



2021 PRODUCT GUIDE



Convection Ovens • MicroBakery
Griddles • Clamshell 2-Sided Cooking Solutions
Ranges • Cheesemelters



2021 PRODUCT GUIDE



Convection Ovens • MicroBakery
Griddles • Built-In Griddles
Clamshell 2-Sided Cooking Solutions
Ranges • Cheesemelters



Marine Ranges • Marine Fryers • Marine Griddles
Marine Convection Ovens • Marine Deck Ovens
Cruise Line Broilers • Cruise Line Salamander
Cruise Line Griddles • Cruise Line Convection Ovens

LANG

265 Hobson Street
Smithville, Tennessee 37166

CUSTOMER SERVICE

phone: 800-264-7827 option 1
email: orders@star-mfg.com

TECHNICAL SERVICE

phone: 800-264-7827 option 2
email: techservice@partstown.com

langworld.com



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FREIGHT INFORMATION



PREPAID FREIGHT

on orders of
\$10,000
or more total net*

*** Prepaid Freight offer will ONLY apply if:**

1. Freight ships from Lang warehouse (F.O.B. Smithville, Tennessee).
2. Lang chooses freight carrier.
3. Lang must pre-pay and add freight to invoice.

Additional Charges

Lift Gate Delivery = \$125

All other requests, call for pricing.

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.

Freight Rates for orders under \$10,000:

All UPS Ground shipments on Lang account will be subjected to a shipping and handling fee.

We encourage customers to ship on their UPS Ground account to avoid charges.

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.



CONVECTION OVENS

Full-Size • Half-Size • MicroBakery



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 2000ft ³ /min	Radial 300ft ³ /min	Radial 300ft ³ /min
BACK-UP CONTROLS	YES	-	YES
BAKERS DEPTH	-	YES 46" DEEP AVAILABLE	-
ENERGY STAR	ECSF-ES	ECOF-AP	ECOH-AP
HYDRO-ASSIST	ADDS POWER of REAL STEAM	-	-
TEMPERATURE RANGE	up to 525°F	up to 450°F	up to 450°F

CONVECTION OVEN FEATURES GUIDE

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 the desired consistent and even bake

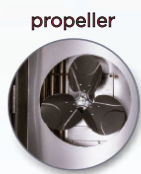
RADIAL two-speed/pulsing settings allow you to make adjustments to meet your baking needs.

NO more rotating pans!

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 electric convection ovens



HYDRO-ASSIST™ - REAL STEAM FEATURE

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!

ENERGY STAR CERTIFIED

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 ELECTRIC 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
- 12 position pan slides with (6) chrome plated wire racks provided, per oven
- Up to 525°F temperature range
- Backup controls, standard



ECSF-ES2

LANG CHEF-SERIES FULL SIZE ELECTRIC CONVECTION OVENS

SOLID STATE
Analog Controls

Series No.	Oven Type: ES	Volts ¹	kW	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
ECSF-ES1 single	\$17,946	208/ 240 480*	12.3/16.2 16.2	40.4	40.0	36.0	665	70
ECSF-ES2 double stacked	\$35,893	208/240 480*	24.6/32.4 32.4	40.4	40.0	74.0	1,170	70

All prices F.O.B Smithville, TN *upcharge applies for 480V models - contact customer service

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	\$375	6" CASTERS FOR FULL-SIZE OVENS, (QTY 4) (2) RIGID (2) SWIVEL w/ BRAKE	20	110
CSF-LK27	\$1,163	27" LEGS FOR FULL-SIZE OVENS, (QTY 4)	55	85
LK-6	\$375	6" LEGS FOR DOUBLE-STACK 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
- 10-position pan slides with (5) chrome plated wire racks provided, per oven



LANG STRATO-SERIES FULL SIZE GAS CONVECTION OVENS



GCOF-AP1
27" legs available (LK-27) see pg. 5



GCOF-AP2
casters optional (GCOF-C6) see pg. 5

SOLID STATE
Analog Controls

Series No.	Oven Type: AP	BTU	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
GCOF-AP1	\$16,773	55,000	40.0	38.8	38.0	500	70
GCOF-AP2 double stacked	\$34,340	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.							

[ELECTRIC MODELS on next page](#)
[ACCESSORIES on next page](#)

MODEL NAME FORMULA

[Series No.] - [Oven Type] [1 single deck or 2 double stacked]
[GCOF] - [AP] [2] = GCOF-AP2



LANG STRATO-SERIES BAKERS DEPTH GAS CONVECTION OVENS

SOLID STATE
Analog Controls



BAKERS DEPTH 46" extra deep

Series No.	Oven Type: AP	BTU	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
GCOD-AP1	\$17,490	60,000	40.0	46.0	38.0	580	70
GCOD-AP2 double stacked	\$34,810	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](#)
[ACCESSORIES on next page](#)

STRATO-SERIES CONVECTION OVENS



STRATO-SERIES ELECTRIC CONVECTION OVENS

- 150° - 450°F temperature range
- Two-speed fan with pulse capability
- 10-position pan slides with (5) chrome plated wire racks provided, per oven



ECOF-AP2

⚡ LANG STRATO-SERIES FULL SIZE ELECTRIC CONVECTION OVENS

SNAP-ACTION Analog Controls		SOLID STATE Analog Controls		Watts ¹ 208V, 240V, or 480V ²	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
Series No.	Oven Type: T	Series No.	Oven Type: AP						
ECOF-T1	\$0	ECOF-AP1	\$16,267	11,700	40.0	38.8	38.0	665	70
ECOF-T2 double stacked	\$0	ECOF-AP2 double stacked	\$32,535	23,300	40.0	38.8	76.0	1,170	70
All prices F.O.B Smithville, TN		1 - Specify 208, 240, or 480V ² when ordering			2 - 480V only available on ECOF-AP models				

⚡ LANG STRATO-SERIES BAKERS DEPTH ELEC. CONVECTION OVENS

SOLID STATE
Analog Controls



BAKERS DEPTH 46" extra deep

Series No.	Oven Type: AP	Watts ¹ 208V or 240V	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
ECOD-AP1	\$16,745	11,700	40.0	46.0	27.9	580	70
ECOD-AP2 double stacked	\$33,491	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	\$1,184	MANIFOLD KIT FOR DOUBLE STACK GAS OVENS	70
GCOF-DVC	\$931	DIRECT VENT CONNECTOR, REQUIRED FOR VENTING THROUGH DUCTS	70
GCOF-C6	\$393	6" CASTERS, (QTY 4) - (2) RIGID, (2) SWIVEL w/ BRAKE	70
LK-27	\$859	27" legs for FULL-SIZE, STRATO SERIES SINGLE OVEN, Qty (4)	85
LK-6	\$375	6" LEGS FOR DOUBLE-STACK OVENS, (QTY 4)	110

