Gas, Full-Size/Extra-Deep Convection Oven

Model: GCOD-[AP/S/PT]1

Model GCOD-AP1 shown, with optional 27" stand.

PAN CAPACITY GUIDE

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

* Loaded lenthwise or sideways
** AP & SII = 10; PT = 11
*** 2-1/2" deep pans

SHORT/BID SPECIFICATION

Convection Oven shall be a **LANG Manufacturing Model GCOD-___** with [AP=Accu-Plus, S=Selectronic II, PT=Platinum]1 Control Package, a 60,000 BTU/hr. gas heated 5-pan full-size unit, with: simultaneous-opening heavy duty doors; all stainless steel exterior and porcelainized steel extra deep cooking compartment; powerful rear mounted blower with two speed motor and pulse control; compartment inspection lights and five pan racks standard; plus a "lifetime" 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
- Extra-deep cooking compartment is porcelainized steel
- 2" insulation on six sides of cooking compartment
- Heavy duty, simultaneously-opening compartment doors, with large double pane tempered glass windows
- 60,000 BTU/hr gas burner system
- Powerful blower centered in back of compartment
- Compartment inspection lighting standard
- Chrome steel 10 or 11 position pan slides with five chrome plated wire racks provided

PERFORMANCE FEATURES

- 150 to 450°F operating temperature range
- Solid state temperature control accurate to ± 4°F
- Two speed fan 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 switch
- HIGH-LOW speed fan switch
- 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 switch
- HIGH-LOW speed fan switch
- 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]
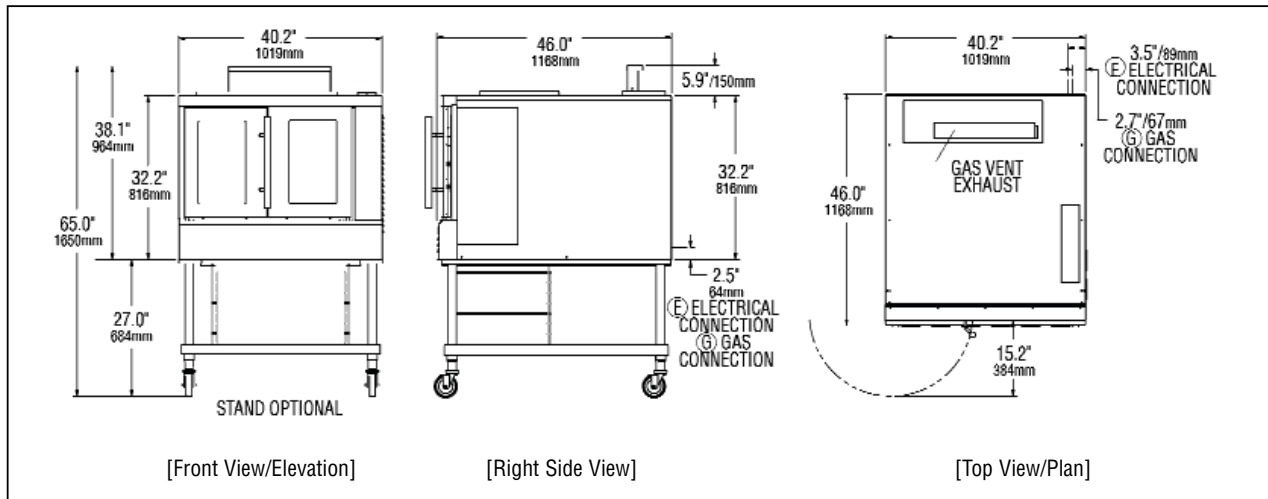- Power-ON and inspection light touch pads

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INSTALLATION REQUIREMENTS

- ⒢ Specify: ❏ **natural gas** or ❏ **propane gas**: via 1/2" NPT connection
- ⒠ 120V 1-Phase, 50/60 Hz electrical connection [Cord & Plug supplied]
- Installation under approved vent hood required. Contact local codes.

- Direct vent connector option required for venting through ducts
- Gas pressure regulator provided

[Power connection from rear. See below]

OPTIONS & ACCESSORIES

- ❏ 27" stainless steel angular legs
- ❏ 27" stainless steel tubular leg stands with under shelf & bullet feet
- ❏ 27" stainless steel tubular leg stands with under shelf, pan slides & bullet feet
- ❏ 27" stainless steel tubular leg stands with under shelf & casters
- ❏ 27" stainless steel tubular leg stands with under shelf, pan slides & casters
- ❏ Factory installed modem [Platinum/-PT models only]

- ❏ Factory recipe programming [Platinum/-PT models only]
- ❏ Direct vent connector
- ❏ 3" stainless steel spacer
- ❏ Solid stainless steel doors, in lieu of doors with windows
- ❏ Extra wire pan racks [5 provided as std.]

[Front View/Elevation]   [Right Side View]   [Top View/Plan]

Model	Height x Width x Depth (without optional stand)	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
GCOD-[AP/S/PT]1	38.1" x 40.2" x 46.0" 964mm x 1019mm x 1168mm	Sides: 6" (153mm) Back: 6" (153mm) Floor: 6" (153mm)	540 lbs. 245 kg	580 lbs. 264 kg	70

Model	⒠ Electrical Requirements				⒢ Gas Requirements
	Voltage	Total kW	Phase	Amps/Line	
GCOD-[AP/S/PT]1	120V/60Hz	0.5	1	7.1	1/2" NPT

CAD SYMBOLS & PRICING

The KCL CADalog   AutoQuotes

Lang
World Class Cooking Solutions