



MarineSeries

Item No. _____
 Project _____
 Quantity _____

36" Electric Range With Standard Oven Base

Model: R36S-__M



Model R36S-ATAM shown

MARINE SHORT/BID SPECIFICATION

Range shall be a **LANG Manufacturing Marine Model R36S-_____**
[Specify one]:

- ATAM, with 1ea. 24" X 24" X 1/2" thick Griddle and 2 ea. 8" diameter French Plates;
- ATGM, with 1 ea. 12" X 24" X 1/2" thick Griddle and 4 ea. 8" diameter French Plates;
- ATBM, with 3 ea. 12" X 24" X 3/4" thick Hot Plates;
- ATCM, with 2 ea. 12" X 24" X 3/4" thick Hot Plates and 2 ea. 8" diameter French Plates;
- ATDM, with 36" X 24" X 1/2" thick Griddle; or
- ATEM, with 6 ea. 8" diameter French Plates

...a 36" wide heavy duty electric heated unit with standard oven base and 21-kW total power input; hatchable two piece construction with all stainless steel exterior; fully insulated oven with aluminized steel interior, heavy duty spring assisted drop-down door with latch and one oven rack standard; individual oven and cook-top component controls; Sea rails and stainless steel front grab bar.

MARINE PRODUCT WARRANTY

One year, parts & labor (Labor in U.S. only)

MARINE CONSTRUCTION FEATURES

- Two piece modular construction
- Heavy duty 430 Series stainless steel exterior, with attractive No. 4 finish
- 12" high cooking compartment is aluminized steel
- 3" insulation on six sides of cooking compartment
- Incoloy sheathed tubular oven heating elements
- Heavy duty spring assisted hinge-down oven door with latch
- One oven rack provided
- Sea rails and full width front mounted grab bar
- 2-3/4" wide full width front grease trough
- Grease drain in trough with full width & depth spillage drawers
- Griddle top configurations include one piece welded splash guard back & sides
- 6" adjustable legs w/ bolt-down flange standard

PERFORMANCE FEATURES

- Multi-function 36" wide unit fits into most marine galleys
- Hatchable two-piece design allows movement through 26" X 66" water-tight hatch
- Choice of six cook-top configurations, to include:
 - 24" wide, 1/2" thick Griddle & 2 ea. 8" diameter French Plates
 - 12" wide, 1/2" thick Griddle & 4 ea. 8" diameter French Plates
 - 3 ea. 12" wide Hot Plates
 - 2 ea. 12" wide Hot Plates & 2 ea. 8" diameter French Plates
 - 36" wide, 1/2" thick Griddle
 - 6 ea. 8" diameter French Plates
- Full front grease trough, grease drain & spillage drawers speed cleanup
- Separate, independent controls allows precise multi-function cooking
- Oven holds one 18 X 26" full sheet pan

CONTROLS [Varies By Top Configuration]

- 150-550°F oven thermostat
- Top & bottom element 3-heat switches
- Damper control
- 60 minute timer with alarm
- [-ATAM] Two 450°F thermostats, one per 12" of Griddle plate & two 6-heat switches [French Plates]
- [-ATGM] One 450°F thermostat for 12" Griddle plate & four 6-heat [French Plates]
- [-ATBM] Three individual 850°F thermostats [Hot Tops]
- [-ATCM] Two 850°F thermostats [Hot Tops] & two 6-heat switches [French Plates]
- [-ATDM] Three 450°F thermostats, one per 12" of Griddle plate
- [-ATEM] Six 6-heat switches [French Plates]



Sheet No. LMSP-R2 (rev. 07/07)



36" Electric Range With Standard Oven Base

Model: R36S- M

CONFIGURATION GUIDE

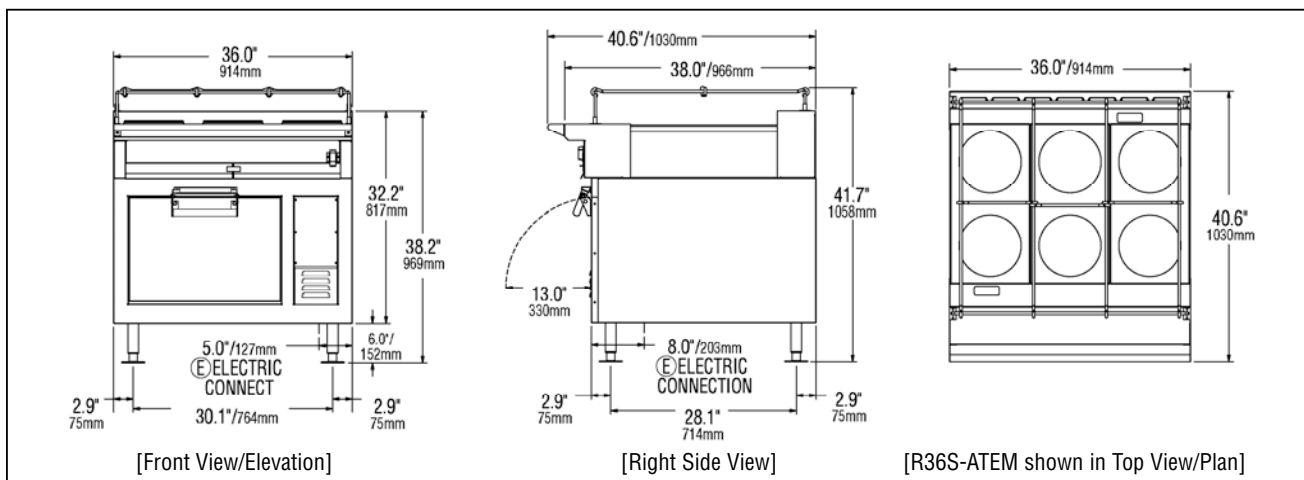
Model Has:	R36S-ATAM	R36S-ATGM	R36S-ATBM	R36S-ATCM	R36S-ATDM	R36S-ATEM
Oven Base:	Standard	Standard	Standard	Standard	Standard	Standard
Griddle:	24" wide	12" wide	-	-	36" wide	-
French Plates:	2 each	4 each	-	2 each	-	6 each
Hot Plates:	-	-	3 each	2 each	-	-
Pictogram: [Unit Top View]						

MARINE INSTALLATION REQUIREMENTS

- ⓔ Single 208V or 240V, 1/ 3-Phase; or standard 440V/480V, 3-phase electrical connection
- Consult marine codes for installation requirements. [Power connection from bottom. See below]

MARINE 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] Griddle Plate [per foot]
- Stainless steel oven interior [Including oven deck]
- Stainless steel curb mounting flange [Order in place of legs]
- Extra wire pan rack [One provided as std.]
- Lang Clamshell" Hood 24" wide [Must order w/1" griddle plate]



Model	Height x Width x Depth (With standard legs)	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
R36S (with standard oven)	41.7" x 36.0" x 40.6" 1053mm x 914mm x 1030mm	Sides: 4" (100mm) Back: 4" (100mm)	425-520* lbs. 193-236 kg	475-570* lbs. 216-259 kg	85

* Depending on configuration.

Model	Volts AC - Hz	Total kW	Amps - Three Phase	Amps - Single Phase
R36S (with standard oven)	208 - 50/60	21.0	66.7	101.0
	240 - 50/60	21.0	57.8	87.5
	440 - 50/60	17.6	26.5	N/A
	480 - 50/60	21.0	28.9	N/A

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



Sheet No. LMSP-R2 (rev. 07/07)

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