HALF-SIZE CONVECTION OVENS & MICROBAKERY

STRATO-SERIES HALF-SIZE ELECTRIC CONVECTION OVENS

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



⚡ LANG STRATO-SERIES HALF-SIZE ELECTRIC CONVECTION OVENS

Solid State ANALOG		Solid State Programmable LCD DISPLAY		CHAIN-Solid State Programmable LCD DISPLAY							
Model No.	Oven Type: AP	Model No.	Oven Type: PT	Model No.	Oven Type: PP	Watts ¹ 208V, 240V or 480V ²	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
ECOH-AP	\$11,500	ECOH-PT	\$16,656	ECOH-PP	\$16,912	7,800	30.5	26.5	25.5	225	70
1 - Specify 208V, 240V, or 480V (-AP only) service						2 - only ECOH-AP available in 480V service.					
ES-COH16C		16" HIGH OVEN STAND w/ CASTERS					30.5	26.5	16.0	50	70
ECOH-C4		5" CASTERS FOR ECOH OVEN, (QTY 4), (2) RIGID, (2) SWIVEL w/ BRAKE					-	-	-	20	85
SSLK-4		6" LEG KIT FOR ECOH OVEN, (QTY 4)					-	-	-	10	70

MICROBAKERY

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

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



Model No.	Price F.O.B. Smithville, TN	Description	Watts ¹ 208V, 240V or 480V	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
MB-AP	\$22,695	INCLUDES: HALF-SIZE OVEN (ECOH-AP) w/ ANALOG CONTROLS, STAGING CABINET (MBSC), and HALF-SIZE PROOFER (MBPF-120V)	9,600	30.2	28.6	68.6	485	70
MB-PT	\$28,001	INCLUDES: HALF-SIZE OVEN (ECOH-PT) w/ PROGRAMMABLE TOUCH CONTROLS, STAGING CABINET (MBSC), and HALF-SIZE PROOFER (MBPF-120V)	9,600	30.2	28.6	68.6	485	70
1 - Specify 208V, 240V or 480V service.								





GRIDDLES & CLAMSHELL TWO-SIDED COOKING SOLUTIONS



GRIDDLE BUYING GUIDE

Lang 200/100 Series Griddles

Plate thickness	1"	Thermostat	Electric Snap-Action Solid State
Plate depth	23" 30" extra-deep	Options	Chrome Plate, Grooved Plate, 2-Sided Cooking Clamshells
Plate width	24-72"	Chose from plate depth options:	23" DEEP or 30" EXTRA-DEEP
BTU/foot (gas)	27,000		
kW/foot (elec)	6.0		
Embedded	Yes		

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 needs with size constraints in the kitchen. Different depths available on select model families

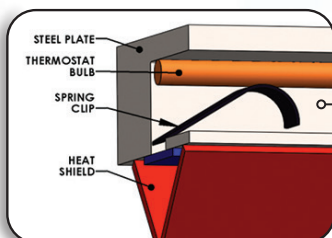
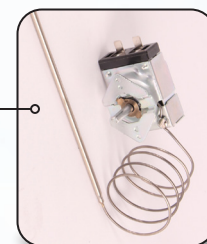
CHROME SURFACE

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 $\pm 15^\circ\text{F}$ 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

200 SERIES GAS GRIDDLES



200 SERIES GAS 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



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	\$7,440	\$12,660	\$9,506	\$14,848	54,000	23	24	30.4	16.40	280	85
236	\$9,549	\$16,535	\$12,886	-	81,000	23	36	30.4	16.40	420	85
248	\$11,540	\$20,770	\$15,998	\$25,228	108,000	23	48	30.4	16.40	520	85
260	\$14,637	\$26,050	\$19,905	\$32,261	135,000	23	60	30.4	16.40	635	85
272	\$17,971	\$30,940	\$24,938	\$37,907	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.

MODEL NAME =
Series No. + Griddle Type

Series No.	Griddle Type: T Polished Steel Plate	Griddle Type: TC CHROME Plate
224	224T	224TC



CLAMSHELLS - 2-SIDED COOKING SOLUTIONS

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

**CUTS
COOK TIME
in HALF**

200 SERIES EXTRA-DEEP GAS GRIDDLES



200 SERIES GAS GRIDDLES with 30" EXTRA-DEEP GRIDDLE PLATE

- 30" extra-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



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	\$8,973	\$15,084	\$10,860	\$17,270	70,000	30	24	36.0	16.40	440	85
236	\$11,805	\$20,001	\$14,605	\$23,339	105,000	30	36	36.0	16.40	565	85
248	\$14,220	\$25,371	\$18,290	\$29,829	140,000	30	48	36.0	16.40	730	85
260	\$17,640	\$30,645	\$22,760	\$36,423	175,000	30	60	36.0	16.40	870	85
272	\$21,412	\$43,620	\$28,377	\$44,588	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											

MODEL NAME =

Series No. + Griddle Type

Series No.	Griddle Type: T Polished Steel Plate	Griddle Type: TC CHROME Plate
224	224T	224TC

100 SERIES ELECTRIC GRIDDLES



100 SERIES ELECTRIC 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 100 SERIES ELECTRIC GRIDDLES 23" DEEP GRIDDLE PLATE



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, 240V, or 480V ²	Plate Depth [in.]	Width [in.]	Unit Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
124	\$7,324	\$12,560	\$9,411	\$14,220	12.0	23	24	28.20	15.00	280	85
136	\$9,346	\$16,333	\$12,684	\$19,670	18.0	23	36	28.20	15.00	420	85
148	\$11,795	\$21,025	\$16,253	\$25,483	24.0	23	48	28.20	15.00	520	85
160	\$14,637	\$25,680	\$19,785	\$31,550	30.0	23	60	28.20	15.00	635	85
172	\$17,796	\$30,765	\$24,763	\$37,730	36.0	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. The units will be shipped ready to hard-wire

MODEL NAME =
Series No. + Griddle Type

Series No.	Griddle Type: T Polished Steel Plate	Griddle Type: TC CHROME Plate
224	224T	224TC



