

Project	Item No.	
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quantity	Quantity	

60" Electric Range With Twin Standard Oven Base

Model: R60S Series



Model R60S-ATC shown

SHORT/BID SPECIFICATION

Range shall be a **LANG Manufacturing Model R60S**___[Specify one]:

- ☐ -ATA, with 5 ea. 12" X 24" X 3/4" thick Hot Plates;
- -ATB, 2 ea. 8" diameter French Plates and 4 ea. 12" X 24" X 3/4" thick Hot Plates:
- -ATC, with 24" wide Griddle, 2 ea. 8" diameter French Plates & 2 ea. 12" X 24" X 3/4" thick Hot Plates;
- -ATD, with 36" wide Griddle, 2 ea. 8" diameter French Plates & 1 ea. 12" X 24" X 3/4" thick Hot Plate:
- □ -ATE, with 48" wide Griddle & 1 ea. 12" X 24" X 3/4" thick Hot
- -ATF, with 48" wide Griddle and 2 ea. 8" diameter French Plates;
- □ -ATG, with 60" wide Griddle; or
- □ -ATH, with 10 ea. 8" diameter French Plates
- □ -ATI, with 36" x 24" x 1/2" griddle & (4) 8" diameter French
- □ -ATJ with 24" x 24" x 1/2" griddle & (6) 8" diameter French

a 60" wide heavy duty electric heated unit with twin standard ovens in base and 37-kW total power input; all stainless steel exterior; two fully insulated ovens with aluminized steel interiors, heavy duty drop-down doors and one chrome plated oven rack [each] standard; individual oven and cook-top component controls; plus all the features listed and options/accessories checked:

STANDARD PRODUCT WARRANTY

Two year, parts & labor





CONSTRUCTION FEATURES

- One piece heavy duty 430 Series stainless steel exterior, with attractive No. 4 finish
- · 12" high oven cooking compartments are aluminized steel
- Ovens are insulated on six sides
- · Heavy duty hinge-down oven doors
- · Adjustable oven rack slide supports
- · One chrome-plated oven rack provided for each
- · 6" adjustable legs standard
- · Full width 2" high combination back riser & vent
- 3" wide full width front and back grease troughs
- 6" wide full width plate landing
- Grease drain in front & back trough with full width & depth spillage drawers
- Griddle Configurations include a one piece splash guard, back & sides

PERFORMANCE FEATURES

- 1-piece unit fits through 36" wide door. No assembly required.
- · Choice of cook top configurations, to include:
 - ☐ [-ATA] 5 ea. 12" wide Hot Tops
 - [-ATB] 2 ea. 8" diameter French Plates & 4 ea. 12" wide Hot Tops
 - [-ATC] 24" wide 3/4" thick Griddle, 2 ea. 8" diameter French Plates & 2 ea. 12" wide Hot Tops
 - [-ATD] 36" wide 3/4" thick Griddle 2 ea. 8" diameter French Plates & 1 ea. 12" wide Hot Tops
 - ☐ [-ATE] 48" wide 1" thick Griddle & 1 ea. 12" wide Hot Tops
 - ☐ [-ATF] 48" wide 1" thick Griddle & 2 ea. 8" diameter French Plates
 - ☐ [-ATG] 60" wide 1" thick Griddle
 - ☐ [-ATH] 10 ea. 8" diameter French Plates
 - ☐ [-ATI] 36" wide 3/4" thick Griddle 4 ea. 8" diameter French Plates
 - ☐ [-ATJ] 24" wide 3/4" thick Griddle 6 ea. 8" diameter French Plates
- Full front & rear grease troughs, grease drain & spillage drawers speed cleanup
- · Full front landing simplifies and speeds plating
- · Separate, independent controls allows simultaneous multi-function cooking

CONTROLS [Varies By Top Configuration]

