

Item No. _____
 Project _____
 Quantity _____

Electric, Full-Size/Standard Depth Convection Oven

Model: ECOF-[AP/S/PT]1



Model ECOF-PT1 shown, with optional 27" stand.

PAN CAPACITY GUIDE

Pan Type	Rack Positions	Optimum
18" X 26" Full-Sheet	10 or 11*	5
12" X 20" Hotel**	-	10

* AP & SII = 10; PT = 11

** 2-1/2" deep pans

SHORT/BID SPECIFICATION

Convection Oven shall be a **LANG Manufacturing Model ECOF-**____ with [AP=Accu-Plus, S=Selectronic II, PT=Platinum] Control Package, an 11.66-kW electric heated 5-pan full-size unit, with: simultaneous-opening heavy duty doors; all stainless steel exterior and porcelainized steel cooking compartment; powerful rear mounted blower with two speed motor and pulse control; compartment inspection lights and five pan racks standard; plus a "lifetime" warranty on doors. Includes all the features listed and options/accessories checked:

STANDARD PRODUCT WARRANTY

- Three year, parts & labor
- **LIFETIME** warranty on doors

CONSTRUCTION FEATURES

- Heavy duty 430 Series stainless steel exterior, with attractive No. 4 finish
- Fully enclosed oven back
- Cooking compartment is porcelainized steel
- 2" insulation on six sides of cooking compartment
- Heavy duty, simultaneously-opening compartment doors, with large double pane tempered glass windows
- Powerful blower centered in back of compartment
- Compartment inspection lighting standard
- Chrome steel 10 or 11 position pan slides with five chrome plated wire racks provided

PERFORMANCE FEATURES

- 150 to 450°F operating temperature range
- Solid state temperature control accurate to ± 4°F
- Two speed fan with fan pulse capability
- Door interlock switch cuts power to fan
- Choice of four different control packages [See below]

CONTROL PACKAGE [Specify One]

- Accu-Plus Controls [-AP]**
 - Simple knob-set time and temperature controls
 - 1-hour timer with non-stop buzzer
 - Pulse-fan switch
 - HIGH-LOW speed fan switch
 - Power-ON and inspection light switches
- Selectronic II Controls [-S]**
 - Solid state temperature control with digital time/temperature display
 - Heat loss compensation
 - 10-hour countdown timer, with non-stop buzzer
 - Automatic Cook-n-Hold switch
 - Pulse-fan switch
 - HIGH-LOW speed fan switch
 - Power-ON and inspection light switches
- Platinum Controls [-PT]**
 - Solid state, icon driven, one-touch programmable controls, no calibration required.
 - Up to 99 product programs, with multiple baking tiers
 - Time, temperature, heat loss and adjustable shelf compensation
 - Cook-n-Hold programming
 - 2-speed fan & variable-rate pulse-fan control
 - PC link programming
 - Modem [Option]
 - Power-ON and inspection light touch pads

SEE PAGE 3 FOR SPECS ON THE WELLS WVC-46 VENTLESS CANOPY HOOD



Sheet No. LSP-C5 (rev. 07/13)

