



Item No. _____

Project _____

Quantity _____

60" Electric Range With Twin Standard Oven Base

Model: R60S Series



Model R60S-ATC shown

SHORT/BID SPECIFICATION

Range shall be a **LANG Manufacturing Model R60S** _____

[Specify one]:

- ATA**, with 5 ea. 12" X 24" X 3/4" thick Hot Plates;
- ATB**, 2 ea. 8" diameter French Plates and 4 ea. 12" X 24" X 3/4" thick Hot Plates;
- ATC**, with 24" wide Griddle, 2 ea. 8" diameter French Plates & 2 ea. 12" X 24" X 3/4" thick Hot Plates;
- ATD**, with 36" wide Griddle, 2 ea. 8" diameter French Plates & 1 ea. 12" X 24" X 3/4" thick Hot Plate;
- ATE**, with 48" wide Griddle & 1 ea. 12" X 24" X 3/4" thick Hot Plates;
- ATF**, with 48" wide Griddle and 2 ea. 8" diameter French Plates;
- ATG**, with 60" wide Griddle; or
- ATH**, with 10 ea. 8" diameter French Plates
- ATI**, with 36" x 24" x 1/2" griddle & (4) 8" diameter French Plates;
- ATJ** with 24" x 24" x 1/2" griddle & (6) 8" diameter French Plates;

a 60" wide heavy duty electric heated unit with twin standard ovens in base and 37-kW total power input; all stainless steel exterior; two fully insulated ovens with aluminized steel interiors, heavy duty drop-down doors and one chrome plated oven rack [each] standard; individual oven and cook-top component controls; plus all the features listed and options/accessories checked:

STANDARD PRODUCT WARRANTY

Two year, parts & labor



CONSTRUCTION FEATURES

- One piece heavy duty 430 Series stainless steel exterior, with attractive No. 4 finish
- 12" high oven cooking compartments are aluminized steel
- Ovens are insulated on six sides
- Heavy duty hinge-down oven doors
- Adjustable oven rack slide supports
- One chrome-plated oven rack provided for each
- 6" adjustable legs standard
- Full width 2" high combination back riser & vent
- 3" wide full width front and back grease troughs
- 6" wide full width plate landing
- Grease drain in front & back trough with full width & depth spillage drawers
- Griddle Configurations include a one piece splash guard, back & sides

PERFORMANCE FEATURES

- 1-piece unit fits through 36" wide door. No assembly required.
- Choice of cook top configurations, to include:
 - [-ATA] 5 ea. 12" wide Hot Tops
 - [-ATB] 2 ea. 8" diameter French Plates & 4 ea. 12" wide Hot Tops
 - [-ATC] 24" wide 3/4" thick Griddle, 2 ea. 8" diameter French Plates & 2 ea. 12" wide Hot Tops
 - [-ATD] 36" wide 3/4" thick Griddle 2 ea. 8" diameter French Plates & 1 ea. 12" wide Hot Tops
 - [-ATE] 48" wide 1" thick Griddle & 1 ea. 12" wide Hot Tops
 - [-ATF] 48" wide 1" thick Griddle & 2 ea. 8" diameter French Plates
 - [-ATG] 60" wide 1" thick Griddle
 - [-ATH] 10 ea. 8" diameter French Plates
 - [-ATI] 36" wide 3/4" thick Griddle 4 ea. 8" diameter French Plates
 - [-ATJ] 24" wide 3/4" thick Griddle 6 ea. 8" diameter French Plates
- Full front & rear grease troughs, grease drain & spillage drawers speed cleanup
- Full front landing simplifies and speeds plating
- Separate, independent controls allows simultaneous multi-function cooking

CONTROLS [Varies By Top Configuration]

- 450°F thermostat
- Top & bottom element 3-heat switches
- [-ATA] Five thermostats [ea. Hot Top]
- [-ATB] Four thermostats [ea. Hot Top] & two 6-heat level switches [ea. French Plate]
- [-ATC] Two thermostats, one per 12" of Griddle, two thermostats [ea. Hot Top] & two 6-heat level switches [ea. French Plate]
- [-ATD] Three thermostats, one per 12" of Griddle, one thermostat for Hot Top & two 6-heat level switches [ea. French Plate]
- [-ATE] Four thermostats, one per 12" of Griddle, one thermostat for Hot Top
- [-ATF] Four thermostats, one per 12" of Griddle & two 6-heat level switches [ea. French Plate]
- [-ATG] Five thermostats, one per 12" of Griddle
- [-ATH] Ten 6-heat level switches [ea. French Plate]
- [-ATH] Ten 6-heat level switches [ea. French Plate]
- [-ATI] (1) 36"x24"x1/2" thick griddle, (4) 8" diameter French Plates
- [-ATJ] (1) 24"x24"x1/2" thick griddle, (6) 8" diameter French Plates

