

Military, Full-Size, Extra/Standard Depth, Single/ Double Convection Ovens

Models: ECOD-AT[1,2]M & ECOF-AT[1,2]M

**M denotes Marine option*



Model ECOF-AT1M shown

MARINE SHORT/BID SPECIFICATION

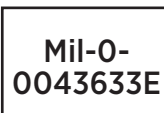
[ECOD- AT1M] Convection Oven shall be a LANG Manufacturing Marine Model ECOD-AT1M, an 11.5-kW electric heated, 5-pan capacity, full-size, **extra-deep** unit, with: all stainless steel interior and exterior; independently opening heavy duty doors with doublepane glass windows, marine door latches and swing stops; thermostat, 5-hour timer and power, fan and light switches; powerful rear mounted blower with two speed motor; compartment inspection light and five pan racks standard; stainless steel bolt down leg mounted and meeting military specification MIL 0-0043633E.

[ECOF- AT1M] Convection Oven shall be a LANG Manufacturing Marine Model ECOF-AT1M, an 11.5-kW electric heated, 5-pan capacity full-size, **standard depth** unit, with: all stainless steel interior and exterior; independently-opening heavy duty doors with doublepane glass windows, marine door latches and swing stops; thermostat, 5-hour timer and power, fan and light switches; powerful rear mounted blower with two speed motor; compartment inspection light and five pan racks standard; stainless steel bolt down leg mounted and meeting military specification MIL 0-0043633E.

(Short/Bid Specification continued on next column)

MARINE PRODUCT WARRANTY

One year, parts & labor [Labor in U.S. only]



MARINE SHORT/BID SPECIFICATION

[ECOD- AT2M] Convection Ovens shall be LANG Manufacturing Model ECOD-AT2M, consisting of two stacked 11.5-kW electric heated, 5-pan capacity full-size, **extra-deep** units, each with: all stainless steel interior and exterior; independently-opening heavy duty doors with double-pane glass windows, marine door latches and swing stops; thermostat, 5-hour timer and power, fan and light switches; powerful rear mounted blower with two speed motor; compartment inspection light and five pan racks per oven standard; stainless steel bolt down leg mounted and meeting military specification MIL 0-0043633E.

[ECOF- AT2M] Convection Ovens shall be LANG Manufacturing Model ECOF-AT2M, consisting of two stacked 11.5-kW electric heated, 5-pan capacity full-size, **standard depth** units, each with: all stainless steel interior and exterior; independently-opening heavy duty doors with double-pane glass windows, marine door latches and swing stops; thermostat, 5-hour timer and power, fan and light switches; powerful rear mounted blower with two speed motor; compartment inspection light and five pan racks standard; stainless steel bolt down leg mounted and meeting military specification MIL 0-0043633E.

MARINE CONSTRUCTION FEATURES

- Heavy duty 430 Series stainless steel exterior
- Stainless steel, removable oven liner
- 2" insulation on six sides of cooking compartment[s]
- Independently opening heavy-duty doors, with double pane tempered glass windows
- Heavy-duty marine door latches and swing stops
- Powerful, rear-mounted blower with two-speed motor
- Compartment inspection lighting standard
- Chrome steel 10-position pan slides, with five wire racks provided
- 27" [single oven] or 8-1/2" [double-stacked] angular stainless steel bolt down legs standard

PERFORMANCE FEATURES


- Full size oven is hatchable - passes through a 26" X 66" watertight hatch
- 150 to 450°F operating temperature range
- Door interlock switches cut power to blower and elements
- Two speed fan for more flexible baking
- Complies with MIL 0-0043633E for both land base and naval shipboard applications