Electric, Full-Size/Standard Depth Convection Oven

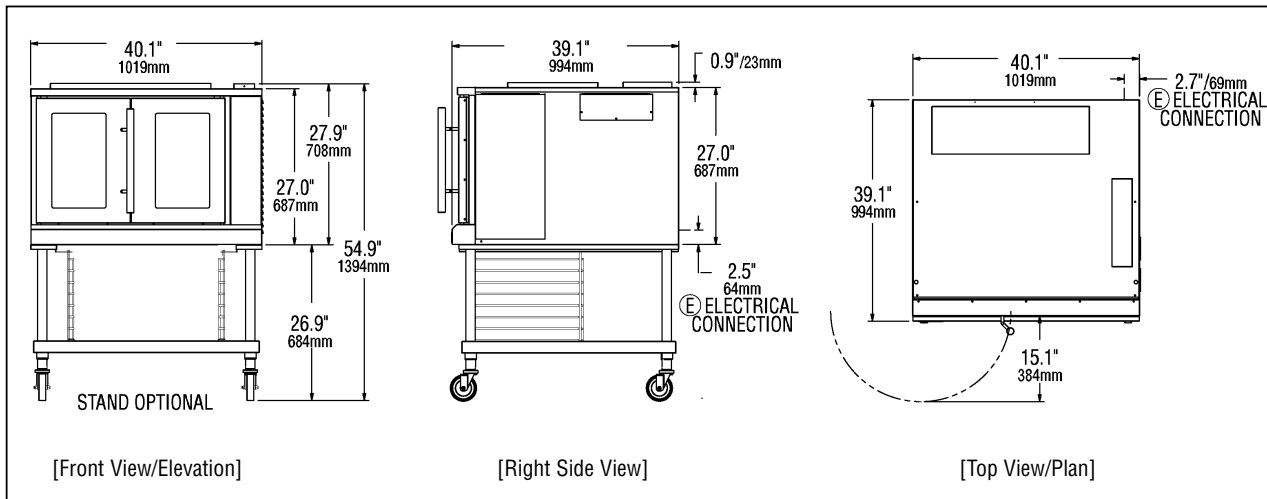
Model: ECOF-[AP/S/PT]1

INSTALLATION REQUIREMENTS

- ⓔ Site changeable dual voltage: 208V/240V, 1- or 3-Phase; or optional 480V, 3-phase electrical connection
- Installation under approved vent hood may be required. Contact local codes. [Power connection from rear. See below]

OPTIONS & ACCESSORIES

- 480V, 3-phase model
- 27" stainless steel angular legs
- 27" stainless steel tubular leg stands with under shelf & bullet feet
- 27" stainless steel tubular leg stands with under shelf, rack slides & bullet feet
- 27" stainless steel tubular leg stands with under shelf & casters
- 27" stainless steel tubular leg stands with under shelf, rack slides & casters
- Factory installed modem [Platinum/-PT models only]
- Factory recipe programming [Platinum/-PT models only]
- 3" stainless steel spacer
- Solid stainless steel doors, in lieu of doors with windows
- Extra wire pan racks [5 provided as std.]



Model	Height x Width x Depth (without optional stand)	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
ECOF-[AP/S/PT]1	27.9" x 40.2" x 38.8" 708mm x 1019mm x 985mm	Sides: 6" (153mm) Back: 6" (153mm) Floor: 6" (153mm)	380 lbs. 173 kg	420 lbs. 191 kg	70

Model	ⓔ Electrical Requirements			
	Voltage	Total kW	Phase	Amps/Line
ECOF-[AP/S/PT]1	208V/60Hz	11.7	1	56.1
	240V/60Hz	11.7	1	48.6
	480V/60Hz	11.7	1	24.3
	208V/60Hz	11.7	3	37.1
	240V/60Hz	11.7	3	28.8
	480V/60Hz	11.7	3	16.1

CAD SYMBOLS & PRICING



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



Sheet No. LSP-C5 (rev. 07/13)

