



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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

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

### Model: ECOF-T2

## Strato Series



Model ECOF-T2 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

\* 2-1/2" deep pans

#### SHORT/BID SPECIFICATION

Convection Oven shall be a **LANG Manufacturing Model ECOF-T2** Control Package, an 11.66-kW electric heated 5-pan full-size unit, with: simultaneous-opening heavy duty doors; stainless steel exterior, aluminized steel back and porcelainized steel cooking compartment; powerful rear mounted blower with two speed motor; compartment inspection light and five pan racks standard; plus a "lifetime" warranty on doors. Includes all the features listed and options/accessories checked.

#### STANDARD PRODUCT WARRANTY

- Two year, parts & labor, plus
- Lifetime warranty on oven doors

#### CONSTRUCTION FEATURES

- Heavy duty 430 Series stainless steel exterior, with attractive No. 4 finish
- Aluminized steel 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
- Temperature control accurate to ± 5°F average
- Two speed fan
- Door interlock switch cuts power to fan

#### CONTROL PACKAGE

- Accu-Stat Control**
  - Simple knob-set time and temperature controls
  - 1-hour timer with non-stop buzzer
  - HIGH-LOW speed fan switch
  - Power-ON and inspection light switches

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



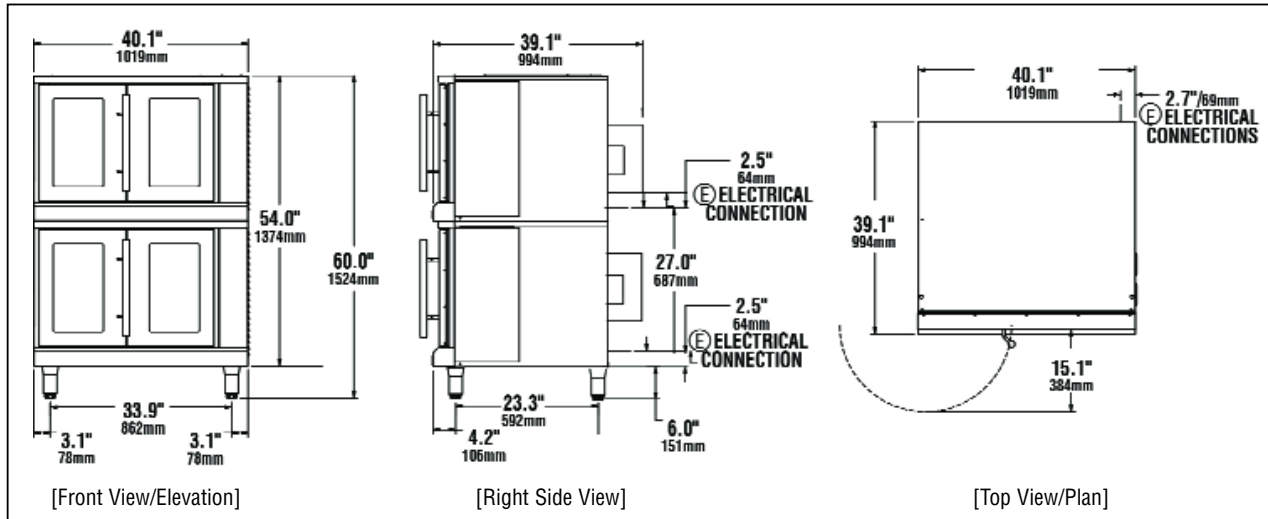
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**INSTALLATION REQUIREMENTS**

- <sup>Ⓔ</sup> 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
- 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 (with standard legs)	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
ECOF-2	60.0" x 40.1" x 39.1" 1524mm x 1019mm x 994mm	Sides: 6" (153mm) Back: 6" (153mm) Floor: 6" (153mm)	780 lbs. 355 kg	860 lbs. 391 kg	70

Model	<sup>Ⓔ</sup> 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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# Canopy Ventless Hoods

MODELS □ WVC-46 □ WVC-46X

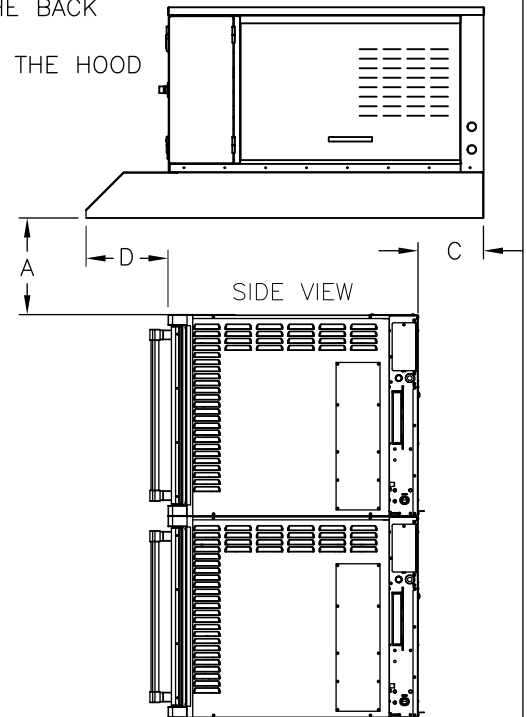
COVERAGE PARAMETERS	MAXIMUM KW/FT	MAX COOKING TEMPERATURE	MAXIMUM SINGLE COOKING AREA (FT <sup>3</sup> )	DIM A MINIMUM NOTE (1)	DIM A MAXIMUM NOTE (2)	DIM B MINIMUM NOTE (3)	DIM C MAXIMUM NOTE (4)	DIM D MAXIMUM NOTE (5)
APPLIANCE TYPE								
OVEN	N/A	550	19	1"	6"	3"	0"	8"
DOUBLE STACK OVEN	N/A	550	19	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" 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.**