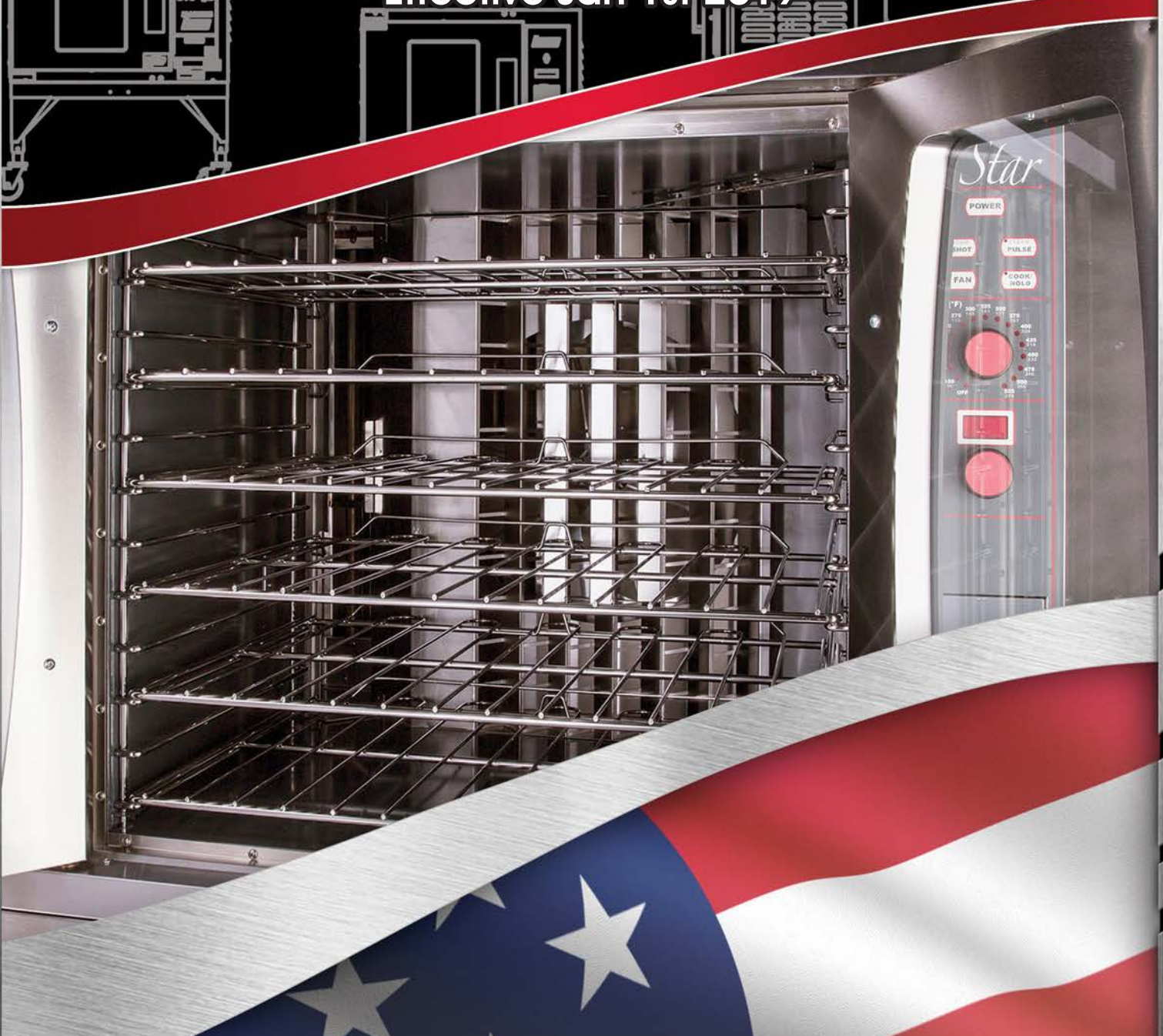
Lang®

2019 Price List

- Effective Jan 1st 2019 -



We understand the necessity of having your equipment performing properly. Backed by guaranteed response times, no limiting hours for service, additional warranties and more, **Service First™** offers the most comprehensive service program in the foodservice industry and will ensure your equipment is back in operation immediately.

Key features of Service First™

- 6 hour response by a Lang **Service First™** Technician.
- Guaranteed locally stocked parts and van kits at our **Service First™** Agency.
- Service is provided 24 hours a day, 7 days a week at no additional cost.
- 1 year warranty on all Lang **Service First™** installed parts.
- One no-cost performance check prior to warranty expiration.

Stay at Ease

Service First™ benefits will continue after warranty expires provided you continue to use our authorized **Service First™** agency. Benefits are:

- 6 hour response by a Lang **Service First™** Technician.
- Guaranteed locally stocked parts and van kits at our **Service First™** Agency.
- 1 year warranty on all Lang **Service First™** installed parts.

Equipment Category	Model Class
Griddles, Charbroilers	LANG models 1xx, 2xx, 3xx, 4xx
Convection Ovens	LANG Strato Series models GCOx, ECOx LANG Chef Series models ECSF

At Lang we believe purchasing our equipment means as much about the function and durability as the team that will continue to stand behind it and service it for years to come. **Service First™** is a program created by Lang, that ties together you, our customer, and the factory with a select group of industry service professionals. **Service First™** providers are committed to responding to Lang customer issues first, having parts available and on hand, and ensuring problems are resolved the first time. Select group of **Service First™** Agencies are technically trained on Lang equipment and have committed to a full complement of stocked parts. This means issues are addressed correctly the first time with as little down time as possible. An unique enhancement of the **Service First™** program are customers continuing to use the **Service First™** Agency will enjoy many of the same program features and benefits after warranty expires.

- John Perruccio, Group President

FOR AUTHORIZED DEALERS -TERMS are net 30, with approved credit. Products are shipped FOB Smithville, Tennessee.

RETURNS*: Prior authorization must be received in order to return merchandise. Credit will be issued for returned product less initial delivery freight cost. All authorized returns will be returned via Lang dispatch only. Returns are subject to a 35% restocking charge. All authorized returns will be paid by credit memo. Refurbishing, if necessary, will be an additional charge and will be deducted from any credit that may be allowed. Items not stocked, specially configured or built to order do not qualify for return. Any specials that are authorized for return, may be subject for a fee beyond the standard restocking fee. Returns must be received at the assigned return address within sixty (60) days from authorization date. Lang reserves the right to refuse or charge a 45% restocking fee on equipment returned without prior authorization.

*Custom options are non-refundable, non returnable items.

TITLE passes to the consignee when merchandise is accepted by the carrier, and thereafter travels at the risk of the purchaser. FOB Factory.

SUBSTITUTIONS in material or design will be made as needed, and may be done without notification when necessary. **PLEASE SPECIFY** (a) finish, (b) type of gas, (c) BTU content, (d) altitude (where applicable), or (e) voltage, (f) phase and (g) cycle when ordering.

CHANGES: Additional costs incurred due to changes requested within two weeks of scheduled shipping date will be chargeable.

PRICES in this list are **limited to goods purchased and shipped in the United States**. Please apply to the factory or one of its export agents for quotations on merchandise to be shipped into other areas. All prices are in U.S. dollars. All prices are subject to change without prior notice.

START UP: This is the initial uncrating and set up of the equipment which is not covered under the Star warranty. This will include piping, electrical and gas connections. This also includes the first "turn on and check" of any gas or electric equipment.

To learn more about our wide array of Commercial Kitchen Equipment, or for a complete listing of Sales Representative and Service Agencies, visit us at LangWorld.com

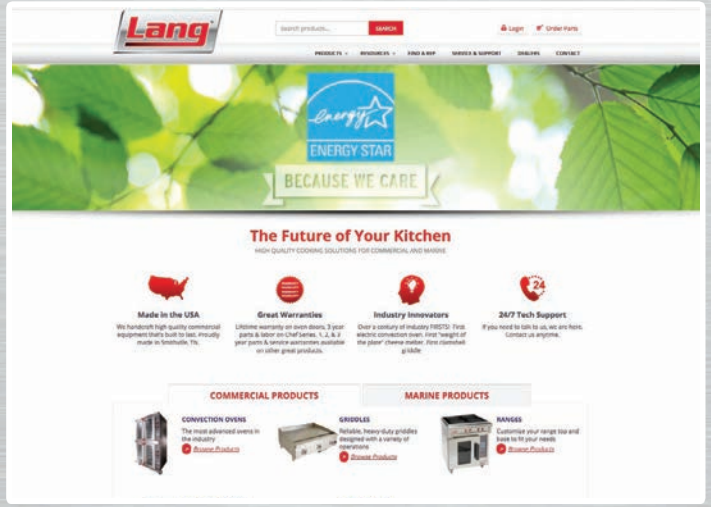


Table of Contents

Convection Ovens 1-5

Griddles 7-11
Clamshell 2-Sided Cooking 12-13
Charbroilers 14-16

Ranges 17-21

Cheesemelters 22

Lang Marine
Marine Ranges 24-26
Marine Fryers 27
Marine Griddles 27-28
Marine Convection Ovens 28-29
Marine Deck Ovens 30

Lang Cruise Line
Cruise Line Broilers 31
Cruise Line Salamander 31
Cruise Line Griddles 32
Cruise Line Convection Ovens 33

Sales Representatives 34
Order Status 35
Service Agencies 36
Warranty 37
MAP & M.R.I.C.P. Policy 38

Freight Information

Third Party Billing for Hawaii and Alaska

Freight Rates for orders under $10,000

1 piece of equipment - $200

2 pieces of equipment - $300

3 or more pieces of equipment - $400

FREIGHT DAMAGE: **DO NOT SIGN** for equipment until you have thoroughly inspected it for obvious or concealed freight damage. Once signed for, the customer takes full responsibility for the shipment. We can, however, assist the customer if a freight claim is needed.