CLAMSHELLS - 2-SIDED COOKING SOLUTIONS

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

**CUTS
COOK TIME
in HALF**

100 SERIES EXTRA-DEEP ELEC. GRIDDLES



236TC

100 SERIES ELECTRIC GRIDDLES with 30" EXTRA-DEEP GRIDDLE PLATE

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

⚡ LANG EXTRA-DEEP ELECTRIC GRIDDLES 30" DEEP GRIDDLE PLATE



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	\$11,110	\$19,798	\$14,402	\$23,135	18.0	30	36	36.0	15.00	420	85
148	\$14,087	\$25,626	\$18,544	\$30,084	24.0	30	48	36.0	15.00	520	85
160	\$16,795	\$30,645	-	-	30.0	30	60	36.0	15.00	635	85
172	\$21,236	\$37,446	\$28,202	\$44,413	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. The units will be shipped ready to hard-wire											

MODEL NAME =

Series No. + Griddle Type

Series No.	Griddle Type: T Polished Steel Plate	Griddle Type: TC CHROME Plate
224	224T	224TC

CLAMSHELL 2-SIDED COOKING SOLUTIONS

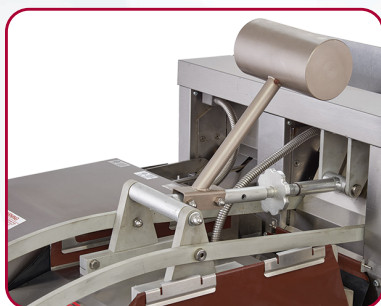
CLAMSHELLS

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



CCSE12A* 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



CCSE12A

CSE12AG RADIANT CLAMSHELL

Powerful infrared elements activate when the hood is lowered to cook quickly. Excellent for proteins, and can rethermalize much like a cheesemelter! 3" clearance provides menu flexibility



CSE12AG

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. 3-in clearance for irregular-shaped products



CSG24

* CCSE12A clamshell not available on 60" & 72" wide griddle models

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 SOLUTIONS

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



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	\$11,760	4,200	11	23.00	26.40	100
CSE12AG	12" ELECTRIC RADIANT CLAMSHELL	\$7,967	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	\$16,215	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	\$973
-------------	--	-------

LANG CLAMSHELL MOUNTING FRAMES

GRIDDLE WIDTH	24" Wide	36" Wide	48" Wide		
FRAME MODEL for 12" ELECTRIC CONTACT CLAMSHELLS	CCSE12AMG-24	CCSE12AMG-36	CCSE12AMG-48		
Factory mounted price	\$1,546	\$2,125	\$2,442		
GRIDDLE WIDTH	24" Wide	36" Wide	48" Wide	60" Wide	72" Wide
FRAME MODEL for 12" ELECTRIC RADIANT CLAMSHELLS	CSE12AMG-24	CSE12AMG-36	CSE12AMG-48	CSE12AMG-60	CSE12AMG-72
Factory mounted price	\$1,626	\$2,063	\$2,488	\$2,836	\$3,021
GRIDDLE WIDTH	24" Wide	36" Wide	48" Wide	60" Wide	72" Wide
FRAME MODEL for 24" GAS CLAMSHELLS	CSG24MG-24	CSG24MG-36	CSG24MG-48	CSG24MG-60	CSG24MG-72
Factory mounted price	\$781	\$921	\$1,082	\$1,152	\$1,291
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

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

100 SERIES DROP-IN ELECTRIC GRIDDLES



100 SERIES BUILT-IN/DROP-IN ELECTRIC GRIDDLES

- 26.8" deep built-in/drop-in griddle plate
- Full-Parameter stainless steel top mounting flange
- Heating elements (incoloy sheathed) for long life
- Elements are pressure clamped to bottom of griddle plate for more even heating
- Recessed control panel protects controls
- Accurate temperature control between 175-450°F

⚡ LANG 100 SERIES ELECTRIC BUILT-IN/DROP-IN GRIDDLES



SNAP-ACTION
Controls

Top-Rough
Opening

Overall
Unit

Series No.	Type: TDI Polished Steel Plate	Description	kW 208/240V, or 480V ²	Plate Depth [in.]	Plate Width [in.]	Unit Depth [in.]	Unit Width [in.]	Unit Height [in.]	Ship Wt. [lb.]	Freight Class
136TDI	\$11,393	36" Drop-In Griddle (3) controls	18.0	26.8	36.8	28.5	38.4	11.1	435	85
148TDI	\$13,953	48" Drop-In Griddle (4) controls	24.0	26.8	48.8	28.5	50.4	11.1	473	85
160TDI	\$19,266	60" Drop-In Griddle (5) controls	30.0	26.8	60.8	28.5	62.4	11.1	688	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. The units will be shipped ready to hard-wire										

ELECTRIC CHEESEMELTERS



UNIVERSAL ELECTRIC CHEESEMELTERS

- Compact and versatile solution for finishing
- Weight-of-the-plate triggered heating turns melter on/off, saves energy
- Designed to fit in any kitchen with wall and countertop mounting options



124CMW

All Lang Cheesemelter units ship as counter mount and 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

Model No.	Price F.O.B. Smithville, TN	Volts ¹	Watts	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
124CMW	\$4,688	208 240	2,400	24.00	16.80	19.50	115	85
136CMW	\$5,897	208 240	3,600	36.00	16.80	19.50	135	85
148CMW	\$7,079	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



148CMW



RANGES

TOP OPTIONS:
INDUCTION • FRENCH TOP
HOT TOP • GRIDDLE TOP

pg 19

RANGES with
French, Hot,
& Griddle Tops

pg 21

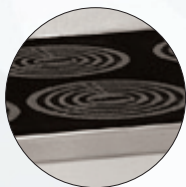
RANGES with
Induction
Tops

RANGE BASE OPTIONS:
CONVECTION OVEN
OR STANDARD OVEN

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.

RANGE BUYING GUIDE

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



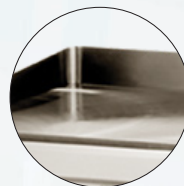
FRENCH TOP

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. 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"



induction
tops
pg 21

OVEN BASE OPTIONS

select

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

or

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 - ELECTRIC STANDARD TOP OPTIONS

⚡ LANG ELECTRIC RANGES with STANDARD TOP OPTIONS

STANDARD OVEN BASE		CONVECTION OVEN BASE			kW 208V, 240V or 480V	Width [in.]	Depth [in.]	Height [in.]	Freight Class
Series No.	Analog Controls: S-AT	Analog Controls: C-AT	Solid State Control: C-AP	Programmable LCD Display: C-PT1					
R30	\$14,278	-	\$16,995	\$19,400	19.8	30.2	29.0	35.0	85
R36	\$18,563	\$21,919	-	-	21.0	36.0	38.0	32.0	85
R60	\$33,894	-	-	-	37.0	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.






