



Lang



MarineSeries

Item No. _____
 Project _____
 Quantity _____

60" Electric Range With Two Standard Ovens

Model: R60S- M



Model R60S-ATCM shown

MARINE SHORT/BID SPECIFICATION

Range shall be a **LANG Manufacturing Marine Model R60S-_____**
[Specify one]:

- ATAM, with 5 ea. 12" X 24" X 3/4" thick Hot Plates;
- ATBM, with 4 ea. 12" X 24" X 3/4" thick Hot Plates and 2 ea. 8" diameter French Plates;
- ATCM, with 24" X 24" X 1/2" thick Griddle, 2 ea. 12" X 24" X 3/4" thick Hot Plates and 2 ea. 8" diameter French Plates;
- ATDM, with 36" X 24" X 1/2" thick Griddle, 1 ea. 12" X 24" X 3/4" thick Hot Plate and 2 ea. 8" diameter French Plates;
- ATEM, with 48" X 24" X 1/2" thick Griddle, 1 ea. 12" X 24" X 3/4" thick Hot Plate;
- ATFM, with 48" X 24" X 1/2" thick Griddle and 2 ea. 8" diameter French Plates;
- ATGM, with 60" X 24" X 1/2" thick Griddle; or
- ATHM, with 10 ea. 8" diameter French Plates (Not UL Marine)

...a 60" wide heavy duty electric heated unit with two standard ovens and 37-kW total power input; one piece construction with all stainless steel exterior; two fully insulated ovens with aluminized steel interiors, heavy duty spring assisted drop-down doors with latch and one oven rack per oven; individual oven and cook-top component controls; Sea rails and full width stainless steel front grab bar.

MARINE PRODUCT WARRANTY

One year, parts & labor (Labor in U.S. only)

MARINE CONSTRUCTION FEATURES

- One piece construction [NOT hatchable]
- Heavy duty 430 Series stainless steel exterior, with attractive No. 4 finish
- Ovens with 12" high aluminized steel cooking compartments
- 3" insulation on six sides of both cooking compartments
- Incoloy sheathed tubular oven heating elements
- Heavy duty spring assisted hinge-down oven doors with latch
- Adjustable oven rack slide supports
- One oven rack provided per oven
- 2-3/4" wide full width front grease trough
- Grease drain in trough with full width & depth spillage drawers
- 3-1/4" wide plate landing
- Sea rails and full width front mounted grab bar
- Griddle top configurations include one piece welded splash guard back & sides
- 6" adjustable legs w/ bolt-down flange standard

PERFORMANCE FEATURES

- Functional versatility and volume capabilities in a robust 60" range module
- Choice of eight cook-top configurations, to include:
 - 5 ea. 12" wide Hot Plates
 - 4 ea. 12" wide Hot Plates & 2 ea. 8" diameter French Plates
 - 24" wide, 1/2" thick Griddle, 2 ea. 12" wide Hot Plates & 2 ea. 8" diameter French Plates
 - 36" wide, 1/2" thick Griddle, 1 ea. 12" wide Hot Plate & 2 ea. 8" diameter French Plates
 - 48" wide, 1/2" thick Griddle & 1 ea. 12" wide Hot Plate
 - 48" wide, 1/2" thick Griddle & 2 ea. 8" diameter French Plates
 - 60" wide, 1/2" thick Griddle
 - 10 ea. 8" diameter French Plates (Not UL Marine)
- Full front grease trough, grease drains & spillage drawers speed cleanup
- Separate, independent controls allows precise multi-function cooking
- Each oven holds one 18" X 26" sheet pan

CONTROLS [Varies By Top Configuration. Each Oven has:]

- 150-450°F oven thermostat
- Top & bottom element 3-heat switch
- [-ATAM] Five individual 850°F thermostats [Hot Tops]
- [-ATBM] Four 850°F thermostats [Hot Tops] & two 6-heat level switches [French Plates]
- [-ATCM] Two 450°F thermostats, one per 12" of Griddle plate, two 850°F thermostats [Hot Tops] & two 6-heat level [French Plates]
- [-ATDM] Three 450°F thermostats, one per 12" of Griddle plate, one 850°F thermostat [Hot Top] & two 6-heat level switches [French Plates]
- [-ATEM] Four 450°F thermostats, one per 12" of Griddle plate & one 850°F thermostat [Hot Top]
- [-ATFM] Four 450°F thermostats, one per 12" of Griddle plate & two 6-heat level switches [French Plates]
- [-ATGM] Five 450°F thermostats, one per 12" of Griddle plate
- [-ATHM] Ten 6-heat level switches [French Plates]