Notes: Rates ONLY apply if:
1. Freight ships from Lang warehouse location.
2. Lang chooses freight carrier.
3. Lang must pre-pay and add freight to invoice.

Additional Charges
Lift Gate Delivery = $100.00
All other requests, call for pricing.
10% surcharge for international orders shipping outside of North America

Freight Classification
The bulk of Lang commercial equipment is rated 85.

Special configurations or non-standard crating may add to the classification.

Rate classifications are subject to change without notice.

Convection Ovens

Full-Size • Half-Size • Microbakery

Lang high-quality convection ovens perform under the toughest conditions. Designed to consistently, and efficiently bake in tough, everyday commercial settings, Lang ovens continue to stand the test of time. Energy Star certified means Lang ovens deliver increased efficiency and the high-quailty performance consumers demand.

Chef-Series Full-Size Convection Ovens

Strato-Series Full-Size Convection Ovens

Strato-Series Baker's Depth Full-Size Convection Ovens

Half-Size Convection Ovens

Microbakery (Half-Size Oven, Staging Cabinet, Proofer)

CONVECTION OVEN BUYING GUIDE

	ELECTRIC **CHEF SERIES** FULL-SIZE OVENS SINGLE or DOUBLE STACK	GAS & ELECTRIC **STRATO SERIES** FULL-SIZE OVENS SINGLE or DOUBLE STACK	ELECTRIC **ECOH SERIES** HALF-SIZE OVENS
RACK CAPACITY	6 racks	5 racks	5 racks
FAN TYPE	Propeller/Axial 2000ft³/min	Radial 300ft³/min	Radial 300ft³/min
BACK-UP CONTROLS	YES	-	YES
BAKERS DEPTH	-	YES 46" DEEP AVAILABLE	-
ENERGY STAR	ENERGY STAR	ENERGY STAR	ENERGY STAR
HYDRO-ASSIST	ADDS POWER of REAL STEAM	-	-
TEMP RANGE	up to 525°F	up to 450°F	up to 450°F

CONVECTION OVEN FEATURES GUIDE

MADE IN THE USA

FAN TYPE - superior air flow within the oven chamber ensures even heat distribution and browning patterns

PROPELLER/AXIAL - auto-reversing fan for perfect air-flow resulting in a consistent and even bake

RADIAL - two speed/pulsing fan settings allow you to make adjustments to meet your baking needs **NO ROTATING PANS!**

top image: propeller

bottom: radial

HYDRO-ASSIST™

Add the power of real steam to your cooking and baking process. Increases the finished weight of proteins by limiting moisture loss while improving heat distribution in the baking chamber

Add a crusty finish on artisan breads, a glossy finish on pastries and more

ACHIEVE THAT PERFECT PRODUCT FINISH!

BACK-UP CONTROLS

It's smart to have backup for the oven's electronic controls. Mechanical control override takes over with the flip of a switch, including the Hydro-Assist™ features! Available on Chef Series and Half-Size convection ovens

ENERGY STAR CERTIFIED

Lang certified convection ovens deliver increased energy efficiency plus the high-quality and performance consumers demand.

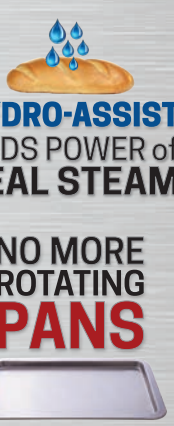
This certification ensures purchasers see increased energy efficiency through utility bill savings. Certified ovens contribute to a clean environment by using less energy than conventional commercial foodservice equipment models

CHEF-SERIES CONVECTION OVENS

CHEF-SERIES CONVECTION OVENS

- Hydro-Assist for faster cook times, increased moisture retention, and stunning product finish
- Auto-reverse fan for consistent, even baking
- 6 - pans = 20% more production
- Up to 525°F temperature range
- Backup controls, standard

ECSF-ES2
DOUBLE-STACKED



LANG CHEF-SERIES FULL SIZE ELECTRIC CONVECTION OVENS

SOLID STATE
Analog Controls

Series No.	Oven Type: ES	Volts[1]	kW	Add for 480V	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
ECSF (single deck)	$15,378	208/ 240 480	12.3/16.2 16.2	$677	40.4	40.0	36.0	665	70
ECSF (double stacked)	$30,757	208/240 480	24.6/32.4 32.4	$1,354	40.4	40.0	74.0	1,170	70
All prices F.O.B Smithville, TN									
1 - Specify 208/240V or 480V when ordering. All units field wired for 3-phase/60Hz or 240V/1-ph/60Hz service									

Accessories

Series No.	Price F.O.B Smithville, TN	Description	Ship Wt. [lb.]	Freight Class
CSF-C6	$337	6" CASTERS FOR FULL-SIZE OVENS, (QTY 4) (2) RIGID (2) SWIVEL w/ BRAKE	20	110
LK-6	$337	6" LEGS FOR FULL-SIZE OVENS, (QTY 4)	20	110

STRATO-SERIES CONVECTION OVENS

STRATO-SERIES GAS CONVECTION OVENS

- 150°-450°F temperature range
- Two-speed fan with pulse capability

GCOF-AP1

LANG STRATO-SERIES FULL SIZE GAS CONVECTION OVENS

MADE IN THE USA

SOLID STATE
Analog Controls

Series No.	Oven Type: AP	BTU	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
GCOF (single deck)	$15,057	55,000	40.0	38.8	38.0	500	70
GCOF (double stacked)	$30,114	110,000	40.0	38.8	76.00	1025	70
All prices F.O.B Smithville, TN	High elevation construction available at no charge. Specify when ordering.						
Specify Natural Gas or Propane when ordering. 1 - LP not available for the GCOF-T1, GCOF-T2 models							

ELECTRIC MODELS on next page

LANG STRATO-SERIES BAKERS DEPTH GAS CONVECTION OVENS

MADE IN THE USA

SOLID STATE
Analog Controls

Series No.	Oven Type: AP	BTU	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
GCOD (single deck)	$15,805	60,000	40.0	46.0	38.0	580	70
GCOD (double stacked)	$31,611	120,000	40.0	46.0	76.00	1185	70
All prices F.O.B Smithville, TN			Specify Natural Gas or Propane when ordering				
High elevation construction available at no charge. Specify when ordering.							

ELECTRIC MODELS on next page

MODEL NAME FORMULA

[Series No.]-[Oven Type][1 single deck or 2 double stacked]

[GCOF]-[AP][2] = GCOF-AP2

STRATO-SERIES CONVECTION OVENS

STRATO-SERIES ELECTRIC CONVECTION OVENS

- 150°-450°F temperature range
- Two-speed fan with pulse capability

ECOF-T1

LANG STRATO-SERIES FULL SIZE ELECTRIC CONVECTION OVENS

	SNAP-ACTION Analog Controls	SOLID STATE Analog Controls							
Series No.	Oven Type: T	Oven Type: AP	Watts[1] 208V or 240V	Add for 480V[2]	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
ECOF (single deck)	$10,278	$14,603	11,700	$676	40.0	38.8	38.0	665	70
ECOF (double stacked)	$20,556	$29,207	23,300	$1,352	40.0	38.8	76.0	1,170	70
All prices F.O.B Smithville, TN		1 - Specify 208, 240,or 480V[2] service when ordering			2 - 480V only available on ECOF-AP models				

LANG STRATO-SERIES BAKERS DEPTH ELECTRIC CONVECTION OVENS

	SOLID STATE Analog Controls						
Series No.	Oven Type: AP	Watts[1] 208V or 240V	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
ECOD (single deck)	$15,032	11,700	40.0	46.0	27.9	580	70
ECOD (double stacked)	$30,065	23,300	40.0	46.0	60.9	1185	70
All prices F.O.B Smithville, TN	1 - Specify 208V or 240V service when ordering						

Accessories

Series No.	Price F.O.B Smithville, TN	Description	Freight Class
GCOF-MK	$1,063	MANIFOLD KIT FOR DOUBLE STACK GAS OVENS	70
GCOF-DVC	$836	DIRECT VENT CONNECTOR, REQUIRED FOR VENTING THROUGH DUCTS	70
GCOF-C6	$337	6" CASTERS, (QTY 4) - (2) RIGID, (2) SWIVEL w/ BRAKE	70
LK-6	$337	6" LEGS FOR FULL-SIZE OVENS, (QTY 4)	110
ECOF-C6	$589	6" CASTERS, (QTY 4) - (2) RIGID, (2) SWIVEL w/ BRAKE	70
ECOF-CK	$1,412	CORD KIT FOR ECOH OVENS	70

HALF-SIZE CONVECTION OVENS & MICROBAKERY

HALF-SIZE ELECTRIC CONVECTION OVENS

- 150°-450°F temperature range
- Two-speed fan with pulse capability
- Full convection features in half-size

ECOH

LANG HALF-SIZE ELECTRIC CONVECTION OVENS

MADE IN THE USA

	Solid State ANALOG	Solid State Programmable LCD DISPLAY	CHAIN - Solid State Programmable LCD DISPLAY							
Model No.	**Oven Type: AP**	**Oven Type: PT**	**Oven Type: PP**	**Watts[1] 208V or 240V**	**Add for 480V[2]**	**Width [in.]**	**Depth [in.]**	**Height [in.]**	**Ship Wt. [lb.]**	**Freight Class**
ECOH	$10,323	$14,952	$15,183	7,800	$338	30.5	26.5	25.5	225	70
1 - Specify 208V, 240V, or 480V (-AP only) service				2 - ECOH-AP only available in 480V service. Add $338						
ES-COH16C	$1,658	16" HIGH OVEN STAND w/ CASTERS				30.5	26.5	16.0	50	70
ECOH-C4	$169	5" CASTERS FOR ECOH OVEN, (QTY 4) (2) RIGID, (2) SWIVEL w/ BRAKE				-	-	-	20	85
SSLK-4	$169	6" LEG KIT FOR ECOH OVEN, (QTY 4)				-	-	-	10	70

MICROBAKERY

- 150°F to 450°F Temperature controls
- Two speed fan with pulse capability
- Programmable controls for dozens of product settings

MB-AP

MADE IN THE USA

LANG ELECTRIC MICROBAKERY (ECOH-AP, STAGING CABINET & PROOFER)

Model No.	Price F.O.B Smithville, TN	Description	Watts[1] 208V or 240V	Add for 480V	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
MB-AP	$20,374	INCLUDES: HALF-SIZE OVEN (ECOH-AP) w/ ANALOG CONTROLS, STAGING CABINET (MBSC), and HALF-SIZE PROOFER (MBPF-120V)	9,600	$338	30.2	28.6	68.6	485	70
MB-PT	$25,137	INCLUDES: HALF-SIZE OVEN (ECOH-PT) w/ PROGRAMMABLE TOUCH CONTROLS, STAGING CABINET (MBSC), and HALF-SIZE PROOFER (MBPF-120V)	9,600	$338	30.2	28.6	68.6	485	70
1 - Specify 208V, 240V or 480V service.									

