



MarineSeries

Item No. _____
 Project _____
 Quantity _____

Electric, Full Size, Single/Stacked Convection Ovens Model: ECOF-[AP1/S1]M & [AP2/S2]M



Model ECOF-S2M shown

PAN CAPACITY GUIDE

Model/Pan Type:	Rack Positions	18" x 26" Pans	12" x 20" Pans*
ECOF-[AP1/S1]M	11	5	10
ECOF-[AP2/S2]M	22 (11/oven)	10	20

* 2-1/2" deep steam table pans

MARINE SHORT/BID SPECIFICATION

[SINGLE] Convection Oven shall be a **LANG Manufacturing Model ECOF-___M**, with [Specify: AP1=Accu-Plus or S1=Selectronic II] Control Package, an 11.7-kW electric heated 5-pan full-size unit with: simultaneous-opening heavy duty doors with double pane tempered glass windows; all stainless steel exterior and porcelainized steel oven interior; powerful rear mounted blower with two speed motor and pulse control; compartment inspection lights and five pan racks per compartment standard; plus a "life-time" warranty on doors.

[STACKED] Convection Ovens shall be **LANG Manufacturing Model ECOF-___M**, with [Specify: AP2=Accu-Plus or S2=Selectronic II] Control Packages, two factory stacked 11.7-kW electric heated 5-pan full-size units, each with: simultaneous-opening heavy duty doors with double pane tempered glass windows; all stainless steel exterior and porcelainized steel oven interior; powerful rear mounted blower with two speed motor and pulse control; compartment inspection lights and five pan racks per compartment standard; plus a "life-time" warranty on doors.

MARINE PRODUCT WARRANTY

One year, parts & labor (Labor in U.S. only)
 Lifetime warranty on oven doors

MARINE CONSTRUCTION FEATURES

- One piece construction [NOT hatchable]
- Heavy duty 430 Series stainless steel exterior, with attractive No. 4 finish
- Fully enclosed oven back
- 2" insulation on six sides of cooking compartments
- Porcelainized steel oven interiors
- Simultaneously-opening heavy-duty doors, with large double pane tempered glass windows
- Powerful rear-mounted blower with two-speed motor
- Compartment inspection lighting standard
- Chrome steel 11-position pan slides with five wire racks provided, per oven
- 6" flanged, bolt-down legs standard with stacked 2ECCO Models

PERFORMANCE FEATURES

- 150 to 450°F operating temperature range
- Solid state temperature control accurate to ±4°F
- Two speed fan with fan pulse capability for preparing delicate foods
- Door interlock switch cuts power to fan
- Choice of two different control packages [See below]

