

Item No.
----------

Project

Quantity

# Gas, Full-Size/Standard Depth Convection Oven

# Strato Series



Model GCOF-T 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

\* 2-1/2" deep pans

#### SHORT/BID SPECIFICATION

Convection Oven shall be a LANG Manufacturing Model GCOF-T Control Package, a 55,000 BTU/hr. gas 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



Sheet No. LSP-SSG (rev. 1/12)

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

# CONSTRUCTION FEATURES

Heavy duty 430 Series stainless steel exterior, with attractive No. 4 finish

Model: GCOF-T

- Aluminized steel back
- 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
- 55,000 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
- Temperature control accurate to ± 5°F average
- Two speed fan
- Energy saving electronic ignition
- Door interlock switch cuts power to fan & burners

#### 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

# Model: GCOF-T

#### INSTALLATION REQUIREMENTS

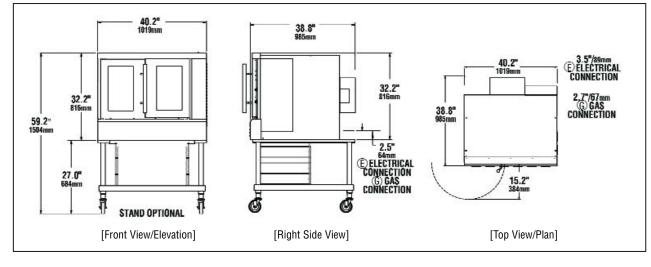
- (G) Specify: 🗆 natural gas or 🗆 propane gas: via 1/2" NPT connection
- E 120V 1-Phase, 50/60 Hz electrical connection [Cord & Plug supplied]
  Installation under approved vent hood is required. Contact local codes

## **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
- Direct vent connector

· Gas pressure regulator provided [All connections from rear. See below]

- □ 3" stainless steel spacer
- □ Solid stainless steel doors, in lieu of doors with windows
- Extra wire pan racks [5 provided as std.]



		Height x Width x Depth	eight x Width x Depth Clearance from		Weight	
		(without optional stand)	combustible surface	Actual	Shipping	Class
	GCOF-T	32.2" x 40.2" x 38.8" 818mm x 1019mm x 985mm	Sides: 6" (153mm) Back: 6" (153mm) Floor: 6" (153mm)	440 lbs. 200 kg	480 lbs. 218 kg	70

Model	(E) Electrical Requirements			G Gas Requirements	
Model	Voltage	Total kW	Phase	Amps/Line	
GCOF-T	120V/60Hz	0.5	1	7.1	1/2" NPT
					(55,000 BTU/hr)

#### CAD SYMBOLS & PRICING



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



Sheet No. LSP-SSG (rev. 1/12)

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