- 450°F thermostat
- Top & bottom element 3-heat switches
- ☐ [-ATA] Five thermostats [ea. Hot Top]
- ☐ [-ATB] Four thermostats [ea. Hot Top] & two 6-heat level switches [ea. French Plate]
- ☐ [-ATC] Two thermostats, one per 12" of Griddle, two thermostats [ea. Hot Top] & two 6-heat level switches [ea. French Plate]
- [-ATD] Three thermostats, one per 12" of Griddle, one thermostat for Hot Top & two 6-heat level switches [ea. French Plate]
- [-ATE] Four thermostats, one per 12" of Griddle, one thermostat for Hot Top
- □ [-ATF] Four thermostats, one per 12" of Griddle & two 6-heat level switches [ea. French Plate]
- ☐ [-ATG] Five thermostats, one per 12" of Griddle
- ☐ [-ATH] Ten 6-heat level switches [ea. French Plate]
- ☐ [-ATH] Ten 6-heat level switches [ea. French Plate]
- ☐ [-ATI] (1) 36"x24"x1/2" thick griddle, (4) 8" diameter French Plates
- ☐ [-ATJ] (1) 24"x24"x1/2" thick griddle, (6) 8" diameter French Plates

Sheet No. LSP-R7 (rev. 02/12)

60" Electric Range With Twin Standard Oven Base

CONFIGURATION GUIDE

Model Has:	R60S-ATA	R60S-ATB	R60S-ATC	R60S-ATD	R60S-ATE	R60S-ATF	R60S-ATG	R60S-ATH	R60S-ATI	R60S-ATJ
Oven Base:	2 each std.	2 each std.	2 each std.	2 each std.						
Griddle:	-	-	24" wide	36" wide	48" wide	48" wide	60" wide	•	36" wide	24" wide
French Plates:	-	2 each	2 each	2 each	-	2 each	-	10 each	4 each	6 each
Hot Plates:	5 each	4 each	2 each	1 each	1 each	1	•	•	-	-
Pictogram: [Unit Top View]		00	000	00		000	000000000000000000000000000000000000000		00	

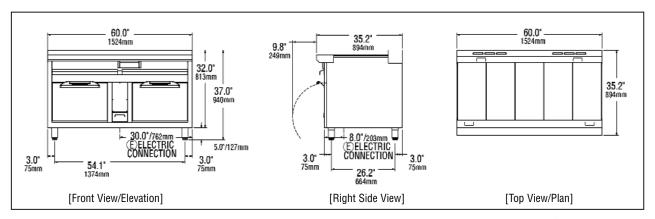
INSTALLATION REQUIREMENTS

- · Unit is shipped in one piece
- E Single 208/240V, 1/3-Phase; or 480V, 3-phase electrical connection
- · Installation under approved vent hood required. Consult local codes. [Power connection from bottom. See below]

Model: R60S Series

OPTIONS & ACCESSORIES

- Substitute 1" thick griddle plate for grooving [12" wide]
 Substitute 1" thick griddle plate for grooving [24" wide]
 Substitute 1" thick griddle plate for grooving [36" wide]
- ☐ Grooving on [1" thick ONLY] Range Griddle Plate
- ☐ Substitute Open Coil Units for French Plates [208/240V ONLY] Set of 2
- ☐ 480 Volt, 3-phase model
- ☐ Set of 6" casters, two-locking, two fixed
- ☐ High Storage Rack [for mounting above any 60" Range]
- ☐ Extra wire pan racks [One provided with each oven]



Model	Height x Width x Depth	Clearance from	Wei	Freight		
Wooder	(Not including legs)	combustible surface	Actual	Shipping	Class	
R60S	32.0" x 60.0" x 35.2"	Sides: 4" (100mm)	245-280* lbs.	295-330* lbs.	70	
11000	813mm x 1524mm x 894mm	Back: 4" (100mm)	111-127 kg	132-150 kg	70	

^{*} Depending on configuration.

Model	Electrical Requirements						
	Voltage	Total kW	Phase	Amps/Line			
R60S	208V/60Hz	37.0	1	177.9			
	240V/60Hz	37.0	1	154.2			
	208V/60Hz	37.0	3	108.3			
	240V/60Hz	37.0	3	93.9			
	480V/60Hz	37.0	3	46.9			

CAD SYMBOLS & PRICING





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



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