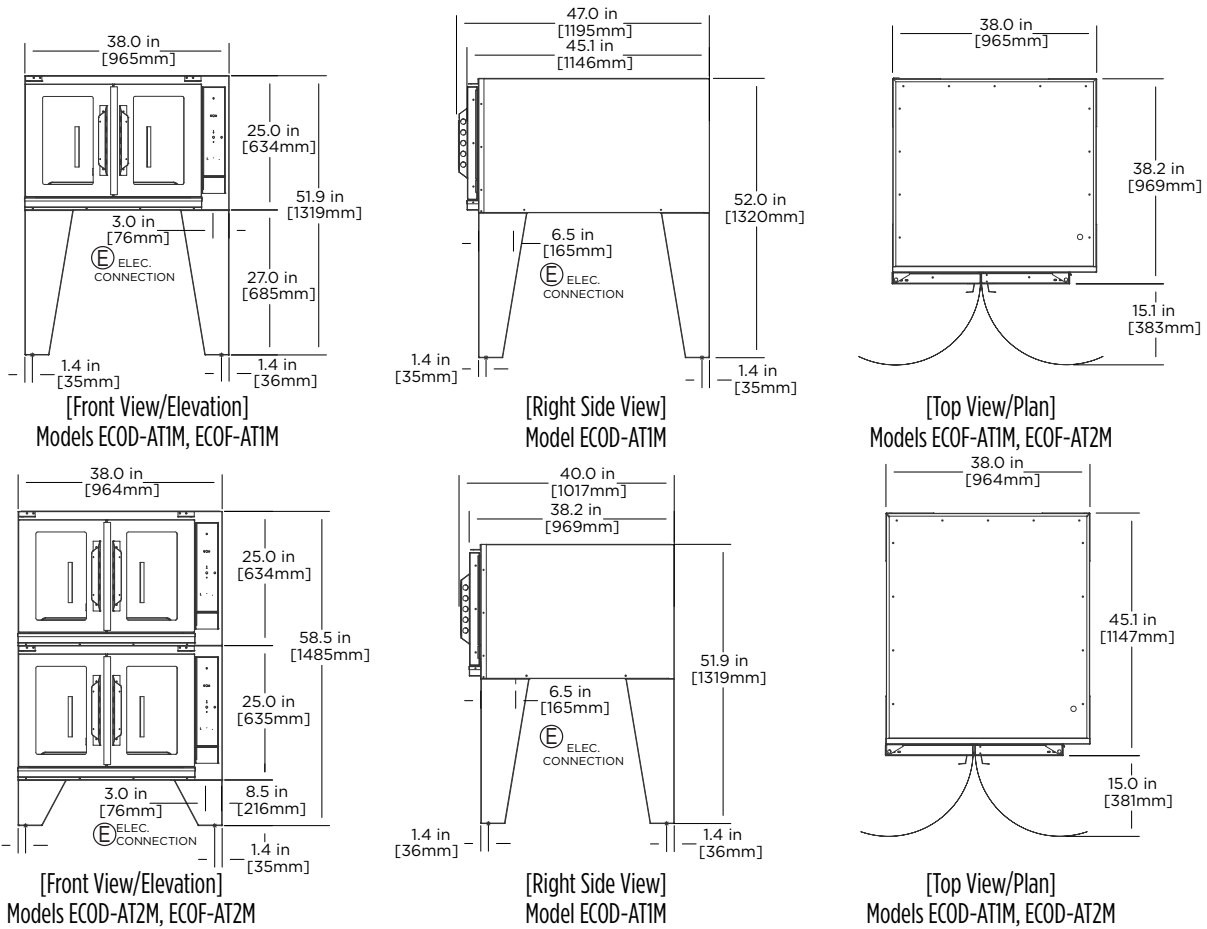
CONTROL PACKAGE

- Dependable 150-450°F thermostat
- 5-hour mechanical timer
- HIGH-LOW speed fan switch
- Oven compartment light switch
- Power-ON switch

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MARINE INSTALLATION REQUIREMENTS

- Single ovens require one (1) 208V, 1/3-Phase; or standard 440V/480V 3-Phase electrical connection
- Double-stacked model ovens require two (2) 208V, 1/3-Phase; or standard 440V/480V 3-Phase electrical connection
- Consult local and marine codes for installation requirements
- Double-stacked model ovens shipped separately [For movement through watertight hatch] Assembly hardware provided.
- [Power connection  from bottom. See below]



MARINE OPTIONS & ACCESSORIES

- Extra wire pan racks - for standard depth unit [5 provided as std.]
- Extra wire pan racks - for extra-deep compartment [5 provided as std.]

Model	Height x Width x Depth (with standard legs)	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
ECOD-AT1M	25.0" x 38.0" x 45.2" 635mm x 966mm x 1148mm	Sides: 6" (153mm) Back: 6" (153mm) Floor: 6" (153mm)	380 lbs. 173 kg	430 lbs. 195 kg	70
ECOF-AT1M	25.0" x 38.0" x 38.2" 635mm x 966mm x 970mm		360 lbs. 164 kg	410 lbs. 186 kg	70
ECOD-AT2M	50.0" x 38.0" x 45.2" 1270mm x 966mm x 1148mm		820 lbs. 373 kg	870 lbs. 395 kg	70
ECOF-AT2M	50.0" x 38.0" x 38.2" 1270mm x 966mm x 970mm		780 lbs. 355 kg	830 lbs. 377 kg	70

Model	Volts AC - Hz	Total kW	Amps - Three Phase	Amps - Single Phase
ECOD-AT1M	208 - 60	11.7	37.1	56.1
ECOF-AT1M	440 - 60	11.7	17.1	N/A
	480 - 60	11.7	16.1	N/A
ECOD-AT2M	208 - 60	23.3	74.2	112.1
ECOF-AT2M	440 - 60	23.3	34.2	N/A
	480 - 60	23.3	32.2	N/A

Due to continuous improvements, specifications subject to change without notice

