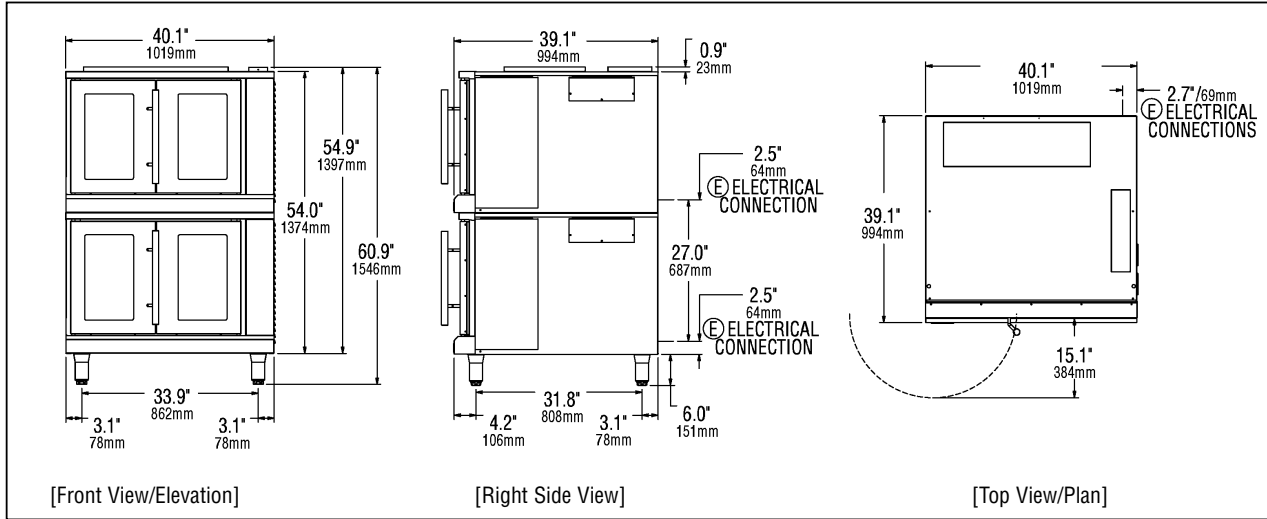
# Model: ECOF-[AP/S/PT]2

## INSTALLATION REQUIREMENTS

- **ⓔ** Two site changeable dual voltage: 208V/240V, 1- or 3-Phase; or optional 480V, 3-phase electrical connections
- Installation under approved vent hood may be required. Contact local codes. [Power connection from rear. See below]

## OPTIONS & ACCESSORIES

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



| Model  | Height x Width x Depth<br>(with standard legs)   | Clearance from<br>combustible surface                      | Weight             |                    | Freight<br>Class |
|--------|--|--|--------------------|--------------------|------------------|
|        |  |  | Actual             | Shipping           |                  |
| ECOF-2 | 60.9" x 40.1" x 39.1"<br>1546mm x 1019mm x 994mm | Sides: 6" (153mm)<br>Back: 6" (153mm)<br>Floor: 6" (153mm) | 780 lbs.<br>355 kg | 860 lbs.<br>391 kg | 70               |

| Model  | ⓔ Total Electrical Requirements [Via two connections] |          |       |           |
|--------|---|----------|-------|-----------|
|        | Voltage   | Total kW | Phase | Amps/Line |
| ECOF-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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Over 90 Years Of Quality Foodservice  
Products And Service

# Canopy Ventless Hoods

MODELS □ WVC-46 □ WVC-46X

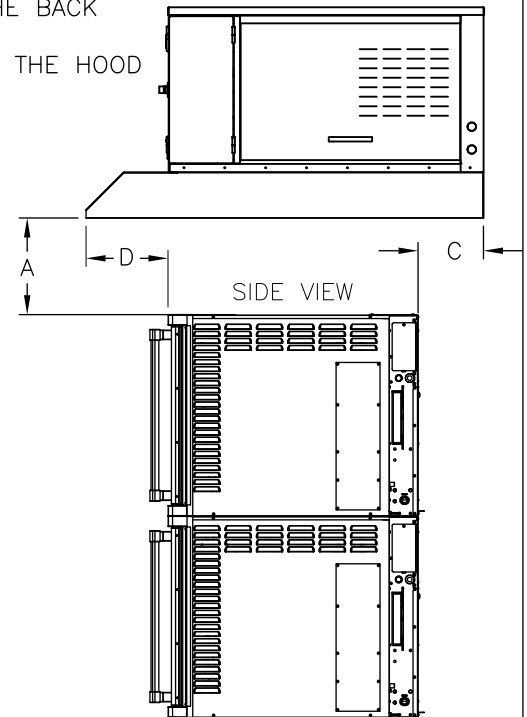
| COVERAGE PARAMETERS | MAXIMUM KW/FT | MAX COOKING TEMPERATURE | MAXIMUM SINGLE COOKING AREA (FT <sup>3</sup> ) | DIM A MINIMUM NOTE (1) | DIM A MAXIMUM NOTE (2) | DIM B MINIMUM NOTE (3) | DIM C MAXIMUM NOTE (4) | DIM D MAXIMUM NOTE (5) |
|---------------------|---------------|-------------------------|--|------------------------|------------------------|------------------------|------------------------|------------------------|
| APPLIANCE TYPE      |               |                         |  |                        |                        |                        |                        |                        |
| 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"<br>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"<br>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.**