



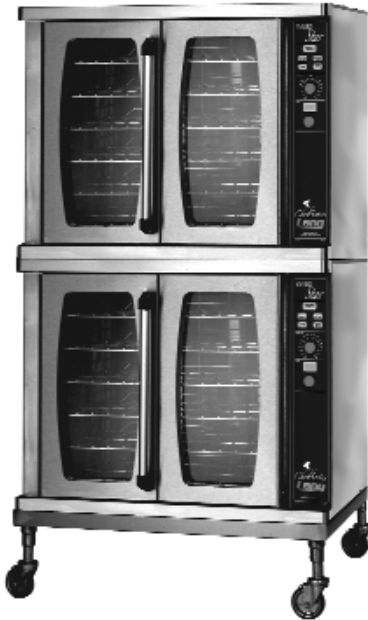
Item No. _____

Project _____

Quantity _____

Electric, Full-Size, Stacked/ChefSeries™ Convection Ovens

Model: ECSF-[ES/EZ]2



Model ECSF-ES2 shown

PAN CAPACITY GUIDE [Per Oven/Total]

Pan Type	Rack Positions	Optimum
18" X 26" Full-Sheet	12/24 (w/extra pan racks)	6/12
12" X 20" Hotel*	12/24 (two pans per rack)	6/12

* 2-1/2" deep pans

SHORT/BID SPECIFICATION

Convection Ovens shall be LANG Manufacturing Model ECSF-ES2 ChefSeries with [-ES = EnviroStar™; -EZ = EnviroZone™] Control Package, two factory stacked electric heated 6-pan full-size units, each with steam injection and simultaneous-opening heavy duty doors, with cool-touch handle; stainless steel exterior and porcelainized steel cooking compartment; powerful rear mounted two-speed fan, compartment lights and six pan racks per compartment standard; plus all the features listed and options/accessories checked:

STANDARD PRODUCT WARRANTY

- Five year, parts & labor
- LIFETIME warranty on doors

CONSTRUCTION FEATURES

- Heavy duty 430 Series stainless steel exterior, with attractive No. 4 finish
- Fully enclosed oven back
- Cooking compartment is porcelainized steel, standard
- Heavy duty, simultaneously-opening compartment doors, with extra-large double pane tempered glass windows
- Powerful fan centered in back of compartment
- Compartment lighting standard
- Chrome steel 12-position pan slides with six chrome plated wire racks provided per oven
- 6" adjustable legs [standard] or optional 6" heavy duty casters

PERFORMANCE FEATURES

- Up to 525°F operating temperature range
- Six full sheet pan capacity, set every-other-rack position
- Steam injection is standard
- Easy-clean-porcelain oven interior
- Cool-touch door handle
- Two-speed fan
- Door interlock switch cuts power to fan & elements
- Back up control, standard

CONTROL PACKAGE

- EnviroStar™ Control [ES]**
 - Soft-Touch knob controls
 - Knob-set temperature in 25 degree increments, with LED indicators
 - Knob-set timer with large LED countdown display
 - Both Fahrenheit [°F] and Celsius [°C] on same label
 - 1-Shot & Pulse Steam touch pads
 - Pulse Steam: Interval between 1-second pulses is adjustable from 1 to 180 minutes.
 - Cook/Hold touch pad [150°F automatic setback]
 - HIGH-LOW speed fan touch pad
 - Power-ON touch pad [activates compartment lighting]
- EnviroZone™ Control [EZ]**
 - Solid state, icon driven, one-touch programmable controls
 - Up to 99 product programs, with multiple baking tiers
 - Time, temperature, heat loss and adjustable shelf compensation
 - Cook/Hold programming
 - 2-speed fan & variable-rate pulse-fan control
 - PC link programming
 - Modem [option]
 - HIGH-LOW speed fan touch pad
 - Power-ON and inspection light touch pads



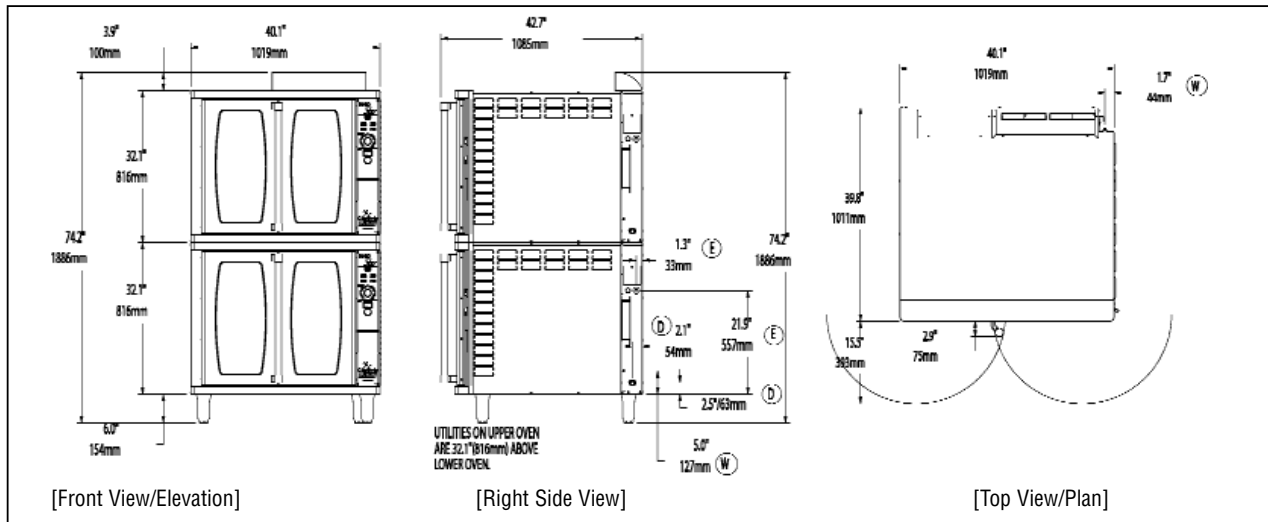
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INSTALLATION REQUIREMENTS

- (E) Two electric connections for: 208V/240V, 1- or 3-Phase; or optional 480V, 3-phase electrical connections
- (V) Two 3/8" NPT cold water connection [For steam injection]
- (D) Two 3/4" NPT for drain recommended
- Installation under approved vent hood required. Contact local codes. [Power connection from right rear. See below]

OPTIONS & ACCESSORIES [Each Oven, Except*]

- 480V, 3-phase model
- 208/240V, 1- or 3-phase; 50Hz or 60Hz
- International Voltages Available
- Extra wire pan racks [6 provided as std.]



Model	Height x Width x Depth (with standard legs)	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
ECSF-(ES/EZ)2	74" x 40.4" x 40" 1879mm x 1026mm x 1016mm	Sides: 0 Back: 1 Floor: 4	1050 lbs. 476 kg	1180 lbs. 535 kg	70

Model	(E) Total Electrical Requirements [Via two connections]			
	Voltage	Total kW	Phase	Amps/Line
ECSF-(ES/EZ)2	208V/60Hz	24.6	3	71.0
	240V/60Hz	32.4	3	81.0
	480V/60Hz	22.0	1	92.0
	480V/60Hz	32.4	3	40.0
	380V/60Hz	20.8	3	32.6
	440V/60Hz	27.4	3	37.4

CAD SYMBOLS & PRICING



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



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LANG MANUFACTURING • 10 SUNNEN DR. ST. LOUIS, MO 63143
Phone: 314-678-6315 • FAX: 314-781-3636 • www.langworld.com