Countertop Cooking Equipment

Griddles • Clamshells • Charbroilers

Lang griddles, clamshells, and charbroilers are designed to stand up to the demands of constant use, high-volume operations, and repeated heat-up and cool-down cycles. Lang clamshell 2-sided cooking solutions increase efficiency by cutting cook-times in half.

400/300 Series Griddles
200/100 Series Griddles

Contact Clamshell
Radiant Clamshell
Gas Infared Clamshell

400 Series Radiant Charbroiler

436T

Lang **400/300 Series Griddles**

Plate thickness	**1”**	Thermostat	**Electric Snap-Action**
Plate depth	**24”**		**Solid State**
Plate width	**24-72”**		
BTU/foot (gas)	**30,000**	Options	**Chrome Plate**
kW/foot (elec)	**6.0**		
Embedded	**Yes**		

Lang **200/100 Series Griddles**

Plate thickness	**1”**	Thermostat	**Electric Snap-Action**
Plate depth	**23”**		**Solid State**
	30” extra-deep		
Plate width	**24-72”**	Options	**Chrome Plate, Grooved Plate**
BTU/foot (gas)	**27,000**		**2-Sided Cooking Clamshell Options**
kW/foot (elec)	**6.0**		
Embedded	**Yes**		

GRIDDLE FEATURES GUIDE

1" THICK PLATES

Griddle plate thickness helps drive surface temperature, performance, and consistency. 1" thick griddle plates will retain more heat for faster recovery, and allow thermostat probes to be mounted deep within the griddle plate resulting in improved performance.

PLATE DEPTH

Deeper griddle plates offer more cooking area and usable space. Balance your specific production needs with size constraints in the kitchen. Different depths available on select model families

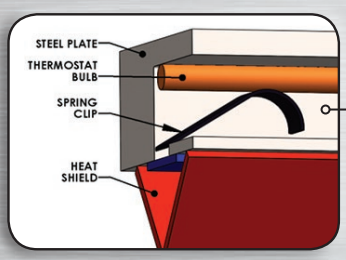
CHROME SURFACE

In addition to their exceptional mirror finish, chrome plates don't require seasoning with oil, clean up faster, reduce kitchen heat load, and nearly eliminate flavor transfer. 5 Year chrome surface warranty

GRIDDLE THERMOSTAT GUIDE

ELECTRIC SNAP-ACTION THERMOSTAT

Electric powered controls cycle the burner completely ON-or-OFF as demanded by surface temperature changes. Temperature control ranges from 150-450°F for embedded probes with a surface temperature control ±15°F to set point



EMBEDDED THERMOSTAT

Embedded thermostat reacts more quickly to changes on the cooking surface providing better performance than probes on the bottom of the plate

400/300 SERIES GRIDDLES

436T

400/300 SERIES GRIDDLES

- 24" deep griddle plate
- Advanced burner design ensures precise griddle plate temperatures
- Controls every 12" for true zone cooking
- Attractive chrome-plated knobs

LANG 400 SERIES GAS GRIDDLES 24" DEEP GRIDDLE PLATE

MADE IN THE USA

	ELECTRIC SNAP-ACTION Controls		SOLID STATE Controls								
Series No.	Griddle Type: T Polished Steel Plate	Griddle Type: TC CHROME Plate	Griddle Type: S Polished Steel Plate	Griddle Type: SC CHROME Plate	BTU	Plate Depth [in.]	Width [in.]	Unit Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
424	$6,697	$10,827	$8,563	$12,694	60,000	24	24	33.7	18	300	85
436	$8,620	$14,804	$11,604	$17,787	90,000	24	36	33.7	18	409	85
448	$10,417	$18,588	$14,403	$22,573	120,000	24	48	33.7	18	520	85
460	$12,613	$22,391	$17,778	$27,557	150,000	24	60	33.7	18	656	85
472	$16,223	$27,702	$22,450	$33,929	180,000	24	72	33.7	18	787	85
All prices F.O.B Smithville, TN			Specify Natural Gas or Propane and Elevation requirements when ordering								

LANG 300 SERIES ELECTRIC GRIDDLES 24" DEEP GRIDDLE PLATE

MADE IN THE USA

	ELECTRIC SNAP-ACTION Controls		SOLID STATE Controls								
Series No.	Griddle Type: T Polished Steel Plate	Griddle Type: TC CHROME Plate	Griddle Type: S Polished Steel Plate	Griddle Type: SC CHROME Plate	Watts[1] 208V or 240V	Plate Depth [in.]	Width [in.]	Unit Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
324	$6,611	$10,742	$8,478	$12,608	8,700	24	24	30.75	18	290	85
336	$8,438	$14,622	$11,422	$17,605	13,050	24	36	30.75	18	389	85
348	$10,647	$18,818	$14,633	$22,804	17,400	24	48	30.75	18	520	85
360	$12,613	$22,391	$17,778	$27,557	21,750	24	60	30.75	18	686	85
372	$16,065	$27,544	$22,293	$33,771	26,100	24	72	30.75	18	798	85
1 - Specify 208V or 240V service. All units must be hard-wired at installation for 1-phase or 3- phase service											

200/100 SERIES GRIDDLES

136TC

200/100 SERIES GRIDDLES

- 23" deep griddle plate
- Advanced burner design ensures precise griddle plate temperatures
- Controls every 12" for true zone cooking
- Clamshell 2-sided cooking options available
- 30" Extra-deep griddle plate options available
  Extra-deep models listed on next page

LANG 200 SERIES GAS GRIDDLES
23" DEEP GRIDDLE PLATE

MADE IN THE USA

	ELECTRIC SNAP-ACTION Controls		SOLID STATE Controls								
Series No.	Griddle Type: T Polished Steel Plate	Griddle Type: TC CHROME Plate	Griddle Type: S Polished Steel Plate	Griddle Type: SC CHROME Plate	BTU[1]	Plate Depth [in.]	Width [in.]	Unit Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
224	$6,660	$10,849	$8,534	$12,723	54,000	23	24	30.4	16.40	280	85
236	$8,572	$14,844	$11,568	-	81,000	23	36	30.4	16.40	420	85
248	$10,359	$18,646	$14,361	$22,648	108,000	23	48	30.4	16.40	520	85
260	$12,543	$22,459	$17,729	$27,645	135,000	23	60	30.4	16.40	635	85
272	$16,133	$27,775	$22,387	$34,029	210,000	23	72	30.4	16.40	800	85
GROOVED GRIDDLE PLATE Option - $1,500 per 12-inch. Specify FULLY grooved, LEFT orientation, or RIGHT orientation.											
1 - Specify Natural Gas or Propane and Elevation requirements when ordering.											

LANG 100 SERIES ELECTRIC GRIDDLES
23" DEEP GRIDDLE PLATE

MADE IN THE USA

	SNAP-ACTION Controls		SOLID STATE Controls									
Series No.	Griddle Type: T Polished Steel Plate	Griddle Type: TC CHROME Plate	Griddle Type: S Polished Steel Plate	Griddle Type: SC CHROME Plate	kW 208V or 240V	Add $ for 480V	Plate Depth [in.]	Width [in.]	Unit Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
124	$6,575	$10,763	$8,449	$12,637	12.0	$227	23	24	28.20	15.00	280	85
136	$8,390	$14,662	$11,386	$17,657	18.0	$340	23	36	28.20	15.00	420	85
148	$10,588	$18,875	$14,590	$22,877	24.0	$452	23	48	28.20	15.00	520	85
160	$12,543	$22,459	$17,729	$27,645	30.0	$565	23	60	28.20	15.00	635	85
172	$15,976	$27,618	$22,230	$33,871	36.0	$676	23	72	28.20	15.00	800	85
GROOVED GRIDDLE PLATE Option - $1,500 per 12-inch. Specify FULLY grooved, LEFT orientation, or RIGHT orientation.												
2 - Specify 208V, 240V or 480V service. 480V not available on all models. All units must be hard-wired at installation for single or three phase												

200/100 SERIES EXTRA-DEEP GRIDDLES

236TC

EXTRA-DEEP GRIDDLE PLATE 200/100 SERIES GRIDDLES

- 30" deep griddle plate
- Advanced burner design ensures precise griddle plate temperatures
- Controls every 12" for true zone cooking