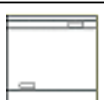
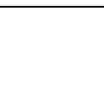


RANGE SERIES MODEL FORMULA		EXAMPLE STANDARD TOP	EXAMPLE INDUCTION TOP
STEP 1	SELECT THE SIZE OF YOUR RANGE:	30"	36"
STEP 2	RANGE SERIES SELECTION: note Standard (pgs. 18-19) or Induction (pg. 20)	R30	Ri36
STEP 3	OVEN TYPE SELECTION: Standard [S] or Convection [C]	C	S
STEP 4	OVEN CONTROL SELECTION: noting exclusions based on Unit Size	AP	AT
STEP 5	IDENTIFY UNIT COST:	\$16,995	\$32,825
STEP 6	RANGE TOP SELECTION:	B (Hot Top/French Top)	E (Induction Top)
STEP 7	VOLTAGE SELECTION: noting exclusions based on Induction/Controls	480V	208V
STEP 9	DOCUMENT MODEL NUMBER: [Range Series] [Oven Type] - [Oven Control] [Range Top] - [Voltage]	[R30] [C] - [AP] [B] - [480V] R30C-APB-480V	[Ri36] [S] - [AT] [E] - [208V] Ri36S-ATE-208V
STEP 10	MODEL NUMBER	R30C-APB-480V	Ri36S-ATE-208V

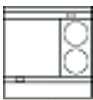


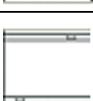
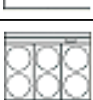

36" & 60" top options on next page
Induction top options pg 20




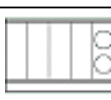


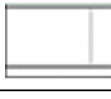





30" RANGE - STANDARD TOP OPTIONS

Range Option	Description	Illustration	Ship Wt. [lb.]
A	(4) 8" dia FRENCH TOPS		412
B	(1) 12" x 24" x 3/4" thick HOT TOP (2) 8" dia FRENCH TOPS		412
C	(2) 12" x 24" x 3/4" thick HOT TOPS		436
D	(1) 18" x 24" x 3/4" thick GRIDDLE (2) 8" dia FRENCH TOP		430
E	(1) 18" x 24" x 3/4" thick GRIDDLE (1) 12" x 24" x 3/4" thick HOT TOP		412
F	(1) 30" x 24" x 1/2" thick GRIDDLE		450
G	(2) 8" dia FRENCH PLATES (1) 18" x 24" x 3/4" thick GRIDDLE		430

36" RANGE - STANDARD TOP OPTIONS

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

60" RANGE - STANDARD TOP OPTIONS

Range Option	Description	Illustration	Ship Wt. [lb.]
A	(5) 12" x 24" x 3/4" thick HOT TOPS		1030
B	(4) 12" x 24" x 3/4" thick HOT TOPS (2) 8" dia FRENCH TOPS		780
C	(1) 24" x 24" x 1/2" thick GRIDDLE (2) 12" x 24" x 3/4" thick HOT TOPS (2) 8" dia FRENCH TOPS		920
D	(1) 36" x 24" x 1/2" thick GRIDDLE (1) 12" x 24" x 3/4" thick HOT TOP (2) 8" dia FRENCH TOPS		735
E	(1) 48" x 24" x 1" thick GRIDDLE (1) 12" x 24" x 3/4" thick HOT TOP		950
F	(1) 48" x 24" x 1" thick GRIDDLE (2) 8" dia FRENCH TOPS		910
G	(1) 60" x 24" x 1" thick GRIDDLE		1140
H	(10) 8" dia FRENCH TOPS		735
I	(1) 36" x 24" x 1/2" thick GRIDDLE (4) 8" dia FRENCH TOPS		1140
J	(1) 24" x 24" x 1/2" thick GRIDDLE (6) 8" dia FRENCH TOPS		735

RANGES - ELECTRIC INDUCTION TOP

⚡ LANG ELECTRIC RANGES with INDUCTION TOP OPTION

	STANDARD OVEN BASE	CONVECTION OVEN BASE						
Series No.	Analog Controls: S-AT	Analog Controls: C-AT	Solid State Control: C-AP	kW 208V or 240V	Width [in.]	Depth [in.]	Height [in.]	Freight Class
Ri30	\$23,965	-	\$26,972	19.8	30.2	29.0	35.0	85
Ri36	\$32,825	\$36,181	-	21.0	36.0	38.0	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.



RANGE MODEL NAME FORMULA - see page 18, induction-top range model name formula in second example

30" RANGE - INDUCTION TOP OPTIONS

Range Option	Description	Illustration	Ship Wt. [lb.]
INDUCTION - A	(4) 8" dia INDUCTION TOPS		412

36" RANGE - INDUCTION TOP OPTIONS

Range Option	Description	Illustration	Ship Wt. [lb.]
INDUCTION - E	(6) 8" dia INDUCTION TOPS		485