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MODELS □ WVC-46 □ WVC-46X

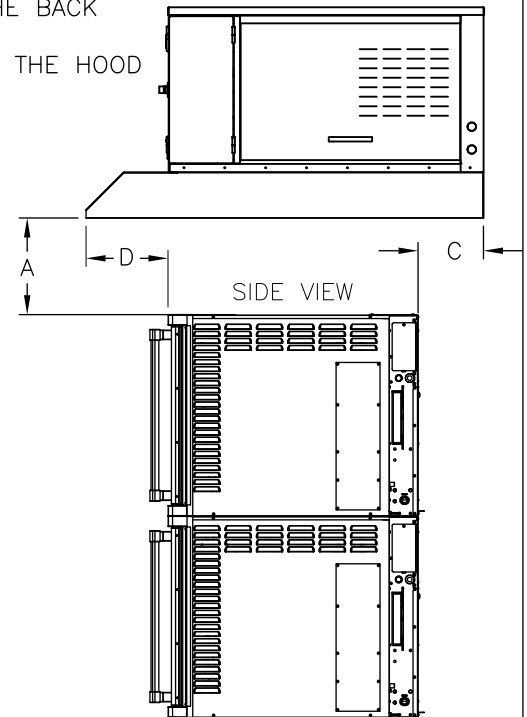
COVERAGE PARAMETERS	MAXIMUM KW/FT	MAX COOKING TEMPERATURE	MAXIMUM SINGLE COOKING AREA (FT ²)	DIM A MINIMUM NOTE (1)	DIM A MAXIMUM NOTE (2)	DIM B MINIMUM NOTE (3)	DIM C MAXIMUM NOTE (4)	DIM D MAXIMUM NOTE (5)
OVEN	N/A	550	19	1"	6"	3"	0"	8"
DOUBLE STACK OVEN	N/A	550	19	1"	6"	3"	0"	8"
CONVECTION OVEN	N/A	550	19	1"	6"	3"	0"	8"
STEAMER/COMBI OVEN	N/A	550	19	1"	6"	3"	0"	8"

1. DIM "A" MINIMUM DISTANCE FROM THE LOWER EDGE OF THE HOOD SKIRT AND THE TOP OF THE APPLIANCE.
2. DIM "A" MAXIMUM DISTANCE FROM THE LOWER EDGE OF THE HOOD SKIRT AND THE TOP OF THE APPLIANCE.
3. DIM "B" MAXIMUM OVERHANG BETWEEN THE HOOD SIDE SKIRT AND THE APPLIANCE SIDE.
4. DIM "C" MAXIMUM SPACE BETWEEN THE HOOD REAR SKIRT AND THE BACK PANEL OF THE APPLIANCE.
5. DIM "D" MINIMUM OVERHANG BETWEEN THE FRONT LOWER EDGE OF THE HOOD TO THE DOORS OF THE COOKING APPLIANCE.

THE HOOD AND ALL UNDER HOOD APPLIANCES MUST BE INSTALLED IN ACCORDANCE WITH THE STANDARD FOR VENTILATION CONTROL AND FIRE PROTECTION OF COMMERCIAL COOKING OPERATIONS NFPA 96, THE NATIONAL ELECTRIC CODE NFPA 70 AND ALL LOCAL CODES WHERE APPLICABLE.

ALL UNDER HOOD APPLIANCES MUST BE CONTROLLED BY THE EQUIPMENT SHUTOFF INTERFACE. SEE OWNERS MANUAL AND WIRE DIAGRAM IN SUPPLY CONNECTION BOX. ONLY ELECTRICALLY HEATED APPLIANCES ARE ACCEPTABLE FOR INSTALLATION. APPLIANCE OPERATION REQUIRES THE FIRE SUPPRESSION SYSTEM BE SETUP, CHARGED AND CERTIFIED BY AN AUTHORIZED ANSUL® DISTRIBUTOR. THE AIRFLOW MONITORING SYSTEM WILL PREVENT APPLIANCE OPERATION IF INSUFFICIENT AIRFLOW IS DETECTED OR ALL FILTERS ARE NOT IN PLACE. THE SERVICE PANEL MUST BE IN PLACE FOR BLOWER OPERATION.

WELLS MANUFACTURING
MODEL NO: WVC-46(X),
LOWER AIR FLOW LIMIT: (625 CFM)
MAXIMUM MEASURED GREASE EMISSIONS: 0.0003 LB/HR/FT
ANSI-UL710B RECIRCULATING SYSTEM



Model Number	W x D x H	Voltage	Horse Power	Amps 1 Phase	Typical Airflow	Max Grease Emissions	Sound Level dBA Average
WVC-46	46.0" x 52.33" x 27.72" 1,168mm x 1,329mm x 704mm	208/240V	1/2	4.3	850 CFM	.0003 LB/HR/FT	42
WVC-46X	46.0" x 52.33" x 27.72" 1,168mm x 1,329mm x 704mm	208/240V	1/2	4.3	850 CFM	.0003 LB/HR/FT	42

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Wells exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.



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NOTE: Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.