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Lang gas griddles are designed to be reliable, efficient, and accurate. Each twelve [12] inch (305 mm) section has its own independent temperature control and the griddle surface is one [1] inch (25 mm) thick, providing even cooking of multiple different products at the same time.

SPECIFICATIONS

The Lang gas countertop griddle will be constructed in the U.S.A. with a corrosion-resistant stainless steel base. The griddle plate will be one [1] inch (25 mm) thick and come with either a chrome or polished steel surface. The burners will allow control of each twelve [12] inch (305 mm) section and will use electronic ignition. The temperature will be controlled by either Selectronic[™] solid state system which will be capable of operating at up to 450° F (232° C) or Accu-Temp™ snap-action thermostats which will be capable of operating at up to 550° F (288° C). There will be one temperature control for each twelve [12] inch (305 mm) section. The unit will have one [1] grease drawer on 424, 436, and 448 models, and two [2] grease drawers on 460 and 472 models. The units will have a 3/4-inch NPT male connection and can be ordered as natural gas units [but include the necessary parts for LP conversion]. The unit will be supplied with four [4] inch (102 mm) legs that are adjustable up 1.375 inches (35 mm).

WARRANTY

These units come with a two [2] year warranty for parts and labor.

Gas Countertop Griddle

FEATURES

- One [1] inch (25 mm) thick griddle surface with internal sensors 3/16 inch (5 mm) from the surface for instant response and fast recovery.
- 30,000 BTU per twelve [12] inch section of griddle
- 4.375 in. (111 mm) rear and side splash guard and a 3.5-inch
 (89 mm) by one [1] inch (25 mm) grease trough for easy cleanup
- Standard Accu-Temp™ controls use snap-action thermostats and operate between 200° F (93° C) and 550° F (288° C)
- Optional Selectronic[™] controls use a solid-state system which reacts to a temperature change as small as 1° F and operate between 175° F (79° C) and 450° F (232° C) in increments of 25° F (14° C)
- Both types of thermostat allow independent control of each twelve [12] inch (305 mm) section of griddle

OPTIONS & ACCESSORIES

- Polished steel or chrome griddle plate
- Snap-action thermostats or solid state temperature control
- Steel stand with legs or casters
- Natural gas or LP version

CERTIFICATIONS







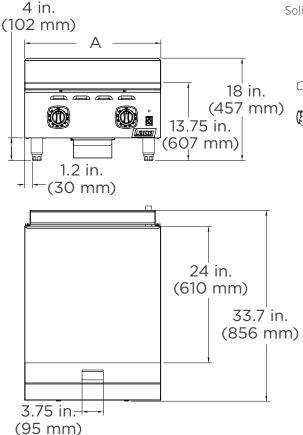


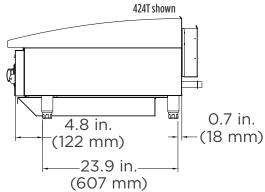
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Gas Countertop Griddle





CLEARANCES

The sides and back must be at least six [6] inches (152 mm) from any wall or surface [combustible or non-combustible] and the unit must use the provided legs on non-combustible countertops or use a 27-inch (686 mm) stand on combustible floors.

ELECTRICAL

Electrical plug will be mounted 3.1 inches (79 mm) from the right side [when looking from the front] and 1.5 inches (38 mm) from the front. A factory installed six [6] foot (1.83 m) cord and NEMA 5-15 plug will supply power to the electrical components. Units equipped with electric controls will be 120 volts and will use 240 watts.

MODEL	HEIGHT ¹	WIDTH [A]	DEPTH ²	TOTAL BTU ³	VOLTS	AMPS	WATTS	APPROX. SHIP WEIGHT	APPROX. WEIGHT INSTALLED
424	18 in.	24.1 in.	33.7 in.	60,000	120	2	240	300 lb.	228 lb.
	(457 mm)	(612 mm)	(856 mm)					(136 kg)	(103 kg)
436	18 in.	36.1 in,	33.7 in.	90,000	120	2	240	409 lb.	331 lb.
	(457 mm)	(914 mm)	(856 mm)					(186 kg)	(150 kg)
448	18 in.	48.1 in.	33.7 in.	120,000	120	2	240	520 lb.	428 lb.
	(457 mm)	(1.22 m)	(856 mm)					(236 kg)	(194 kg)
460	18 in.	60.1 in.	33.7 in.	150,000	120	2	240	656 lb.	556 lb.
	(457 mm)	(1.53 m)	(856 mm)					(298 kg)	(252 kg)
472	18 in.	72.1 in.	33.7 in.	180,000	120	2	240	787 lb.	642 lb.
	(457 mm)	(1.83 m)	(856 mm)					(357 kg)	(291 kg)

^{&#}x27;Adjustable up 1.375 in. (35 mm)

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.



²Not counting regulator or inlet pipe

³Shipped set up for natural gas, with conversion kit for LP