

ECOF-AP2

The Strato Series convection ovens are the workhorses of Lang's

reliable ovens have stood the test of time in the most demanding

convection oven line. For over 20 years these heavy-duty,

foodservice operations. Simultaneously opening doors with

double paned windows, pulse and two-speed fan. The perfect

Convection Oven shall be a LANG Manufacturing Model ECOF-

___ with T = Snap-Action or AP = Solid State Control Packages, two factory stacked 11.66-kW electric heated 5-pan full-size units, each with: simultaneous-opening heavy-duty doors; unitized stainless steel exterior and porcelainized steel cooking compartment; powerful rear mounted blower with two speed motor and pulse control; compartment inspection lights and five pan racks per compartment standard; plus a lifetime warranty on doors.

DESCRIPTION

SPECIFICATIONS

bake every time.

Job	Item No.	

Lang[®] Strato Series[™] Full-Size Electric Convection Ovens

Snap-Action Analog Controls □ECOF-T1 □ECOF-T2
Solid State Analog Controls □ECOF-AP1 □ECOF-AP2

FEATURES

- Simple Knob-set time and temperature controls
- 150 to 450°F operating temperature range
- 1-hour timer with non-stop buzzer
- Welded steel frame with stainless steel front, sides, top and legs.
- Simultaneously opening doors with double pane tempered glass windows
- 11.7 KW per deck
- Powerful 1/3 HP 2-speed oven blower-motor
- Porcelain enamel on steel oven interiors.
- 2" of insulation on all six sides
- Simple knob-set time and temperature controls
- HIGH-LOW speed fan switch
- 7 rack positions with 5 chrome-plated oven racks per deck

Snap-Action Controls [-T]

• Temperature control accurate to ± 5°F average

Solid State Controls [-AP]

- Solid state temperature control accurate to ± 4°F
- Pulse-fan switch

OPTIONS & ACCESSORIES

- Direct Vent Connector [GCOF-DVC]
- Flue Extension [GCOF-FLU-EXT]
- Cord kit available [ECOF-CK] (one per unit required)
- 6-In Casters Qty (4) (2) Rigid, (2) Swivel w/Brake [GCOF-C6]
- 6-in Legs, Qty (4) [LK-6]
- 6-in Flanged Legs, Qty (4) [LK-6F]
- 27-in Flanged Legs For Single Deck Ovens [LK-27M]
- 27-in Stand With Rack Slides & Casters [ES-COF27CRS]
- 27-in Stand With Rack Slides & Flanged Legs [ES-COF27RSM]

PAN CAPACITY GUIDE							
PAN TYPE	RACK POSITIONS	OPTIMUM					
18" X 26" Full-Sheet	7 PER DECK	5/10					
12" X 20" Hotel*	-	10/20					
*2-1/2" deep pans							

WARRANTY

These units come with a two [2] year warranty for parts and labor & limited lifetime warranty on oven doors.



Telephone 800 264 7827 • Fax 314 781 3636



CERTIFICATIONS



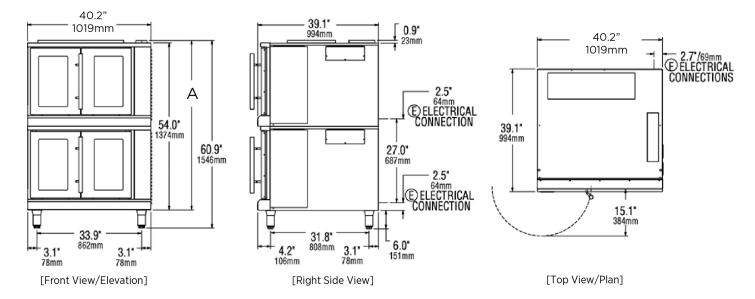






Lang[®] Strato Series[™] Full-Size Electric Convection Ovens

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INSTALLATION REQUIREMENTS: Two site changeable dual voltage: 208V/240V, 1- or 3-Phase; or optional 480V, 3-phase electrical connections.

CLEARANCES: Sides: 6", Back: 6", Bottom: 6"

MODEL	HEIGHT¹ [A] in. (mm)	WIDTH in. (mm)	DEPTH in. (mm)	VOLTAGE 60Hz	PHASE	kW	AMPS/ LINE [10/30]	APPROX. WEIGHT SHIPPING	APPROX. WEIGHT INSTALLED	
ECOF-T1	27.9 (708)	40.2 (1,019)	38.8 (985)	208V 240V 480V		11.7	56.1/37.1 48.6/28.8 24.3/16.1	420 lb. (191 kg)	380 lb. (173 kg)	
ECOF-T2	54.9 (1,397)	40.2 (1,019)	38.8 (985)			23.3	112.1/74.2 97.2/57.7 48.6/32.2	860 lb. (391 kg)	780 lb. (355 kg)	
ECOF-AP1	27.9 (708)	40.2 (1,019)	38.8 (985)			1Ø or 3Ø	11.7	56.1/37.1 48.6/28.8 24.3/16.1	420 lb. (191 kg)	380 lb. (173 kg)
ECOF-AP2	54.9 (1,397)	40.2 (1,019)	38.8 (985)			23.3	112.1/74.2 97.2/57.7 48.6/32.2	860 lb. (391 kg)	780 lb. (355 kg)	

¹Double-stacked Height [in.] represents oven bodies only

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