LANG EXTRA-DEEP GAS GRIDDLES 30" DEEP GRIDDLE PLATE

MADE IN THE USA

	ELECTRIC SNAP-ACTION Controls		SOLID STATE Controls								
Series No.	Griddle Type: ZTD Polished Steel Plate	Griddle Type: ZTDC CHROME Plate	Griddle Type: ZSD Polished Steel Plate	Griddle Type: ZSDC CHROME Plate	BTU[1]	Plate Depth [in.]	Width [in.]	Unit Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
224	$7,689	$12,925	$9,563	$14,799	70,000	30	24	36.0	16.40	440	85
236	$10,116	$17,955	$13,111	$20,951	105,000	30	36	36.0	16.40	565	85
248	$12,417	$22,776	$16,419	$26,778	140,000	30	48	36.0	16.40	730	85
260	$15,116	$27,511	$20,302	$32,697	175,000	30	60	36.0	16.40	870	85
272	$19,221	$33,773	$25,475	$40,027	210,000	30	72	36.0	16.40	1020	85
GROOVED GRIDDLE PLATE Option - $1,500 per 12-inch. Specify FULLY grooved, LEFT orientation, or RIGHT orientation.											
1 - Specify Natural Gas or Propane and Elevation requirements when ordering											

LANG EXTRA-DEEP ELECTRIC GRIDDLES 30" DEEP GRIDDLE PLATE

MADE IN THE USA

	SNAP-ACTION Controls		SOLID STATE Controls								
Series No.	Griddle Type: ZTD Polished Steel Plate	Griddle Type: ZTDC CHROME Plate	Griddle Type: ZSD Polished Steel Plate	Griddle Type: ZSDC CHROME Plate	kW 208V or 240V	Plate Depth [in.]	Width [in.]	Unit Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
136	$9,934	$17,773	$12,929	$20,769	18.0	30	36	36.0	15.00	420	85
148	$12,646	$23,005	$16,648	$27,007	24.0	30	48	36.0	15.00	520	85
160	$15,116	$27,511	-	-	30.0	30	60	36.0	15.00	635	85
172	$19,064	$33,616	$25,317	$39,870	36.0	30	72	36.0	15.00	800	85
GROOVED GRIDDLE PLATE Option - $1,500 per 12-inch. Specify FULLY grooved, LEFT orientation, or RIGHT orientation.											
2 - Built for 208V service, field modified for 240V service. All units must be hard-wired at installation for 1-phase or 3-phase											

CLAMSHELL 2-SIDED COOKING

CLAMSHELLS - 2-SIDED COOKING SOLUTIONS

CLAMSHELLS FOR LANG 200/100 (23" PLATE DEPTH) SERIES GRIDDLES ONLY

MADE IN THE USA

CCSE12
CONTACT CLAMSHELL

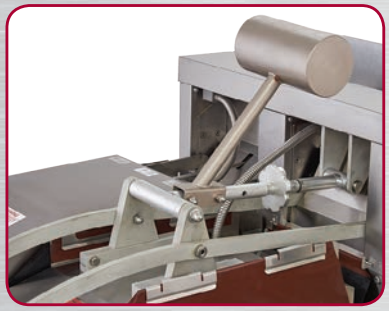
The Contact Clamshell delivers high power cooking from both sides. This griddle innovation slashes cooking time with no flipping required! Ideal for burgers, chicken and other uniform thickness proteins

CSE12AG
RADIANT CLAMSHELL

Powerful infrared elements activate when the hood is lowered to cook quickly. Excellent for proteins, and can re-thermalize much like a cheesemelter! 3" surface-to-surface clearance provides the flexibility you need for your menu

CSG24
GAS INFRARED CLAMSHELL

24" wide gas infrared elements activate when the hood is lowered, this adds a broiled flavor profile. Exceptional for high-volume protein cooking. The 3-inch surface-to-surface clearance for irregular-shaped products



CCSE12

CSE12AG

CSG24

CONTACT & RADIANT CLAMSHELL COOK TIMES

	HAMBURGER PATTY (Quarter lb. frozen)			CHICKEN BREAST (Slack 6 oz.)		
	Griddle	Griddle with CONTACT Clamshell	Griddle with RADIANT Clamshell	Griddle	Griddle with CONTACT Clamshell	Griddle with RADIANT Clamshell
TOTAL COOK TIME	8 min.	3:45 min.	4 min.	10 min.	3:30 min.	5 min.
TIME per each SIDE	4 min.	-	2 min.	5 min.	-	2:30 min.
internal TEMP.	160°F+	160°F+	160°F+	160°-170°F	160°-170°F	160°-170°F

Flat Griddle & Clamshells @ 350°F

CLAMSHELL 2-SIDED COOKING

CLAMSHELLS - 2-SIDED COOKING SOLUTIONS

CLAMSHELLS FOR LANG 200/100
(23" PLATE DEPTH) SERIES GRIDDLES ONLY

far left: CSE12AG
center: CCSE12

MADE IN THE USA

LANG GAS & ELECTRIC CLAMSHELL 2-SIDED COOKING SOLUTIONS

Series No.	Description	Factory mounted price, each	Watts[1] 208V or 240V	Width [in.]	Depth [in.]	Height [3] [in.]	Installed Wt. [lb.]
CCSE12	12" ELECTRIC CONTACT CLAMSHELL	$10,415	4,200	11	23.00	26.40	100
CSE12AG	12" ELECTRIC RADIANT CLAMSHELL	$7,152	3,200	11	23.00	25.30	45
Series No.	**Description**	**Factory mounted price, each**	**BTU[2]**	**Width [in.]**	**Depth [in.]**	**Height [3] [in.]**	**Installed Wt. [lb.]**
CSG24	24" GAS INFRARED CLAMSHELL	$14,556	24,000	23.10	28.20	50.10	125

1 - Specify 208V or 240V service. All units must be hard-wired at installation for 1-phase or 3-phase service.

2 - Specify Natural Gas, Propane Gas or Elevation requirements when ordering. Utilizes 120V/60Hz/0.5kW electrical connection.

3 - Height is measured off the griddle surface, and at maximum incline

CCSE12-10NS	NON-STICK SHEET KIT (for CCSE12A CLAMSHELL) - 10 SHEETS INCLUDED	$874

LANG CLAMSHELL MOUNTING FRAMES

GRIDDLE WIDTH	24" Wide	36" Wide	48" Wide	60" Wide	72" Wide
FRAME MODEL for 12" ELECTRIC CLAMSHELLS	CSE12AMG-24	CSE12AMG-36	CSE12AMG-48	CSE12AMG-60	CSE12AMG-72
Factory mounted price	$1,503	$1,908	$2,301	$2,622	$2,793
FRAME MODEL for 24" GAS CLAMSHELLS	CSG24MG-24	CSG24MG-36	CSG24MG-48	CSG24MG-60	CSG24MG-72
Factory mounted price	$701	$827	$971	$1,034	$1,159
Installed weight [lb.]	35	53	70	88	105

CONFIGURING YOUR CLAMSHELL

Step 1 Select your griddle - gas or electric
Step 2 Add the frame required for clamshell mounting
Step 3 Select the type and number of clamshells needed
Step 4 Specify location of each clamshell on your griddle
Step 5 Add up costs & weights to arrive at final specification

For Clamshell configurations on 60" or 72" griddles, please contact customer service 800-264-7827

The addition of Clamshell hoods increases the weight of the final griddle system and may exceed the weight rating of many basic kitchen stands, including those sold by Star

Clamshells cannot be installed on extra-deep griddles
Clamshells only available on Lang 100 & 200 series griddles

CHARBROILER FEATURES GUIDE

436CB

CAST IRON GRATES

All Lang, Star, and Toastmaster charbroilers come with heavy-duty cast iron grates. Incline or lay flat to optimize your cooking surface

CAST IRON BURNER

Ten times heavier and thicker than sheet metal burners, cast iron burners offer performance and durability in the most corrosive kitchen environments.

- One (1) 20,000 BTU burner per 6" for Lang 400 series models

RADIANT STYLE

Charbroiler radiants protect the burners from debris and they ensure a more uniform temperature profile. Star-Max and Toastmaster heavy gage sheet metal radiants can last for years, and the uniquely durable Lang and Ultra-Max steel alloy radiants may last the life of your charbroiler

436CB

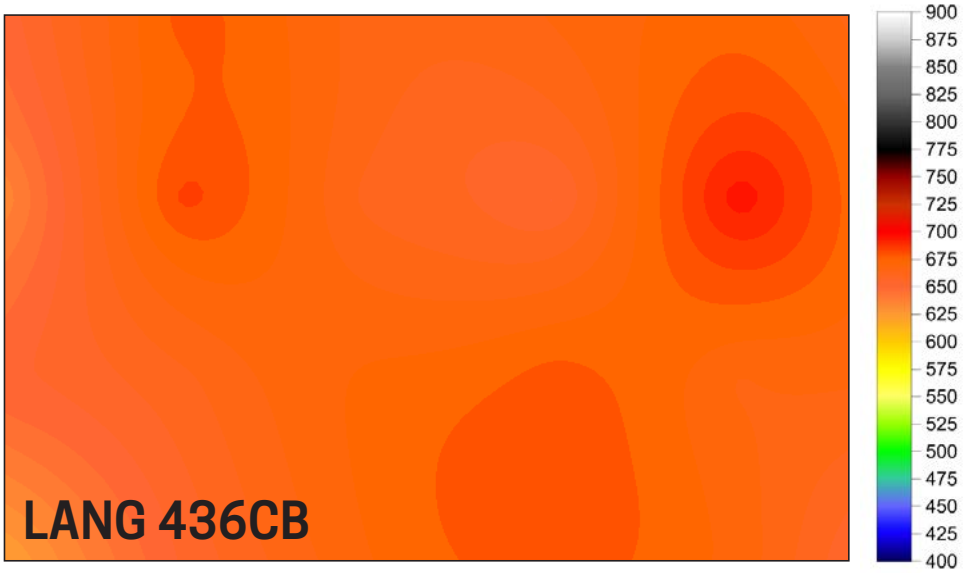
LANG CHARBROILER OUT PERFORMS ALL COMPETITORS

Lang 400 Series radiant charbroilers are designed to provide excellent heating and control when preparing a wide variety of products

400 SERIES CHARBROILERS

SUPER-UNIFORM COOKING SURFACE TEMPERATURES

Uniform heat distribution provides corner-to-corner temperatureconsistency between 625° F and 700° F



400 SERIES RADIANT CHARBROILERS

400 SERIES CHARBROILER

- Super-Uniform cooking surface temperatures – optimal profile between 625°F and 700°F (330°C and 371°C) out performs all competitors!
- Heavy duty cast iron 20,000 BTU burners
- Wide-range valves and etched bezel allow for optimal temperature control
- Chrome plated cast zinc knobs and bezel are durable and attractive

436CB

LANG 400 SERIES RADIANT GAS CHARBROILERS

MADE IN THE USA

RADIANT CHARBROILER		BTU[1]	Grate Depth [in.]	Width [in.]	Unit Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
424CB	$6,363	80,000	24.4	24.1	33.3	18	245	85
436CB	$8,441	120,000	24.4	36.1	33.3	18	337	85
448CB	$10,257	160,000	24.4	48.1	33.3	18	432	85
460CB	$13,159	200,000	24.4	60.1	33.3	18	596	85
472CB	$16,524	240,000	24.4	72.1	33.3	18	699	85
All prices F.O.B Smithville, TN								
1 - Specify Natural Gas or Propane when ordering.								
High elevation construction available at no charge. Specify when ordering.								

