

| tem No. | - <u></u> | |
|----------|-----------|--|
| | | |
| Project | | |
| • | | |
| Quantity | | |

Model: GCOD-[AP/S/PT]2

Gas, Full-Size, Stacked/Extra Deep Convection Ovens

CONSTRUCTION FEATURES Heavy duty 430 Series stainless steel exterior, with attractive No. 4 finish Fully enclosed oven back Extra deep cooking compartments are porcelainized steel 'a insulation on six sides of cooking compartments Heavy duty, simultaneously-opening compartment doors, with large double pane tempered glass windows Two independent 60,000 BTU/hr gas burner systems 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 for each

PERFORMANCE FEATURES

- 150 to 450°F operating temperature range
- Solid state temperature control accurate to ± 4°F

6" adjustable legs [standard] or optional 6" heavy duty casters

- · Two speed fans with fan pulse capability
- Energy saving electronic ignition
- Door interlock switch cuts power to fan & burners

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



Model GCOD-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

SHORT/BID SPECIFICATION

Convection Oven shall be a LANG Manufacturing Model GCOD-

with [AP=Accu-Plus, S=Selectronic II, PT=Platinum]2 Control Packages, two factory stacked 60,000 BTU/hr. gas heated 5-pan full-size units, each with: simultaneous-opening heavy duty doors; unitized stainless steel exterior and porcelainized extra-deep steel cooking compartment; powerful rear mounted blowers with two speed motors and pulse control; compartment inspection lights and five pan racks per oven 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





Sheet No. LSP-C4 (rev. 01/12)

^{*} AP & SII = 10: PT = 11

^{** 2-1/2&}quot; deep pans

Model: GCOD-[AP/S/PT]2

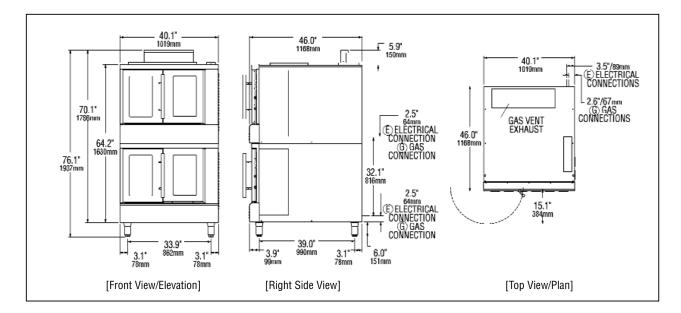
INSTALLATION REQUIREMENTS

- ⑤ Specify: □ natural gas or □ propane gas: via two 1/2" NPT connections
 ⑥ Two 120V 1-Phase, 50/60 Hz electrical connections
- [Cords & Plugs supplied]
- Installation under approved vent hood required. Contact local codes.
- Direct vent connector option required for venting through ducts
- Gas pressure regulator provided [All connections from rear. See below]

OPTIONS & ACCESSORIES -

- ☐ 6" heavy duty casters
- ☐ Factory installed modems [Platinum/-PT models only]
- ☐ Factory recipe programming [Platinum/-PT models only]
- Direct vent connector
- 3" stainless steel spacer

- ☐ Gas Manifold Kit to branch single inlet line to both ovens
- ☐ Solid stainless steel doors, in lieu of doors with windows
- ☐ Extra wire pan racks [5 provided as std. in each oven]

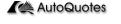


| Model | | Height x Width x Depth | Clearance from | Weight | | Freight |
|-----------|--------|---|--|---------------------|---------------------|---------|
| Mode | Wiodei | (with standard legs) | combustible surface | Actual | Shipping | Class |
| GCOD-[AP/ | S/PT]2 | 76.1" x 40.1" x 46.0" 1937mm x 1019mm x 1168mm | Sides: 6" (153mm) Back: 6" (153mm) Floor: 6" (153mm) | 1105 lbs. 502 kg | 1185 lbs. 539 kg | 70 |

| Model | E Total Electrical Requirements [Via two connections] | | | | G Total Gas Requirements | |
|-----------------|---|----------|-------|-----------|--------------------------|--|
| Middel | Voltage/Cycles | Total kW | Phase | Amps/Line | [Via two connections] | |
| GCOD-[AP/S/PT]2 | 120V/60Hz | 1.0 | 1 | 7.1 | 1/2" NPT | |

CAD SYMBOLS & PRICING





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



Sheet No. LSP-C4 (rev. 01/12)

LANG MANUFACTURING • 10 SUNNEN DR. ST. LOUIS, MO 63143 Phone: 314-678-6315 • FAX: 314-781-3636 • www.langworld.com