Sheet No. LSP-R7 (rev. 02/12)

LANG MANUFACTURING • 10 SUNNEN DR. ST. LOUIS, MO 63143
PHONE: 314-678-6315 • FAX: 314-781-3636 • www.langworld.com

60" Electric Range With Twin Standard Oven Base

Model: R60S Series

CONFIGURATION GUIDE

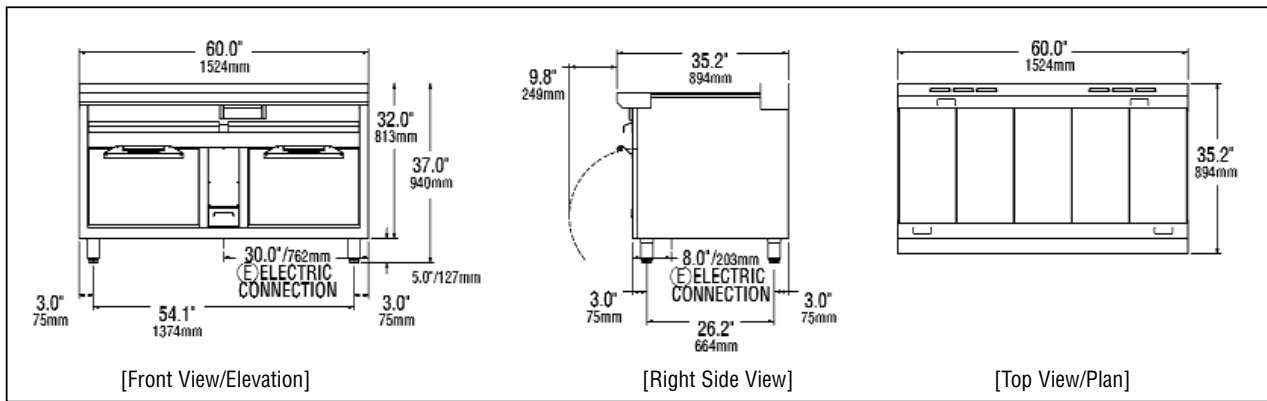
Model Has:	R60S-ATA	R60S-ATB	R60S-ATC	R60S-ATD	R60S-ATE	R60S-ATF	R60S-ATG	R60S-ATH	R60S-ATI	R60S-ATJ
Oven Base:	2 each std.	2 each std.	2 each std.	2 each std.	2 each std.	2 each std.	2 each std.	2 each std.	2 each std.	2 each std.
Griddle:	-	-	24" wide	36" wide	48" wide	48" wide	60" wide	-	36" wide	24" wide
French Plates:	-	2 each	2 each	2 each	-	2 each	-	10 each	4 each	6 each
Hot Plates:	5 each	4 each	2 each	1 each	1 each	-	-	-	-	-
Pictogram: [Unit Top View]										

INSTALLATION REQUIREMENTS

- Unit is shipped in one piece
- ⓔ Single 208/240V, 1/ 3-Phase; or 480V, 3-phase electrical connection
- Installation under approved vent hood required. Consult local codes. [Power connection from bottom. See below]

OPTIONS & ACCESSORIES

- 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] Range Griddle Plate
- Substitute Open Coil Units for French Plates [208/240V ONLY] Set of 2
- 480 Volt, 3-phase model
- Set of 6" casters, two-locking, two fixed
- High Storage Rack [for mounting above any 60" Range]
- Extra wire pan racks [One provided with each oven]



Model	Height x Width x Depth (Not including legs)	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
R60S	32.0" x 60.0" x 35.2" 813mm x 1524mm x 894mm	Sides: 4" (100mm) Back: 4" (100mm)	245-280* lbs. 111-127 kg	295-330* lbs. 132-150 kg	70

* Depending on configuration.

Model	ⓔ Electrical Requirements			
	Voltage	Total kW	Phase	Amps/Line
R60S	208V/60Hz	37.0	1	177.9
	240V/60Hz	37.0	1	154.2
	208V/60Hz	37.0	3	108.3
	240V/60Hz	37.0	3	93.9
	480V/60Hz	37.0	3	46.9

CAD SYMBOLS & PRICING



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



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