SUPERIOR INDUCTION RANGES



6 mm glass induction top thickness for added durability

made for a cooler, cleaner, and safer kitchen environment



Ri36S-ATE
(6) INDUCTION TOPS
STANDARD OVEN BASE



SAVE ENERGY & MONEY



MARINE & CRUISE LINE

Marine Ranges

Marine Fryers

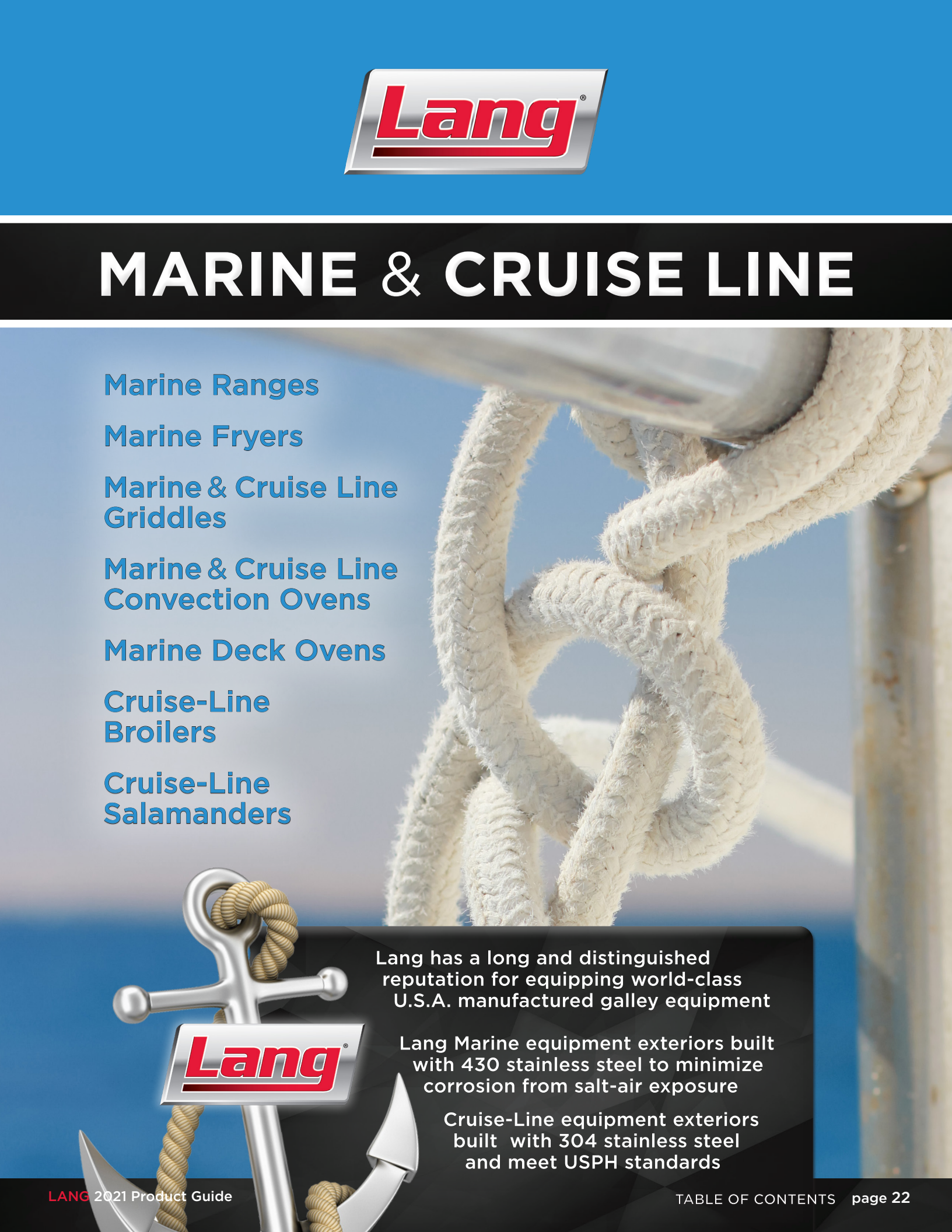
Marine & Cruise Line
Griddles

Marine & Cruise Line
Convection Ovens

Marine Deck Ovens

Cruise-Line
Broilers

Cruise-Line
Salamanders



Lang has a long and distinguished reputation for equipping world-class U.S.A. manufactured galley equipment

Lang Marine equipment exteriors built with 430 stainless steel to minimize corrosion from salt-air exposure

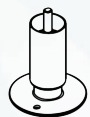
Cruise-Line equipment exteriors built with 304 stainless steel and meet USPH standards



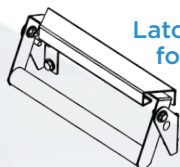


MARINE RANGES

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



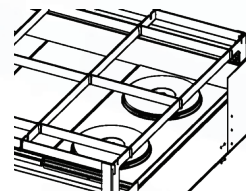
Flanged,
bolt-down
legs



Latch mechanism
for range doors



Locking tabs
for drawers



Sea Rail assembly for
top cooking surfaces



Grab bar along range front rail

30", 36", 60"
RANGE SIZES

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



LANG ELECTRIC RANGES - MARINE



STANDARD OVEN BASE		CONVECTION OVEN BASE		Voltage ¹	kW ¹	Width [in.]	Depth [in.]	Height [in.]	Freight Class
Series No.	Analog Controls: S-AT	Analog Controls: C-AT	Solid State Controls: C-AP						
R30	\$15,618	-	\$17,825						
R36	\$20,175	\$24,137	-						
R60	\$36,002	-	-	208 240 440 480	19.8 21.0 37.0	30.2 36.0 60.0	29.0 38.0 35.2	35.0 32.0 32.0	85 85 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 480 V
[R36] [C] - [AP] [E] [M] - [480V]

FINAL MODEL NAME: R36C-APE-480V







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









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













30" RANGE TOP OPTIONS - MARINE

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 (2) 8" dia FRENCH TOPS		430
E	(1) 18 x 24 x ¾ thick GRIDDLE (1) 12 x 24 x ¾ thick HOT TOP		412
F	(1) 30 x 24 x ½ thick GRIDDLE		450

36" RANGE TOP OPTIONS - MARINE

Range Top Option	Description	Illustration	Ship Wt. [lbs.]
A	(1) 24 x 24 x ½ thick GRIDDLE (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		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 TOP OPTIONS - MARINE

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 (2) 12 x 24 x ¾ thick HOT TOPS (2) 8" dia FRENCH TOPS		920
D	(1) 36 x 24 x ½ thick GRIDDLE (1) 12 x 24 x ¾ thick HOT TOP (2) 8" dia FRENCH TOPS		735
E	(1) 48 x 24 x 1 thick GRIDDLE (1) 12 x 24 x ¾ thick HOT TOP		950
F	(1) 48 x 24 x 1 thick GRIDDLE (2) 8" dia FRENCH TOPS		910
G	(1) 60 x 24 x 1 thick GRIDDLE		1140
H	(10) 8" dia FRENCH TOPS		735
I	(1) 36 x 24 x ½ thick GRIDDLE (4) 8" dia FRENCH TOPS		1140
J	(1) 24 x 24 x ½ thick GRIDDLE (6) 8" dia FRENCH TOPS		735



MARINE ADD-A-SECTION RANGES

⚡ LANG ADD-A-SECTION ELECTRIC RANGES - MARINE

Series No.	Type: ATHM (2) 8" dia FRENCH TOPS	240v kW	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lbs.]	Freight Class
R12-ATHM	\$6,585	5.2	12.0	38.1	37.1	150	85

All Ranges factory wired for 3-phase service.