Ranges

Convection Oven Base • Standard Oven Base

Range Top Options

Induction • French Top • Hot Top • Griddle Top

Lang Ranges come with a convection or standard oven base, all have a one-piece heavy-duty 430 Series stainless steel exterior, and are insulated on six sides. The Range top options, configurations, and 30", 36", 60"sizes ensure the right solution to meet your range cooking needs is available.

INDUCTION RANGE FEATURES

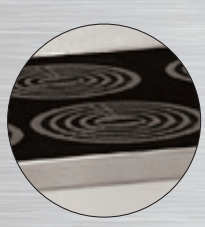
SUPERIOR INDUCTION RANGES

RI36C-ATE

SAVE ENERGY & MONEY

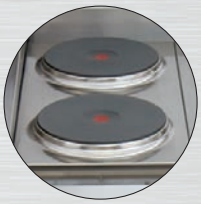
MADE IN THE USA

RANGE TOP OPTIONS



INDUCTION

The induction range top is the definition of efficiency and safety. 8" diameter 2.6kW quality induction burners beneath a durable 6mm tempered glass top provide up to 95% cooking efficiency and instant heat to induction pots and pans

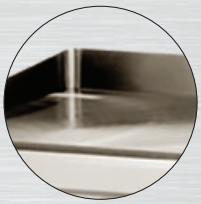


FRENCH TOP

The French top features independently controlled, durable high power 2.6kW elements inside a sealed 8" diameter casing

HOT TOP

Hot top features 12" wide x 24" deep x 3/4" thick cast iron hot plate grates with a milled surface. These heavy duty plates are each controlled by one 850°F -range thermostat



GRIDDLE TOP

Griddle plates may be 1/2" or 1" thick, depending on model, and range in size between 24" and 60" wide. Griddles have a 4" splash and are controlled by one 450°F thermostat every 12'

OVEN BASE OPTIONS

STANDARD OVEN BASE

- Oven control features one thermostat with independent top and bottom heat controls
- 150-550°F oven thermostat
- One heavy-duty chrome plated wire rack per oven

CONVECTION OVEN BASE

- Solid state oven temperature control [per burner] accurate to +/- 4°F
- 150-450°F oven operating temperature range (30" ovens)
- Five chrome plated oven racks provided
- Nine position oven rack slide supports 36" ovens
- 3 chrome plated oven racks provided
- Six position oven rack slide supports
- Base accommodates six (6) full size pans

R30S-ATD
(1) GRIDDLE PLATE
(2) FRENCH TOPS

STANDARD
OVEN BASE

RANGES

LANG ELECTRIC RANGES

	STANDARD OVEN BASE	CONVECTION OVEN BASE								
Series No.	Analog Controls: S-AT	Analog Controls: C-AT	Solid State Control: C-AP	Programmable LCD Display: C-PT1	kW 208V or 240V	Add for 480V[1]	Width [in.]	Depth [in.]	Height [in.]	Freight Class
R30	$12,817	-	$14,576	$17,702	19.8	$601	30.2	29.0	35.0	85
Ri30 - INDUCTION	$21,353	-	$23,113	-	19.8	-	30.2	29.0	35.0	85
R36	$16,664	$19,677	-	-	21.0	$845	36.0	38.0	32.0	85
Ri36 - INDUCTION	$29,467	$32,480	-	-	21.0	-	36.0	38.0	32.0	85
R60	$30,427	-	-	-	37.0	$1,913	60.0	35.2	32.0	85
1 - Induction Tops and LCD Display controls unavailable with CONVECTION ovens or 480V service										
2 - Specify 208V, 240V or 480V service. All ranges are factory wired for 3-phase service.										
30" and 36" ranges for 208 or 240V service may be wired 1 phase by the installer.										

30" RANGE TOP OPTIONS

Range Option	Description	Illustration	Ship Wt. [lb.]
INDUCTION - A	(4) 8" dia INDUCTION TOPS		412
A	(4) 8" dia FRENCH TOPS		412
B	(1) 12" x 24" x ¾" thick HOT TOP (2) 8" dia FRENCH TOPS		412
C	(2) 12" x 24" x ¾" thick HOT TOPS		436
D	(1) 18" x 24" x ¾" thick GRIDDLE PLATE (2) 8" dia FRENCH TOP		430
E	(1) 18" x 24" x ¾" thick GRIDDLE PLATE (1) 12" x 24" x ¾" thick HOT TOP		412
F	(1) 30" x 24" x ½" thick GRIDDLE PLATE		450
G	(2) 8" dia FRENCH PLATES (1) 18" x 24" x ¾" thick GRIDDLE PLATE		430

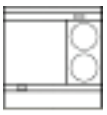
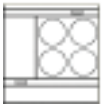
RI36S-AT
(6) INDUCTION TOPS
STANDARD OVEN BASE

R60S-ATC
(1) GRIDDLE PLATE
(1) HOT TOP
(2) FRENCH TOPS
STANDARD OVEN BASE

RANGES

RANGE SERIES MODEL FORMULA		EXAMPLE	EXAMPLE
STEP 1	**SELECT THE SIZE OF YOUR RANGE:**	36"	30"
STEP 2	**RANGE SERIES SELECTION:** note Standard or Induction Tops	RI36 (Induction)	R30
STEP 3	**OVEN TYPE SELECTION:** Standard [S] or Convection [C]	C	C
STEP 4	**OVEN CONTROL SELECTION**: noting exclusions based on Unit Size	AT	AP
STEP 5	**IDENTIFY UNIT COST:**	$32,480	$14,576
STEP 6	**RANGE TOP SELECTION:**	E (only choice for Induction)	B (Hot Top/French Top)
STEP 7	**VOLTAGE SELECTION:** noting exclusions based on Induction or Controls	208V	480V
STEP 8	**ADDITIONAL VOLTAGE COSTS** (if applicable)**:** such as Induction or 480V	$0	$601
STEP 9	**DOCUMENT MODEL NUMBER:** [Range Series][Oven Type] - [Oven Control][Range Top] - [Voltage]	[RI36] [C] - [AT] [E] - [208V] RI36C-ATE-208V	[R30] [C] - [AT] [B] - [480V] **R30C-ATB-480V**
STEP 10	**TOTAL COST**	$32,480	$15,177

36" RANGE TOP OPTIONS

Range Option	Description	Illustration	Ship Wt. [lb.]
A	(1) 24" x 24" x ½" thick GRIDDLE PLATE (2) 8" dia FRENCH TOP		495
B	(3) 12" x 24" x ¾" thick HOT TOPS		525
C	(2) 12" x 24" x ¾" thick HOT TOP (2) 8" dia FRENCH TOPS		525
D	(1) 36" x 24" x ½" thick GRIDDLE PLATE		500
INDUCTION - E	(6) 8"dia INDUCTION TOPS		485
E	(6) 8"dia FRENCH TOPS		485
F	(1) 12" x 24" x ¾" thick HOT TOP (4) 8" dia FRENCH TOPS		540

60" RANGE TOP OPTIONS

Range Option	Description	Illustration	Ship Wt. [lb.]
A	(5) 12" x 24" x ¾" thick HOT TOPS		1030
B	(4) 12" x 24" x ¾" thick HOT TOPS (2) 8" dia FRENCH TOPS		780
C	(1) 24" x 24" x ½" thick GRIDDLE PLATE (2) 12" x 24" x ¾" thick HOT TOPS (2) 8" dia FRENCH TOPS		920
D	(1) 36" x 24" x ½" thick GRIDDLE PLATE (1) 12" x 24" x ¾" thick HOT TOP (2) 8" dia FRENCH TOPS		735
E	(1) 48" x 24" x 1" thick GRIDDLE PLATE (1) 12" x 24" x ¾" thick HOT TOP		950
F	(1) 48" x 24" x 1" thick GRIDDLE PLATE (2) 8" dia FRENCH TOPS		910
G	(1) 60" x 24" x 1" thick GRIDDLE PLATE		1140
H	(10) 8" dia FRENCH TOPS		735
I	(1) 36" x 24" x ½" thick GRIDDLE PLATE (4) 8" dia FRENCH TOPS		1140
J	(1) 24" x 24" x ½" thick GRIDDLE PLATE (6) 8" dia FRENCH TOPS		735

R36C-ATF

CHEESEMELTERS

124CMW

LANG CHEESEMELTERS

- Versatile solution for finishing
- Compact with weight-of-the-plate triggered heating turns melter on/off
- Designed to fit in any kitchen with wall and countertop mounting options

All Lang Cheesemelter units ship as counter mount. The units come with the materials to convert the unit to a wall mount or pass-through unit

LANG UNIVERSAL ELECTRIC CHEESEMELTERS
Counter, Wall Mount and Pass-Through Design

MADE IN THE USA

Model No.	Price F.O.B Smithville, TN	Volts[1]	Watts	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
124CMW	$4,209	208 240	2,400	24.00	16.80	19.50	115	85
136CMW	$5,294	208 240	3,600	36.00	16.80	19.50	135	85
148CMW	$6,355	208 240	4,800	48.00	16.80	19.50	185	85

1 - Specify 208V, 240V or 230V service.

