



Item No. \_\_\_\_\_

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## Gas, Full-Size, Stacked/Std Depth Convection Ovens

## Model: GCOF-T2

### Strato Series



Model GCOF-T2 shown

#### PAN CAPACITY GUIDE [Per Oven/Total]

Pan Type	Rack Positions	Optimum
18" X 26" Full-Sheet	10 or 11/oven	5/10
12" X 20" Hotel*	-	10/20

\* 2-1/2" deep pans

#### SHORT/BID SPECIFICATION

Convection Oven shall be a **LANG Manufacturing Model GCOF-T2** Control Package, a 110,000 BTU/hr. gas heated 5-pan full-size unit, with: simultaneous-opening heavy duty doors; stainless steel exterior, aluminized steel back and porcelainized steel cooking compartment; powerful rear mounted blower with two speed motor; compartment inspection light and five pan racks standard; plus a "lifetime" warranty on doors. Includes all the features listed and options/accessories checked.

#### STANDARD PRODUCT WARRANTY

- Two year, parts & labor, plus
- Lifetime warranty on oven doors

#### CONSTRUCTION FEATURES

- Heavy duty 430 Series stainless steel exterior, with attractive No. 4 finish
- Aluminized steel back
- Cooking compartments are porcelainized steel
- 2" insulation on six sides of cooking compartments
- Heavy duty, simultaneously-opening compartment doors, with large double pane tempered glass windows
- Two independent 55,000 BTU/hr gas burner systems
- Powerful blower centered in back of each compartment
- Compartment inspection lighting standard
- Chrome steel 10 or 11 position rack slides with five chrome plated wire racks provided for each oven
- 6" adjustable legs [standard] or optional 6" heavy duty casters

#### PERFORMANCE FEATURES

- 150 to 450°F operating temperature range
- Temperature control accurate to ± 5°F average
- Two speed fan
- Energy saving electronic ignition
- Door interlock switch cuts power to fan & burners

#### CONTROL PACKAGE

- Accu-Stat Control**
  - Simple knob-set time and temperature controls
  - 1-hour timer with non-stop buzzer
  - HIGH-LOW speed fan switch
  - Power-ON and inspection light switches



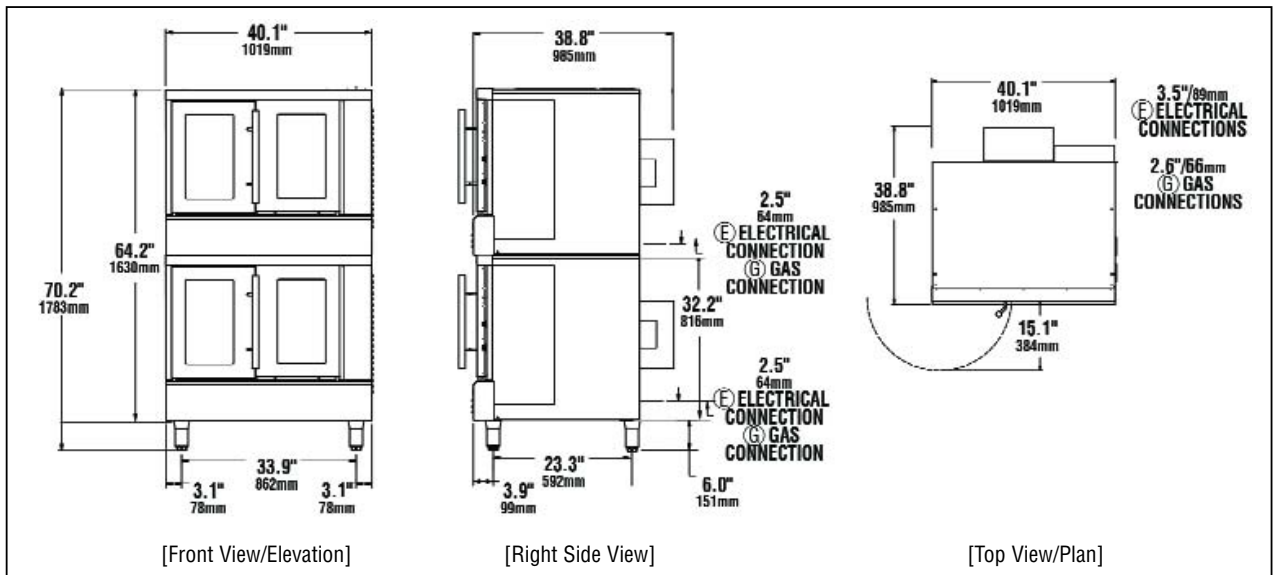
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**INSTALLATION REQUIREMENTS**

- Ⓞ Specify:  natural gas or  propane gas: via two 1/2" NPT connections
- Ⓞ Two 120V 1-Phase, 50/60 Hz electrical connections [Cords & Plugs supplied]
- Installation under approved vent hood is required. Contact local codes.
- Gas pressure regulator provided [All connections from rear. See below]

**OPTIONS & ACCESSORIES**

- 6" heavy duty casters
- Direct vent connector
- 3" stainless steel spacer
- Gas Manifold Kit to branch single inlet line to both ovens
- Solid stainless steel doors, in lieu of doors with windows
- Extra wire pan racks [5 provided as std. in each oven]



Model	Height x Width x Depth (with standard legs)	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
GCOF-T2	70.2" x 40.1" x 38.8" 1783mm x 1019mm x 985mm	Sides: 6" (153mm) Back: 6" (153mm) Floor: 6" (153mm)	905 lbs. 411 kg	985 lbs. 447 kg	70

Model	Ⓞ Total Electrical Requirements [Via two connections]				Ⓞ Total Gas Requirements [Via two connections]
	Voltage/Cycles	Total kW	Phase	Amps/Line	
GCOF-T2	120V/60Hz	1.0	1	7.1	1/2" NPT <i>(110,000 BTU/hr total)</i>

**CAD SYMBOLS & PRICING**



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



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