MARINE FRYERS

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



**130FM
COUNTERTOP FRYER
with 130F-BASE-M**



⚡ LANG ELECTRIC FRYERS - MARINE

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	\$9,188	30lb FRYER, MARINE COUNTERTOP MODEL (2) fry baskets, manual lift system	12.0	15.00	32.10	20.6	120	85
130F-BASE-M	\$3,189	Stainless Steel Cabinet Base	-	15.00	28.80	22.30	65	85
130F-SC	\$1,116	Stainless Steel smother cover	-	-	-	-	5	85
130TB	\$425	Basket, Half Size	-	-	-	-	5	85
130F-LK4M	\$533	Legs, 4" adjustable flanged bolt-down, for fryer	-	-	-	-	5	85
150F-MN	\$15,809	50lb FRYER, MARINE (high capacity) FLOOR MODEL (2) fry baskets, manual lift system 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

⚡ LANG ELECTRIC EMBEDDED SNAP-ACTION GRIDDLES - MARINE

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	\$7,736	12.0	23	24	28.20	15.00	280	85
136TM	\$9,967	18.0	23	36	28.20	15.00	420	85
148TM	\$12,620	24.0	23	48	28.20	15.00	520	85
160TM	\$15,620	30.0	23	60	28.20	15.00	635	85
172TM	\$19,035	36.0	23	72	28.20	15.00	800	85

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



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



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

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	\$13,667	18.0	24	36.8	28.50	11.10	345	85
148TDIG	\$16,110	24.0	24	48.8	28.50	11.10	450	85
172TDIG	\$23,196	36.0	24	72.1	28.50	11.10	700	85

Note - 72" Griddles require two (2) electrical connections



CRUISE LINE GRIDDLES

STANDARD FEATURES

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

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

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	\$17,274	440	18.0	23	36.0	30.20	19.00	410	85
CLG48	\$22,429	440	24.0	23	48.0	30.20	19.00	525	85



MARINE CONVECTION OVENS

ECOF & ECOD FULL-SIZE CONVECTION OVEN STANDARD FEATURES

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

⚡ LANG FULL-SIZE ELECTRIC CONVECTION OVENS - MARINE

SOLID STATE TEMPERATURE CONTROLS

Series No.	Oven Type: AP	480V kW	Width [in.]	Depth [in.]	Height ¹ [in.]	Ship Wt. [lbs.]	Freight Class
ECOF-AP1M		11.7	40.0	38.8	54.9	665	70
ECOF-AP2M double stacked		23.3	40.0	38.8	60.9	1,170	70
1 - Height includes legs		Only available in 480V					



ECOF-AP2M



⚡ 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-AT1M		11.5	38.0	40.0	52.0	385	70
ECOF-AT2M double stacked		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-AT1M		11.5	38.0	45.2	52.0	430	70
ECOD-AT2M double stacked		23.0	38.0	45.2	58.5	870	70
1 - Height includes legs		2 - Specify 208V or 480V service.					



MARINE HALF-SIZE CONVECTION OVENS

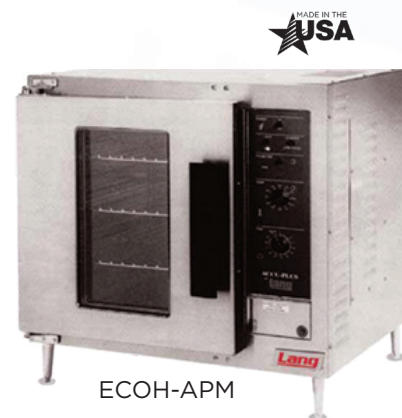
ECOH HALF-SIZE CONVECTION OVEN STANDARD FEATURES

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

⚡ LANG HALF-SIZE ELECTRIC CONVECTION OVENS - MARINE

SOLID STATE TEMPERATURE CONTROLS

Model No.	Price F.O.B. Smithville, TN	208, 240 or 480v kW	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lbs.]	Freight Class
ECOH-APM	\$12,570	7.8	30.2	25.3	29.3	225	70
1 - Specify 240V or 480V service							



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-AT	\$21,241	440 480	11.7	40.0	38.8	54.9	665	70
CLCO-AT2 double-stacked	\$42,481	440 480	23.3	40.0	38.8	60.9	1,170	70
1 - Specify 440V or 480V service.								



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

⚡ LANG ELECTRIC DECK OVENS - MARINE

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	\$11,624	6.0	36.0	34.0	49.0	325	70
DO362M double stacked	\$23,248	12.0	36.0	34.0	60.0	575	70
DO363M triple stacked	\$34,872	18.0	36.0	34.0	72.0	840	70
54" - TWO PAN - BAKE - 8" OPENING							
DO54B1M single	\$15,133	6.0	54.0	36.0	47.0	430	70
DO54B2M double stacked	\$30,267	12.0	54.0	36.0	56.0	785	70
DO54B3M triple stacked	\$45,400	18.0	54.0	36.0	66.0	1,165	70
54" - TWO PAN - ROAST - 12" OPENING							
DO54R1M single	\$15,133	6.0	54.0	36.0	51.0	455	70
DO54R2M double stacked	\$30,267	12.0	54.0	36.0	64.0	835	70
DO54R3M triple stacked	\$45,400	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 - UPRIGHT

LANG CRUISE LINE UPRIGHT 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



⚡ LANG ELECTRIC UPRIGHT BROILERS - CRUISE LINE

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	\$26,943	Single Broiler On Legs	440	12.0	36.0	34.0	27.0	330	70
CLB36C-2	\$51,468	Double Broiler with Open Cabinet Base	440	24.0	36.0	34.0	71.5	850	70

CRUISE LINE BROILERS - SALAMANDER

LANG CRUISE LINE SALAMANDER 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.



⚡ LANG ELECTRIC SALAMANDER BROILER - CRUISE LINE

Series No.	Price F.O.B Smithville, TN	Voltage 3-ph	kW	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lbs.]	Freight Class
CLS36	\$23,719	440	12.0	36.0	34.0	23.0	310	70

2021 MAP/M.R.I.C.P. POLICY



APW/Bakers Pride/Star Holdings Group (Holman, Lang, MagiKitch'n, Star, Toastmaster & Wells)

Minimum Advertised Price & Minimum Resale Internet Cart

MINIMUM ADVERTISED PRICE (MAP) POLICY

This Policy applies to all means of Advertised Pricing for all Middleby Commercial Foodservice Brands

The APW/Bakers Pride/Star Holdings Group (hereinafter "the Group") and the Middleby Corporation (hereinafter "the Corporation") is committed to supporting our Authorized Dealers and Resellers selling the Group's products in or into the United States & Canada by continuing to provide high-quality, premium products for the foodservice industry while maintaining its brand equity and integrity. This Minimum Advertised Price Policy ("MAP") applies to ANY and ALL means of Advertised Pricing, to Any and ALL customers, for all Brands within the Group and the Corporation. Advertising at a price below MAP will be considered a violation of this Policy. This MAP Policy will apply to any activity which the Group or the Corporation determines, in their sole and absolute discretion, is designed or intended to circumvent the intent of this MAP Policy.

- MAP Policy pricing is the Current List Price less 45% for all Group products; and advertised at a price no less than rounded down to the nearest whole number off the Current List Price.
- If a Dealer offers or combines (i.e., "bundling") one or more products from a single or multiple brands of the Group or the Corporation in an advertisement, the aggregate price for all products by the Group and Corporation offered for sale in combination may not be lower than the cumulative MAP for each of the products when sold separately.
- At the Dealer's sole expense, the Dealer may offer or combine the following items of casters, warranty or freight into their product's sell price; not to be below the product's MAP price.