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60" Electric Range With Two Standard Ovens

Model: R60S- M

CONFIGURATION GUIDE

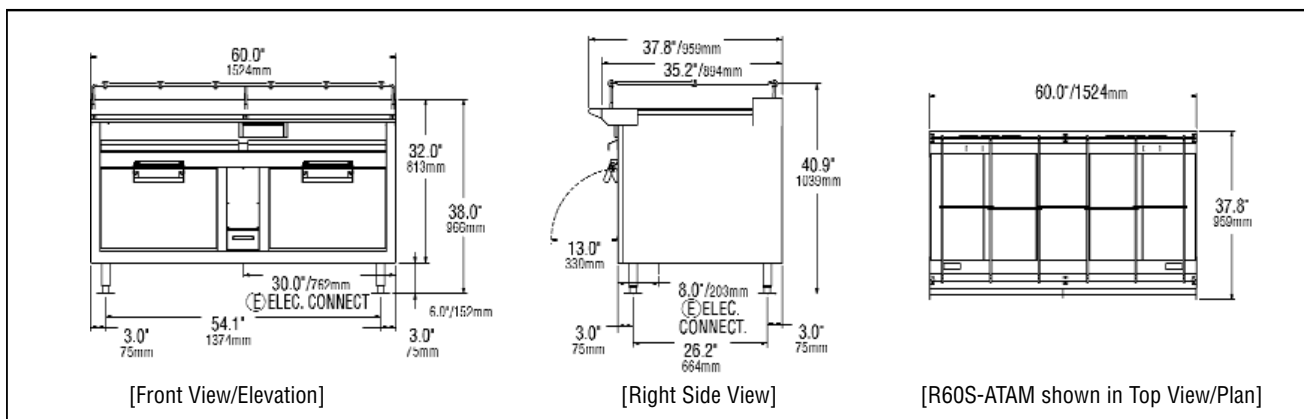
Model Has:	R60S-ATAM	R60S-ATBM	R60S-ATCM	R60S-ATDM	R60S-ATEM	R60S-ATFM	R60S-ATGM	R60S-ATHM
Two Ovens:	standard	standard	standard	standard	standard	standard	standard	standard
Griddle:	-	-	24" wide	36" wide	48" wide	48" wide	60" wide	-
French Plates:	-	2 each	2 each	2 each	-	2 each	-	10 each
Hot Plates:	5 each	4 each	2 each	1 each	1 each	-	-	-
Pictogram: [Unit Top View]								

MARINE INSTALLATION REQUIREMENTS

- (E) Single 208V or 240V, 1/ 3-Phase; or optional 440V/480V, 3-phase electrical connection
- Installation under approved vent hood required. Consult marine codes. [Power connection from bottom. See below]

MARINE OPTIONS & ACCESSORIES

- 440V/480V, 3-phase model
- Change section to a 12" X 24" X 1/2" thick smooth griddle
- Substitute 1" thick griddle plate for grooving [12" wide]
- Substitute 1" thick griddle plate for grooving [24" wide]
- Substitute 1" thick griddle plate for grooving [36" wide]
- Grooving on [1" thick ONLY] Griddle Plate [per foot]
- Stainless steel oven liners - BOTH ovens only
- Extra wire pan rack [One provided per oven]
- Lang Clamshell" Hood 24" wide [Must order w/1" griddle plate]
- Split Voltage – To connect 208/1 or 240/1 Clamshell to 440V/480V range



Model	Height x Width x Depth (With standard legs)	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
R60S	40.9" x 60.0" x 37.8" 1039mm x 1524mm x 959mm	Sides: 4" (100mm) Back: 4" (100mm)	720-935* lbs. 327-425 kg	770-985* lbs. 350-448 kg	85

* Depending on configuration.

Model	Volts AC - Hz	Total kW	Amps - Three Phase	Amps - Single Phase
R60S	208 - 50/60	37.0	108.3	177.9
	240 - 50/60	37.0	93.9	154.2
	440 - 50/60	31.1	43.0	N/A
	480 - 50/60	37.0	46.9	N/A

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



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