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



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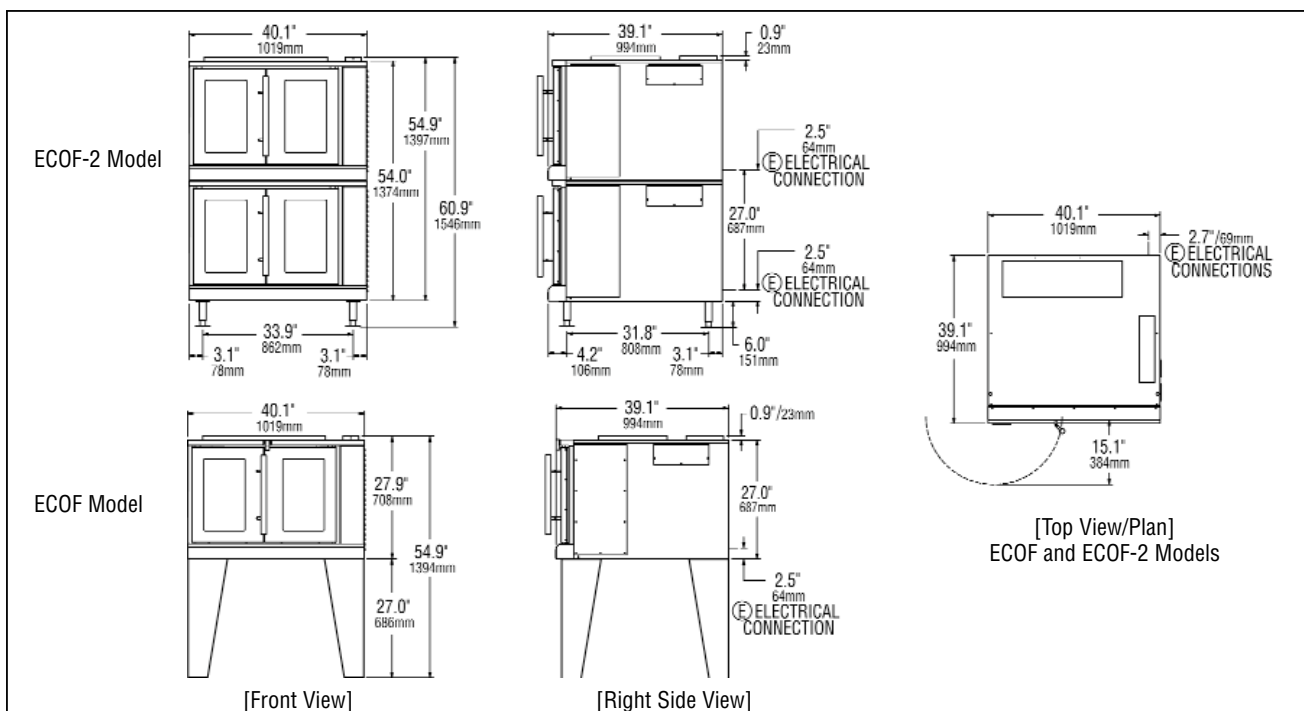
Electric, Full Size, Single/Stacked Convection Ovens Model: ECOF-[AP1/S1]M & [AP2/S2]M

MARINE INSTALLATION REQUIREMENTS

- (E) On site changeable dual voltage: 208/240V, 1/ 3-Phase connection; or optional 440V or 480V, 3-phase electrical connection
- Installation under approved vent hood required. Consult marine codes.
- NOT hatchable [26 X 66" watertight hatch]
[Power connection from bottom or rear. See below]

MARINE OPTIONS & ACCESSORIES

- 440V or 480V, 3-phase models [no charge]
- 3" stainless steel High Heat Spacers [Installs between right side of oven and other equipment]
- 27" stainless steel angular bolt-down legs [for Single Ovens]
- 27" stainless steel tubular leg stands with under shelf & adjustable bolt-down legs [for Single Ovens]
- 27" stainless steel tubular leg stands with under shelf, pan storage slides & adjustable bolt-down legs [for Single Ovens]
- 6" stainless steel bolt-down legs [Standard on stacked oven models]
- Solid stainless steel doors, in lieu of doors with windows
- Extra wire pan racks [5 provided per oven as std.]
- Extra 11-position pan rack slide [Two provided per oven]



Model	Height x Width x Depth (without optional stand)	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
ECOF	27.9" x 40.2" x 38.8" 708mm x 1019mm x 985mm	Sides: 6" (153mm) Back: 6" (153mm)	380 lbs. 173 kg	420 lbs. 191 kg	70
ECOF-2	60.9" x 40.1" x 39.1" 1546mm x 1019mm x 994mm	Floor: 6" (153mm)	780 lbs. 355 kg	860 lbs. 391 kg	70

Model	Volts AC - Hz	Total kW	Amps - Three Phase	Amps - Single Phase
ECOF	208 - 50/60	11.7	37.1	56.1
	240 - 50/60	11.7	28.8	48.6
	440 - 50/60	11.7	17.1	N/A
	480 - 50/60	11.7	16.1	N/A
ECOF-2	208 - 50/60	23.3	74.2	112.1
	240 - 50/60	23.3	57.7	97.2
	440 - 50/60	23.3	34.2	N/A
	480 - 50/60	23.3	32.2	N/A

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



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