The MAP Policy applies to any advertisements of the Group's products and designs in any and all media, including but not limited to, print advertising (e.g. magazines, catalogs, newspapers, posters, flyers and direct mail), e-mail and facsimile advertising (e.g. broadcast campaigns, flyers, coupons and similar inserts), internet or similar electronic media (e.g. Amazon, eBay, Google), Dealer websites, internet banner ads, social media blasts, social networks, search engine advertising and all other types of digital signage.

All internet advertised prices must show the product's "MAP" price or higher. Any communications stating or implying that a price below MAP may be found elsewhere on the site, that is initiated by the Dealer, would constitute advertising and would be deemed a violation of this MAP Policy. Dealers may not make any statements, displays, or communications that indicate, state, imply, or suggest that a lower price may be found at the online check out, including but not limited to: "Call for Pricing", "Chat for Pricing", "Text for Pricing", "Click for Pricing", "Email for Pricing", "Add to Cart for Pricing", "Mouse Over for Pricing", "Log In 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 Group and the Corporate MAP Policy. Website features such as automated "bounce-back" pricing emails, pre-formatted email responses, forms, automatic price display, loyalty and reward point systems and other similar features are considered "advertising" under this MAP Policy. Under this MAP Policy, the Group and the Corporation prohibit the use of split-screen, side-by-side advertising, or pop-ups to advertise a similar product of any other brand other than those that are manufactured by other brands within the Corporation. The Group and the Corporation prohibit any Dealer from redirecting (automatically, inadvertently or otherwise) a customer who is in search of a product of the Group, the Corporation or item number to any other non-Middleby brand.

No Dealer may advertise a product of the Group or the Corporation at a price in violation of this MAP Policy on any third-party platform such as Amazon, eBay, Google or any like platforms in which it may operate as a vendor or have a re-distributor operate on its behalf. No Dealer may advertise a price in violation of this MAP Policy in an effort to match or beat a competitor's price. It is a violation of the MAP Policy to advertise a price below MAP pricing, even if such advertised price was automatically or manually generated due to a MAP Policy violation by a vendor or competition another medium or platform.

From time to time, the Group or the Corporation may discontinue certain products or engage in promotions with respect to certain products. In such events, the Group and the Corporation reserve the right to modify or suspend the MAP Policy with respect to the affected products at its sole discretion. Such changes shall apply equally to all Authorized Dealers of the Group and the Corporation.

MINIMUM RESALE INTERNET CART PRICE (MRICP) POLICY

The Minimum Resale Internet Cart Price ("MRICP") applies to the final internet check out prices regardless of providing a customer "log in", membership or similar (e.g., shopping cart prices, chat box prices, emailed prices, and prices on the internet website or search engines) of the Group's or the Corporation's products. The Group requires that when Dealers sell select products (listed below) through internet sales that these products are subject to MRICP and are sold at a price no more than a 52% discount rounded down to the nearest whole number off the current List Price. This MRICP Policy will apply to any activity which the Group or the Corporation determines, in their sole and absolute discretion, is designed or intended to circumvent the intent of this MRICP Policy.

MAP/M.R.I.C.P. policy continued on next page

2021 MAP/M.R.I.C.P. POLICY

MAP/M.R.I.C.P. policy continued from previous page

The MAP Policy and MRICP Policy apply only to advertised prices and do not apply to the price at which the products are actually sold or offered for sale to an individual customer at a Dealer's place of business, including contract negotiations, or negotiations in the field. The decision to implement and enforce the MAP Policy and the MRICP Policy is solely to protect the Group's and the Corporation's brands, reputation and competitiveness and the Authorized Dealers who promote and sell their products based on quantitative and qualitative factors.

The MRICP policy applies to the following Group Brands and Brand product segments

Brands in their Entirety

Bakers Pride

Lang

MagiKitch'n

Star Categories

Holman conveyor toasters

(All Labeled Products)

Pro-Max Panini's

(PST, PGT, PSC, PGC-Series Products)

Star (RTW-Series Products)

Star-Max (500 & 600-Series Products)

Ultra-Max (All Labeled Products)

Wells Categories

Drawer Warmers

Heated & Refrigerated Wells

(HT, H/RCP-Series)

Dry Wells (MDW models)

All Ventless Products

POLICY VIOLATIONS

These MAP and MRICP Policies are not intended as, nor are they to be construed as, an attempt by the Group or the Corporation to set advertised or resale prices or an agreement between the Group, the Corporation and any Authorized Dealer or other party. In addition, the Group and the Corporation will not accept any assurances of compliance with these MAP or MRICP Policies from any Authorized Dealer. Each Authorized Dealer must independently choose whether to comply with the terms of these MAP and MRICP Policies. These MAP and MRICP Policies are not negotiable and will not be altered for any individual Authorized Dealer.

The Group, the Corporation or their agent(s) will conduct a reasonable investigation in response to a suspected MAP and MRICP Policy violation. Failure to cooperate by any Authorized Dealer, including retaliatory actions by any Authorized Dealer with the Group's or the Corporation's investigation will be considered an additional violation.

Failure to meet the terms and conditions of the MAP and MRICP Policies will result in full, unconditional enforcement of the penalties described below. The event of a violation will be determined solely by the Group or the Corporation.

Dealer will be subject to penalties (over a 12-month period) up to and including but not limited to:

- **1st violation:** The Group or the Corporation at a minimum will issue an email communication to the non-compliant dealer requesting their compliance to the MAP and MRICP Policies. Failure to comply within 48 hours (2 days) or a repeated offense within a 3-month period will be considered a 2nd violation.
- **2nd violation:** The Group or the Corporation at a minimum will issue an email notification to the non-compliant dealer requesting their compliance to the MAP and MRICP Policies and will hold all Group shipments and/or the Corporation, until all violations are resolved. Failure to comply within 48 hours (2 days) or a repeated offense within a 6-month period will be considered a 3rd violation.
- **3rd violation** and each violation thereafter: The Group or the Corporation at a minimum will issue an email notification to the non-compliant dealer and buying group as applicable requiring their compliance to the MAP and MRICP Policies and will result in **(a) the dealer's net pricing being increased to a price that is 50% off of the Group's then current published List Price(s) and net pricing increased to standard market discounts off ALL Middleby Corporation Brands published List Prices and (b) any and ALL available rebates, marketing incentives, or program dollars (accrued or due in total) will be forfeited.** Failure to comply within 48 hours (2 days) or a repeated offense within a 12-month period, the Group or the Corporation at a minimum will issue an email notification to the non-compliant Dealer and buying group as applicable informing them of the a) indefinite suspension of their account with the Group and ALL Middleby Corporation Brands and b) permission to use the Group's and the Corporation's brand trademarks, trade names, individual brand and corporate logos, product images and product content will be indefinitely revoked. Reinstatement of the account, preferred pricing and applicable incentives or rebates may be re-evaluated by the Group and the Corporation in their sole discretion after 30 days.