All units must be hard-wired at installation for 1-phase or 3- phase service

LANG UNIVERSAL GAS CHEESEMELTERS
Counter and Wall Mount Design

MADE IN THE USA

Model No.	Price F.O.B Smithville, TN	BTU[1]	Width [in.]	Depth [in.]	Height [2] [in.]	Ship Wt. [lb.]	Freight Class
236CMW	$7,083	30,000	24.00	21.60	25.20	230	85

1 - Only available for Natural Gas

2 - Add 4 Inches for Leg Height, Counter Mount only

Lang Marine & Cruise Line

Lang has a long and distinguished reputation for equipping world-class U.S.A. manufactured galley equipment. Lang Marine equipment exteriors are built with 430 stainless steel to minimize corrosion from salt-air exposure. Cruise-Line equipment exteriors are built with 304 stainless steel and meet USPH standards.

Marine Ranges
Marine Fryers
Marine Griddles
Marine Convection Ovens
Marine Deck Ovens

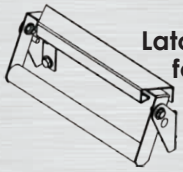
Cruise-Line Broilers
Cruise-Line Salamanders
Cruise-Line Griddles
Cruise-Line Convection Ovens

MARINE RANGES

LANG MARINE RANGES

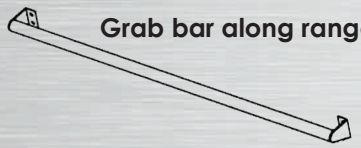
USCG approved Lang Marine Ranges are built from 430-grade stainless steel and come with these standard features:

Flanged, bolt-down legs

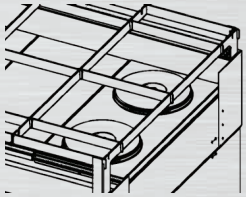


Latch mechanism for range doors

Locking tabs for drawers



Grab bar along range front rail



Sea Rail assembly for top cooking surfaces

NOTE: Range top and oven base ship SEPERATELY for hatchable installation and field assembly

30", 36", 60" RANGE SIZES

LANG ELECTRIC RANGES - MARINE

	STANDARD OVEN BASE	CONVECTION OVEN BASE							
Series No.	Analog Controls: S-AT	Analog Controls: C-AT	Solid State Controls: C-AP	Voltage[1]	kW[1]	Width [in.]	Depth [in.]	Height [in.]	Freight Class
R30	$14,441	-	$16,201	208 240 440 480	19.8	30.2	29.0	35.0	85
R36	$18,655	$21,668	-		21.0	36.0	38.0	32.0	85
R60	$33,289	-	-		37.0	60.0	35.2	32.0	85
1 - Specify 208V, 240V, 440V or 480V service. All ranges are factory wired for 3-phase service.									
30" and 36" ranges for 208 or 240V service may be wired 1 phase by the installer.									

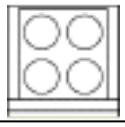
RANGE MODEL NUMBER EXAMPLE:

[RANGE SERIES] [OVEN TYPE] - [CONTROL] [RANGE TOP OPTION] [MARINE] - [VOLTAGE]

36" Range	Convection Oven	Solid State Controls	(6) French Tops	Marine	480V
[R36]	[C]	- [AP]	[E]	[M]	- [480V]

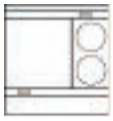
FINAL MODEL NAME: R36C-APE-480V

30" RANGE TOP OPTIONS

Range Top Option	Description	Illustration	Ship Wt. [lbs.]
A	(4) 8"dia FRENCH TOPS		412
B	(1) 12 x 24 x ¾ thick HOT TOP (2) 8" dia FRENCH TOPS		412
C	(2) 12 x 24 x ¾ thick HOT TOPS		436
D	(1) 18 x 24 x ¾ thick GRIDDLE PLATE (2) 8" dia FRENCH TOPS		430
E	(1) 18 x 24 x ¾ thick GRIDDLE PLATE (1) 12 x 24 x ¾ thick HOT TOP		412
F	(1) 30 x 24 x ½ thick GRIDDLE PLATE		450

R30S-ATAM
30" RANGE
STANDARD OVEN BASE
ANALOG CONTROLS
(4) FRENCH TOPS

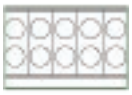
36" RANGE TOP OPTIONS

Range Top Option	Description	Illustration	Ship Wt. [lbs.]
A	(1) 24 x 24 x ½ thick GRIDDLE PLATE (2) 8" dia FRENCH TOPS		495
B	(3) 12 x 24 x ¾ thick HOT TOPS		525
C	(2) 12 x 24 x ¾ thick HOT TOPS (2) 8" dia FRENCH TOPS		525
D	(1) 36 x 24 x ½ thick GRIDDLE PLATE		500
E	(6) 8"dia FRENCH TOPS		485
F	(1) 12 x 24 x ¾ thick HOT TOPS (4) 8" dia FRENCH TOPS		540

60" RANGE OPTIONS on NEXT PAGE

MARINE RANGES

60" RANGE TOP OPTIONS

Range Top Option	Description	Illustration	Ship Wt. [lbs.]
A	(5) 12 x 24 x ¾ thick HOT TOPS		1030
B	(4) 12 x 24 x ¾ thick HOT TOPS (2) 8" dia FRENCH TOPS		780
C	(1) 24 x 24 x ½ thick GRIDDLE PLATE (2) 12 x 24 x ¾ thick HOT TOPS (2) 8" dia FRENCH TOPS		920
D	(1) 36 x 24 x ½ thick GRIDDLE PLATE (1) 12 x 24 x ¾ thick HOT TOP (2) 8" dia FRENCH TOPS		735
E	(1) 48 x 24 x 1 thick GRIDDLE PLATE (1) 12 x 24 x ¾ thick HOT TOP		950
F	(1) 48 x 24 x 1 thick GRIDDLE PLATE (2) 8" dia FRENCH TOPS		910
G	(1) 60 x 24 x 1 thick GRIDDLE PLATE		1140
H	(10) 8" dia FRENCH TOPS		735
I	(1) 36 x 24 x ½ thick GRIDDLE PLATE (4) 8" dia FRENCH TOPS		1140
J	(1) 24 x 24 x ½ thick GRIDDLE PLATE (6) 8" dia FRENCH TOPS		735

MADE IN THE USA

R60S-ATCM
60" RANGE
STANDARD OVEN BASE
ANALOG CONTROLS
(1) GRIDDLE PLATE
(2) HOT TOPS
(2) FRENCH TOPS

MARINE ADD-A-SECTION-RANGES

LANG ADD-A-SECTION ELECTRIC RANGES - MARINE

MADE IN THE USA

Series No.	Type: ATHM (2) 8" dia FRENCH TOPS	240v kW	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lbs.]	Freight Class
R12	$5,912	5.2	12.0	38.1	37.1	150	85
All Ranges factory wired for 3-phase service.							

R12-ATGM

MARINE FRYERS

130FM
with 130F-BASE-M

LANG MARINE FRYER STANDARD FEATURES

- Full width grab bar, flanged, bolt-down legs, & locking tab for door
- Dual high-limit thermostat
- Test switch under drop down door
- Shunt wiring & terminal block for connection to vessel safety devices

LANG MARINE ELECTRIC FRYERS

MADE IN THE USA

Model No.	Price F.O.B Smithville, TN	Description	208, 240, 440 or 480v kW	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lbs.]	Freight Class
130FM	$8,249	Countertop Model Fryer	12.0	15.00	32.10	20.6	120	85
130F-BASE-M	$2,863	Stainless Steel Cabinet Base	-	15.00	28.80	22.30	65	85
130F-SC	$1,002	Stainless Steel smother cover	-	-	-	-	5	85
130TB	$382	Basket, Half Size	-	-	-	-	5	85
130FB	$479	Basket, Full Size	-	-	-	-	5	85
130F-LK4M	$479	Legs, 4" adjustable flanged bolt-down, for fryer	-	-	-	-	5	85
150F-MN	$14,192	50lb high capacity fryer, built to MilSpec S-F-695G, not UL Marine approved. SOLAS1 compliant	22.0	15.00	31.25	40.00	180	85

1 - SOLAS. Lang fryers utilize a primary regulating thermostat, a primary high limit thermostat and a secondary high limit thermostat. Upon failure of either of the two high limit thermostats an audible alarm will sound.

