



Item No. _____

Project _____

Quantity _____

Gas, Counter Model Griddles Model: [224,236,248,260,272][T/TC/S/SC]*Model 236T shown***SIZING AND PERFORMANCE GUIDE**

Model/Width	Surface Area	Burners	Controls	BTU Input*
<input type="checkbox"/> 224"	552 sq. in.	2	2	54,000
<input type="checkbox"/> 236"	828 sq. in.	3	3	81,000
<input type="checkbox"/> 248"	1104 sq. in.	4	4	108,000
<input type="checkbox"/> 260"	1380 sq. in.	5	5	135,000
<input type="checkbox"/> 272"	1656 sq. in.	6	6	162,000

** For both natural and propane gas***SHORT/BID SPECIFICATION**

Griddle shall be a LANG Manufacturing Model ___ [specify width: 24", 36", 48", 60" or 72"]___ with: ACCU-TEMP Snap-action Thermostat Controls [T], ACCU-TEMP Snap-action Thermostat Controls with chrome plate [TC], ELECTRONIC Solid State Controls [S] or ELECTRONIC Solid State Controls with chrome plate [SC] for every 12" of griddle width; with gas heated aluminized burner system, with bottom baffles and electronic ignition; 1" thick polished cooking surface; 5-1/2" high side and back splash and full front 1" deep X 3-1/2" wide grease trough; double wall base construction and full width fold-down control panel cover with ELECTRONIC Controls [EI] Model; and all the features listed and the options/accessories checked:

STANDARD PRODUCT WARRANTY

One year, parts & labor

CONSTRUCTION FEATURES

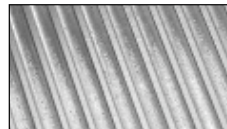
- 1" thick precision machined, polished steel cooking surface
- Continuously bottom welded 5-1/2" high rear & side splash shields
- Full front 3-1/2" wide X 1" deep stainless steel grease trough with...
- One or two [60" & 72" models] drops provided to one or two grease drawers
- Double wall base construction
- Aluminized burner system spaced every 12"
- Heat shield provided below burners
- 4" adjustable legs provided [Stand option available]

PERFORMANCE FEATURES

- Choice of two control systems [See below]
- Thick griddle plate reduces hot & cold spots and retains heat
- Highly polished surface and continuously welded splash and grease trough speed cleanup
- Electronic spark ignition, double wall construction and heat shields increase operating efficiency
- Double wall construction and heat shells reduce side, back and bottom clearances
- Control panel door [ELECTRONIC Model only] protects controls from heat, damage and accidental setting changes
- Accurate temperature control between 175° and 450°F

CONTROL PACKAGE [Specify One]

- ACCU-TEMP™ Thermostat Controls [-T]**
 - Snap-action thermostats
 - Independent temperature control every 12"
 - Electronic ignition, griddle-ON switch
- ELECTRONIC™ Solid State Controls [-S]**
 - Area sensitive Resistance Temperature Detector system
 - RTD probe reacts to a 1°F temperature change
 - Snap action gas valve controls for every 12" of cook surface
 - 175° to 450°F temperature control in 25°F increments
 - Electronic ignition, griddle-ON switch
 - Full front stainless steel drop-down door over controls

**FOCUS OPTION***Custom Grooving [Specified in 12" increments, from left to right. 24" maximum, from either side.]*

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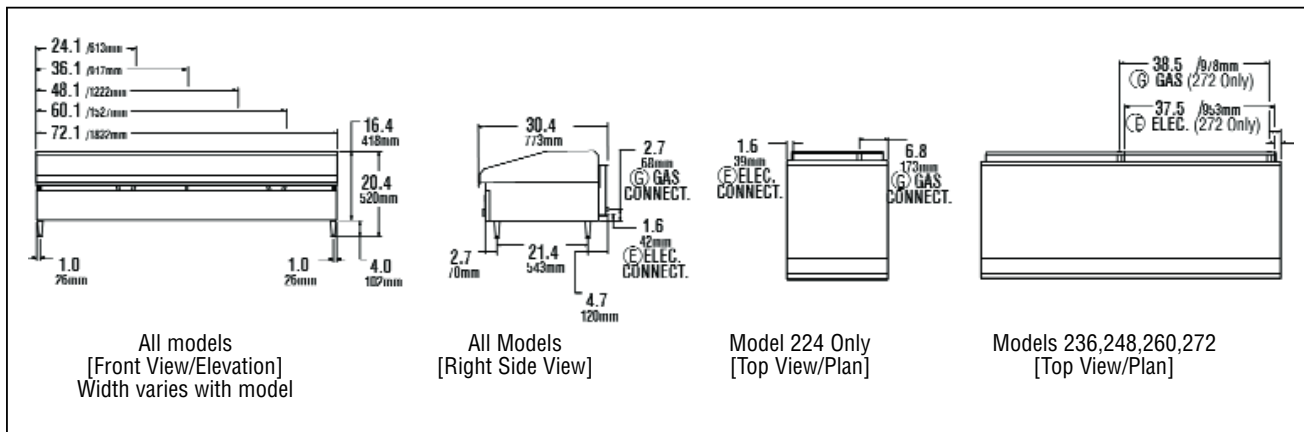
Gas, Counter Model Griddles Model: [224,236,248,260,272][T/TC/S/SC]

INSTALLATION REQUIREMENTS

- Ⓒ Specify: natural gas or propane gas: [G] via 3/4" NPT connection, Gas pressure regulator provided, factory installed on 72" units only
 - Specify elevation if project is over 2000 feet.
 - Ⓔ 115V, 1-Phase, 50/60 Hz electrical connection
 - Cord & plug provided
 - Installation under approved vent hood required.
- [All connections from rear. See other below for location and delivery requirements]

OPTIONS & ACCESSORIES

- Custom Grooving [Specified in 12" increments, from left to right. 24" maximum, from either side.]
- Top-weld – continuous weld around inside splash perimeter
- Stainless steel tubular-leg stand with undershelf & adjustable feet
- Stainless steel tubular-leg stand with undershelf & casters
- Clamshell® Two Sided Cooking [See LSP-CS1/CS2/CS3]



Model	Height x Width x Depth (Not including legs)	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
224	16.4" x 24.1" x 30.4" 418mm x 613mm x 773mm	Sides: 5" Back: 5"	243 lbs. 110 kg	280 lbs. 127 kg	65
236	16.4" x 36.1" x 30.4" 418mm x 917mm x 773mm		368 lbs. 167 kg	420 lbs. 191 kg	65
248	16.4" x 48.1" x 30.4" 418mm x 1222mm x 773mm		448 lbs. 204 kg	520 lbs. 236 kg	65
260	16.4" x 60.1" x 30.4" 418mm x 1527mm x 773mm		556 lbs. 253 kg	635 lbs. 289 kg	65
272	16.4" x 72.1" x 30.4" 418mm x 1832mm x 773mm		689 lbs. 313 kg	800 lbs. 364 kg	65

Model	Ⓔ Electrical Requirements				Ⓒ Gas Requirements (3/4" NPT)
	Voltage	Total kW	Phase	Amps/Line	
224	115V/60Hz	0.5	1	2.0	54,000 BTU/hr
236					81,000 BTU/hr
248					108,000 BTU/hr
260					135,000 BTU/hr
272					162,000 BTU/hr

CAD SYMBOLS & PRICING



AutoQuotes

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

Lang
World Class Cooking Solutions

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