DEALER ACCOUNTABILITY

In the case of a MAP or MRICP violation by a reseller who does not have an authorized relationship with the Group's or the Corporation's brands and instead purchases the Group's or the Corporation's products from an Authorized Dealer or any other reseller (i.e., dealer-to-dealer sale), the Group and the Corporation will pursue enforcement actions against the Authorized Dealer as provided above in these Policies.

OTHER PROVISIONS

These Policies are managed by the MAP/MRICP Policy Administrator(s) for the Group and the Corporation. Only the MAP/MRICP Policy Administrator(s), Group President and Group Vice President of Sales and Marketing may provide direction to Dealers concerning compliance with the MAP and MRICP Policies. And ONLY the Group Vice President of Sales and Marketing and Group President may authorize exceptions to the Policies. No other individuals, including any employee or representative of the Group or the Corporation, may provide such direction or authorizations regarding the Group's Policies to any Dealer. It is the Dealer's sole responsibility to remain aware of any changes to the MAP and MRICP Policies.

The terms of the MAP and MRICP Policies are confidential and are not to be disclosed to other parties. The Group and the Corporation have adopted the MAP and MRICP Policies unilaterally in furtherance of its independent business strategy and reserves, at its sole discretion, the right to change the Policies and to interpret, enforce and otherwise handle all questions and issues related to the Policies.

WARRANTY

LIMITED EQUIPMENT WARRANTY

Lang Manufacturing warrants to the original purchaser of new Lang products to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by Lang and upon proper installation and start-up in accordance with the instructions supplied with each Lang unit. Lang's obligation under this warranty is limited to a period of one [1] year from the date of original installation, or eighteen [18] months from original invoice date, whichever occurs first. 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.

CONTACT

Should you require any assistance regarding the operation or maintenance of any Lang Manufacturing; phone or email our service department. In all correspondence provide the model number and serial number of the unit needing service; include the voltage or gas type.

Normal Business Hours: 8:00 a.m. to 4:30 p.m. Central

Telephone: 800-264-7827 Tech Service Option 2

Email: TechService@partstown.com

www.LangWorld.com

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	

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

Lang's sole obligation under this warranty is limited to either repair or replacement parts, subject to the additional limitations detailed below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual, including incorrect gas or electrical connection. Lang is not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, 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 and consumable 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.
- Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any economic loss of business or profits.
- Non-OEM parts. Use of non-OEM parts without Lang's approval will void the warranty.
- Components that should be replaced when damaged or worn, but have been field-repaired instead [e.g. field-welded fry pots]
- Units exceeding one [1] year from original installation date, or more than eighteen [18] months from original invoice date, whichever comes first.

ADDITIONAL WARRANTIES

- Specific/chain-specific equipment may have additional and/or extended warranties.

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

INTERNATIONAL WARRANTY

ORIGINAL EQUIPMENT WARRANTY INTERNATIONAL

(Except U.S. and Canada)

STAR, APW WYOTT, BAKERS PRIDE, LANG, MAGIKITCH'N, TOASTMASTER, WELLS products are warranted to each original Buyer and will be free from defects in material and workmanship for the period specified below, under normal and proper use and maintenance service as specified by "STAR, APW WYOTT, BAKERS PRIDE, LANG, MAGIKITCH'N, TOASTMASTER, WELLS" and upon proper installation and start-up in accordance with the instructions supplied with each. Obligation under this warranty shall be limited to repairing or replacing, at its option, any part found to be defective within the specified warranty period.

STANDARD PRODUCT WARRANTY PERIOD

One (1) Year Limited Parts only

The warranty period begins upon the earlier of the date between proof of installation or 90 days after Invoice date or 90 days after shipping date.

No other Warranty terms are valid unless agreed and authorized by STAR, APW WYOTT, BAKERS PRIDE, LANG, MAGIKITCH'N, TOASTMASTER, WELLS

Any labor expense or part failure incurred after the warranty period will be the responsibility of the end user.

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

STAR, APW WYOTT, BAKERS PRIDE, LANG, MAGIKITCH'N, TOASTMASTER, WELLS sole obligation under this warranty are limited to either repair or replacement parts, subject to the additional limitations detailed below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual, including incorrect gas or electrical connection. STAR, APW WYOTT, BAKERS PRIDE, LANG, MAGIKITCH'N, TOASTMASTER, WELLS are not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, 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 surfaces.
- 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 and consumable parts.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.

International Warranty continued on next page

INTERNATIONAL WARRANTY

International Warranty continued from previous page

- Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any economic loss of business or profits
- Non-OEM parts. Use of non-OEM parts without STAR, APW WYOTT, BAKERS PRIDE, LANG, MAGIKITCH'N, TOASTMASTER, WELLS 's approval will void the warranty.

CONTACT

International@partstown.com

www.partstown.com

Phone: +1-630-866-4385 during normal Business Hours, 8:30 am to 4:30 pm, US Central Standard Time (CST)

In all correspondence provide:

- Serial number - **mandatory**
- Model number/Brand name
- Sales Acknowledgment/Order Confirmation's reference/number, if available
- Include Site's voltage or gas type
- Location/Company's name
- Buyer/Dealer/Distributor/Vendor/Service provider info, if available

INFORMATION

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 restock. 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 thirty (30) days from authorization date. Star-Holman-Toastmaster 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.

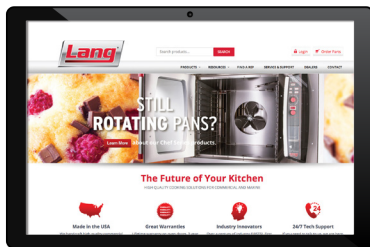
TITLE passes to the consignee when merchandise is accepted by the carrier, and thereafter travels at the risk of the purchaser. FOB Factory.

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.

PRICES Please contact 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 Lang Commercial Kitchen Equipment, or for a listing of our Sales Representative & Service Agencies, visit us at **LangWorld.com**



LANG
265 Hobson Street
Smithville, Tennessee 37166

CUSTOMER SERVICE

phone: 800-264-7827 option 1
email: orders@star-mfg.com

TECHNICAL SERVICE

phone: 800-264-7827 option 2
email: techservice@partstown.com