MARINE GRIDDLES

136TM

LANG MARINE GRIDDLE STANDARD FEATURES

- Full width grab bar
- Flanged, bolt-down legs
- Locking tab for grease door

LANG ELECTRIC EMBEDDED SNAP-ACTION GRIDDLES - MARINE

MADE IN THE USA

1" thick Griddle Plate with Embedded Snap Action Controls

Series No.	Price F.O.B Smithville, TN	208, 240, 440 or 480v kW[2]	Griddle Plate Depth [in.]	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lbs.]	Freight Class
124TM	$6,945	12.0	23	24	28.20	15.00	280	85
136TM	$8,948	18.0	23	36	28.20	15.00	420	85
148TM	$11,329	24.0	23	48	28.20	15.00	520	85
160TM	$13,469	30.0	23	60	28.20	15.00	635	85
172TM	$17,088	36.0	23	72	28.20	15.00	800	85

2 - All units must be hard-wired at installation for single or three phase

MARINE DROP-IN GRIDDLES

136TDIG

LANG ELECTRIC
DROP-IN GRIDDLES - MARINE MILITARY SPEC, TYPE 3

MADE IN THE USA

3/4" thick Griddle Plate with Mechanical Thermostats

Series No.	Price F.O.B Smithville, TN	440 or 480v kW[2]	Griddle Plate Depth [in.]	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lbs.]	Freight Class
136TDIG	$12,269	18.0	24	36.8	28.50	11.10	345	85
148TDIG	$14,462	24.0	24	48.8	28.50	11.10	450	85
172TDIG	$20,823	36.0	24	72.1	28.50	11.10	700	85
Note - 72" Griddles require two (2) electrical connections								

MARINE CONVECTION OVENS

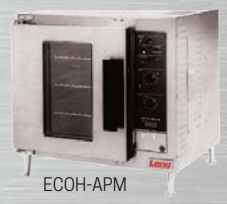
ECOF-AP2M

ECOF/ECOD FULL-SIZE CONVECTION OVEN STANDARD FEATURES

- All 430 stainless steel exterior
- Door Latch
- USCG approved
- Optional flanged bolt-down legs

ECOH HALF-SIZE CONVECTION OVEN STANDARD FEATURES

- All 430 stainless steel exterior
- Flanged bolt-down legs
- Door latch
- USCG approved



ECOH-APM

LANG FULL-SIZE ELECTRIC CONVECTION OVENS - MARINE

MADE IN THE USA

SOLID STATE TEMPERATURE CONTROLS

Series No.	Oven Type: AP	480V kW	Width [in.]	Depth [in.]	Height[1] [in.]	Ship Wt. [lbs.]	Freight Class
ECOF (single stacked)	$16,289	11.7	40.0	38.8	54.9	665	70
ECOF (double stacked)	$32,577	23.3	40.0	38.8	60.9	1,170	70
1 - Height includes legs		Only available in 480V					

MARINE CONVECTION OVENS

LANG HALF-SIZE ELECTRIC CONVECTION OVENS - MARINE

SOLID STATE TEMPERATURE CONTROLS

Model No.	Price F.O.B Smithville, TN	240 or 480v kW	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lbs.]	Freight Class
ECOH-APM	$11,284	7.8	30.2	25.3	29.3	225	70
1 - Specify 240V or 480V service							

LANG FULL-SIZE ELECTRIC CONVECTION OVENS - MARINE

ANALOG CONTROLS

Series No.	Oven Type: AT	440 or 480V kW[2]	Width [in.]	Depth [in.]	Height [1] [in.]	Ship Wt. [lbs.]	Freight Class
ECOF (single stacked)	$17,951	11.5	38.0	40.0	52.0	385	70
ECOF (double stacked)	$35,903	23.0	38.0	40.0	58.5	780	70
1 - Height includes legs		2 - Specify 440V or 480V service.					

LANG BAKERS DEPTH FULL-SIZE ELECTRIC CONVECTION OVENS - MARINE

ANALOG CONTROLS

Series No.	Oven Type: AT	208 or 440v kW[2]	Width [in.]	Depth [in.]	Height[1] [in.]	Ship Wt. [lbs.]	Freight Class
ECOD (single stacked)	$19,286	11.5	38.0	45.2	52.0	430	70
ECOD (double stacked)	$38,572	23.0	38.0	45.2	58.5	870	70
1 - Height includes legs		2 - Specify 208V or 480V service.					

CONVECTION OVEN MODEL NUMBER EXAMPLE:

[SERIES NO.] - [OVEN TYPE] [NO. OF DECKS] [MARINE]

[ECOF] - [ANALOG = AT] [SINGLE = 1] [M]

FINAL MODEL NAME: ECOF-AT1M

MARINE DECK OVENS

LANG MARINE DECK OVEN STANDARD FEATURES

- Narrow 36" width reduces hood space requirements
- Solid, insulated, energy saving door
- 60-minute timer with buzzer
- 100°F to 450°F operating range

DO54B3M

DO362M

LANG ELECTRIC DECK OVENS - MARINE

MADE IN THE USA

ANALOG CONTROLS

Series No.	Price F.O.B Smithville, TN	208, 240, 440 or 480V kW[2]	Width [in.]	Depth [in.]	Height[1] [in.]	Ship Wt. [lbs.]	Freight Class
36"- ONE PAN - 12" OPENING							
DO361M (single stacked)	$10,435	6.0	36.0	34.0	49.0	325	70
DO362M (single stacked)	$20,870	12.0	36.0	34.0	60.0	575	70
DO363M (triple stacked)	$31,305	18.0	36.0	34.0	72.0	840	70
54" - TWO PAN - BAKE - 8" OPENING							
DO54B1M (single stacked)	$13,585	6.0	54.0	36.0	47.0	430	70
DO54B2M (double stacked)	$27,171	12.0	54.0	36.0	56.0	785	70
DO54B3M (triple stacked)	$40,756	18.0	54.0	36.0	66.0	1,165	70
54" - TWO PAN - ROAST - 12" OPENING							
DO54R1M (single stacked)	$13,585	6.0	54.0	36.0	51.0	455	70
DO54R2M (double stacked)	$27,171	12.0	54.0	36.0	64.0	835	70
DO54R3M (triple stacked)	$40,756	18.0	54.0	36.0	78.0	1,240	70

1 - Height includes legs

2 - Specify 208V, 240V, 440V or 480V service.

CRUISE LINE BROILERS

LANG CRUISE LINE BROILER STANDARD FEATURES

- All 304 18-8 Stainless Steel exterior construction to Cruise Line standards
- Seams are continuously welded, ground and polished
- Watertight control panel
- Flanged bolt-down legs
- Each broiler has tubular incoloy sheathed heating elements with (2) front-and-rear HI-LO switches.
- Grounded ("earthed") and wire coded to CE standards. All removable components are individually grounded.

CLB36C-2

MARINE c UL us LISTED

LANG ELECTRIC UPRIGHT BROILERS - CRUISE LINE

MADE IN THE USA

Series No.	Price F.O.B Smithville, TN	Description	Voltage 3-ph	kW	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lbs.]	Freight Class
CLB36-1	$24,187	Single Broiler On Legs	440	12.0	36.0	34.0	27.0	330	70
CLB36C-2	$46,288	Double Broiler with Open Cabinet Base	440	24.0	36.0	34.0	71.5	850	70

CRUISE LINE SALAMANDER

LANG CRUISE LINE BROILER STANDARD FEATURES

- All 304 18-8 Stainless Steel exterior construction to Cruise Line standards
- Seams are continuously welded, ground and polished
- Watertight control panel
- Flanged bolt-down legs
- High power tubular incoloy sheathed heating elements with control switch.

HATCHABLE H

LANG ELECTRIC SALAMANDER BROILER - CRUISE LINE

MADE IN THE USA

Series No.	Price F.O.B Smithville, TN	Voltage 3-ph	kW	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lbs.]	Freight Class
CLS36	$21,293	440	12.0	36.0	34.0	23.0	310	70

CRUISE LINE GRIDDLES

LANG CRUISE LINE GRIDDLE STANDARD FEATURES

- 1" thick highly-polished griddle plate is fully top and bottom sealed
- All type 304 stainless steel construction
- Seams are continuously welded, ground, and polished
- USPH fasteners used throughout

CLG36

OPTIONAL FEATURES

- Custom grooving in 12" increments
- Contact or radiant Clamshell Hoods
  Contact factory for details/pricing

LANG ELECTRIC EMBEDDED SNAP-ACTION GRIDDLES - CRUISE LINE

MADE IN THE USA

Series No.	Price F.O.B Smithville, TN	Voltage 3-ph	kW	Griddle Plate Depth [in.]	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lbs.]	Freight Class
CLG36	$15,507	440	18.0	23	36.0	30.20	19.00	410	85
CLG48	$20,135	440	24.0	23	48.0	30.20	19.00	525	85

CRUISE LINE CONVECTION OVENS

LANG CRUISE LINE CONVECTION OVEN STANDARD FEATURES

- All type 304 18-8 stainless steel construction
- Seams are continuously welded, ground, and polished
- Grounded (earthed) and wire coded to CE standards
- All removable components are individually grounded
- Watertight control panel

LANG FULL-SIZE ELECTRIC CONVECTION OVENS - CRUISE LINE

SOLID STATE TEMPERATURE CONTROLS

Series No.	Oven Type: AT	Voltage[1]	kW	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lbs.]	Freight Class
CLCO (single stacked)	$19,068	440 480	11.7	40.0	38.8	54.9	665	70
CLCO (double stacked)	$38,136	440 480	23.3	40.0	38.8	60.9	1,170	70

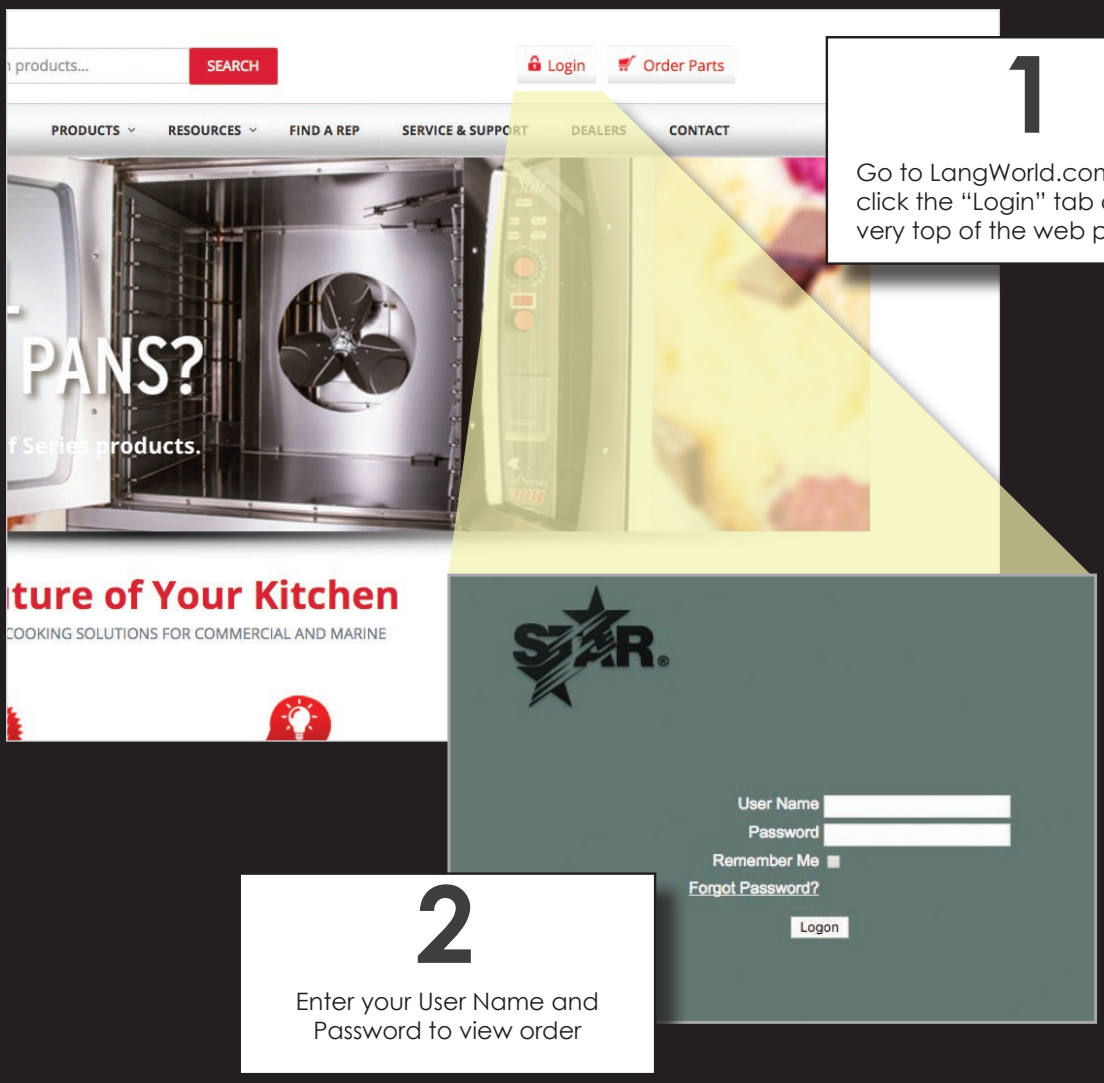
1 - Specify 440V or 480V service.

Sales Representatives

Find your closest Lang Representative online at **www.LangWorld.com/Sales**

Order Status

Locate your Order Status at **www.LangWorld.com** or on **AutoQuotes**



1

Go to LangWorld.com and click the "Login" tab at the very top of the web page

2

Enter your User Name and Password to view order

Service Agencies

Locate your Factory Authorized Service Agency at www.**LangWorld.com/Service-Support**

LIMITED EQUIPMENT WARRANTY

Lang Manufacturing [as well as its subsidiaries] warranties new products to be free from defects in material and/or workmanship for a period of one [1] year from the date of original installation, except as noted below. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at Lang's discretion have the parts replaced or repaired by Lang or a Lang-authorized service agency.

THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS.

Repairs performed under this warranty are to be performed by a Lang-authorized service agency. Lang will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest Lang-authorized service agency must be used.

Lang will be responsible for normal labor charges incurred in the repair or replacement of a warrantied product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details.

It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery.

No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

- Any product which has not been used, cleaned, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual as well as national and local codes, including incorrect gas, electrical, or water connection. Lang is not liable for any unit which has been mishandled, abused, misapplied, subjected to chlorides, harsh chemicals, or caustic cleaners, damaged from exposure to hard water, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.
- Parts that fail or are damaged due to normal wear or labor for replacement of Items that can easily be replaced during a daily cleaning routine. such as but not limited to silicone belts, PTFE non-stick sheets, knobs, control labels, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Components that should be replaced when damaged or worn, but have been field-repaired instead [eg. field-welded fry pots]
- Any loss of business or profits.

ADDITIONAL WARRANTIES

Specialty/chain specific versions may also have additional and/or extended warranties.

PRODUCTS	PARTS	LABOR
Lang Chef-Series™ convection ovens	2 years	2 years
Lang Strato-Series™ convection ovens	2 years	2 years
Lang convection oven doors (excluding hardware)	lifetime	2 years
Lang griddles and charbroilers	2 years	2 years
Chrome griddle surfaces [against peeling]	5 years	
Cast iron grates, burners, and burner shields	180 days	
Original Lang parts sold to repair Lang equipment	90 days	
Service First	1 year	

Southbend – Star Group

Minimum Advertised Price & Minimum Resale Internet Cart

MINIMUM ADVERTISED PRICE (MAP) POLICY

This Policy applies to ANY and ALL means of Advertised Pricing for all Brands

- MAP Policy – MAP Policy pricing is the Current Dealer List Price less **45%. The MAP price can be** rounded-down to the nearest whole number (Unless a product is offered on the Cornerstone Program for which a set MAP price is provided). Products listed in our Cornerstone program must list exact price or price higher than MAP. Cornerstone Program products prices cannot be rounded-down.
- Dealer may offer or combine free accessories with products (i.e. casters, warranty, freight).

All internet Advertised Prices must show the product's "MAP" price. Dealers may not use the words: "Call for Pricing", "Chat for Pricing", "Text for Pricing", "Email for Pricing", strike-through the price, or any of the like. This includes "shopping cart - price", "chat box - price", and "emailed - price" that appear on the internet in any format on any Dealer's public internet website or public internet-based account, including internet search engine shopping feeds, are all subject to the Southbend and Star Group MAP Policy.

MINIMUM RESALE INTERNET CART PRICE POLICY

Southbend and Star Group require that when Dealers sell select products (listed below) through internet sales and/or show rooms that these products are subject to (M.R.I.C.P.) and are sold at a price no more than a **52%** discount rounded down to whole number off the current List Price. This is the Southbend and Star Group "Minimum Resale Internet Cart Price" (M.R.I.C.P.). The Dealer may not substitute the words: "Call for Pricing", "Text for Pricing" or "Email for Pricing" in lieu of stating a product's Minimum Resale Internet Cart Price.

The (M.R.I.C.P.) applies to the final check out price of the product.

The MAP policy applies to prices advertised including shopping cart price, chat box price, emailed price, and price on the internet website or search engines. This does not apply to prices that are communicated by means other than through the internet, including contract negotiations, negotiations in the field or at a Dealer's place of business.

The M.R.I.C.P. policy applies to the following Brands or Brand product segments:

Brands in their Entirety	Southbend Categories	Star Categories	Wells Categories
Lang	Gold Convection Ovens	Ultramax (800-Series Products)	Ventless
Desmon	Platinum (P-Series)	ProMax Panini's	Dry Wells
	Refrigeration	(PST, PGT, PSC, PGC-Series Products)	Cold Wells
	Steam		

TRADEMARKS AND CORPORATE LOGO (ALL REGISTERED INFORMATION)

The Companies grant the Authorized Dealer limited permission to use the trademark, tradename, corporate logo, product images and product content. Dealers may use the Groups corporate logo to designate the source of Products or to describe the Dealer's relationship with the Brand(s). Dealer's use of the Southbend and Star Group's trademarks and corporate logo's must comply with the usage guidelines. Dealers may not register, purchase, directly or indirectly use or control the Southbend and Star Group domain names (including all levels of domain names and sub-domain names anywhere in the computer address) containing the Brand(s) trade name, logo, trademark, or anything similar ("Infringing Domains"). Any misuse or redirection will prosecuted. We reserve the right to restrict or prosecute misused or misleading use of owned trademarks or trade names.

POLICY VIOLATIONS

a) Minimum Advertised Pricing including "no pricing", "call for pricing", "text for pricing", "email for pricing", "internet-displayed pricing", "shopping cart - price", "chat box - price", "emailed - price" and selling over the internet will be reviewed using third-party monitoring services to assure consistent adherence to these policies by all Dealers.

b) Minimum Resale Internet Cart Price, Southbend and Star Group products are to be sold at a discount of no **more** than **52%** off current list, rounded down to the whole number.

c) If a violation from either of these policies is identified, the non-compliant dealer will be contacted and notified.

d) If the notified dealer fails to promptly comply within twenty four (24) hours or less with the MAP, M.R.I.C.P. Policies, trade name, trademark, and corporate logo, the non-compliance will result in the enforcement of these policies.

Dealer will be subject to penalties up to and including but not limited to:

1st violation: Written & Verbal communication

2nd violation: Loss of rebate and/or marketing incentives or programs (accrued or due in total)

3rd violation: a) Suspension of account

b) Revoked permission to use Group trademark, trade name, corporate logos, product images and product content. Notice will be given to comply within a time period.

Notes

Notes

Factory Product Training

Join us for a World-Class factory training!

Training program agenda includes...

- Product presentations
- Hands-on cooking
- Manufacturing plant tour of each specific product line
- Great learning environment

Register Today:

langworld.com/factory-training for scheduled training dates.

To maintain the high quality standards of our training program, we have limited seating for each session.

Southbend Since 1898

Toastmaster

DESMON Food Service Equipment North America

WELLS

Lang

Holman A Star Manufacturing Company

STAR

Partnered Together To Serve You Better

265 Hobson Street • Smithville, TN 37166
Phone:(800)-264-7827
www.langworld.com