



MARINE MODEL D054 [B,R] [1,2,3] M

Electric Two Pan Deck Oven



Model D054B3M

MARINE MODEL DESCRIPTION

[BAKE] Deck Oven[s] shall be LANG Manufacturing Model S_ [Insert 1, 2 or 3] 3827BM, a 6-kW [each] electric heated two-pan bake oven, with: 8" high cooking compartment; full-width, spring loaded pull-down door, with double-pane tempered glass viewing window; all stainless steel exterior; insulated, aluminized steel oven interior with top and bottom mounted Incoloy-sheathed heating elements; one heavy duty pan rack standard; stainless steel angular legs [except S3827BM Model].

[ROAST] Deck Oven[s] shall be LANG Manufacturing Model S_ [Insert 1, 2 or 3] 3827RM, a 6-kW [each] electric heated two-pan roast oven, with: 12" high oven interior; full-width, spring loaded pull-down door, with double-pane tempered glass viewing window; all stainless steel exterior; insulated, aluminized steel oven interior with top and bottom mounted Incoloy sheathed heating elements; one heavy duty pan rack standard; stainless steel angular legs [except S3827RM Model].

SIZING AND PERFORMANCE GUIDE

Bake Model No.	18" X 26"	Pies [9]	1lb Bread Loaf
S3827BM/S13827BM	2	12	20
S23827BM	4	24	40
S33827BM	6	36	60
Roast Model No.	18" X 26"	Meat [lbs]	Whole Turkeys
S3827RM/S13827RM	2	125	4
S23827RM	4	250	8
S33827RM	6	375	12

MARINE CONSTRUCTION FEATURES

- Single, heavy-duty 430 Series stainless steel exterior
- Heavy duty 430 Series stainless steel exterior
- Aluminized steel oven interior fully insulated on six sides
- Heavy duty spring-loaded pull-down door with latching handle
- Double pane tempered glass viewing window
- Interior lighting
- Recessed, right side mounted control panel
- 27" [Single Deck], 16" [Double Deck] or 6" high [Triple Deck] stainless legs standard
- One heavy duty wire rack provided, per oven/deck

CONTROL PACKAGE

- Recessed control panel, in the cool zone
- 150° - 550°F thermostat temperature control
- 3-heat switch for: top only, bottom only or top & bottom heat
- 60 minute timer with loud buzzer
- Manual vent and damper control rod
- Interior light switch

PERFORMANCE FEATURES

- Hatchable modular design allows movement through 26" X 66" watertight hatch
- Top & bottom mounted heating elements enclosed in Incoloy sheathing
- Stackable up to three high, for more capacity in same footprint
- A 12" high cooking compartment for preparing turkeys and larger roasts [Two-Pan Roast Models]
- Reinforced oven deck eliminates warping
- Sturdy pull-down door serves as loading platform
- 150° - 450°F operating temperature range

STANDARD PRODUCT WARRANTY

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

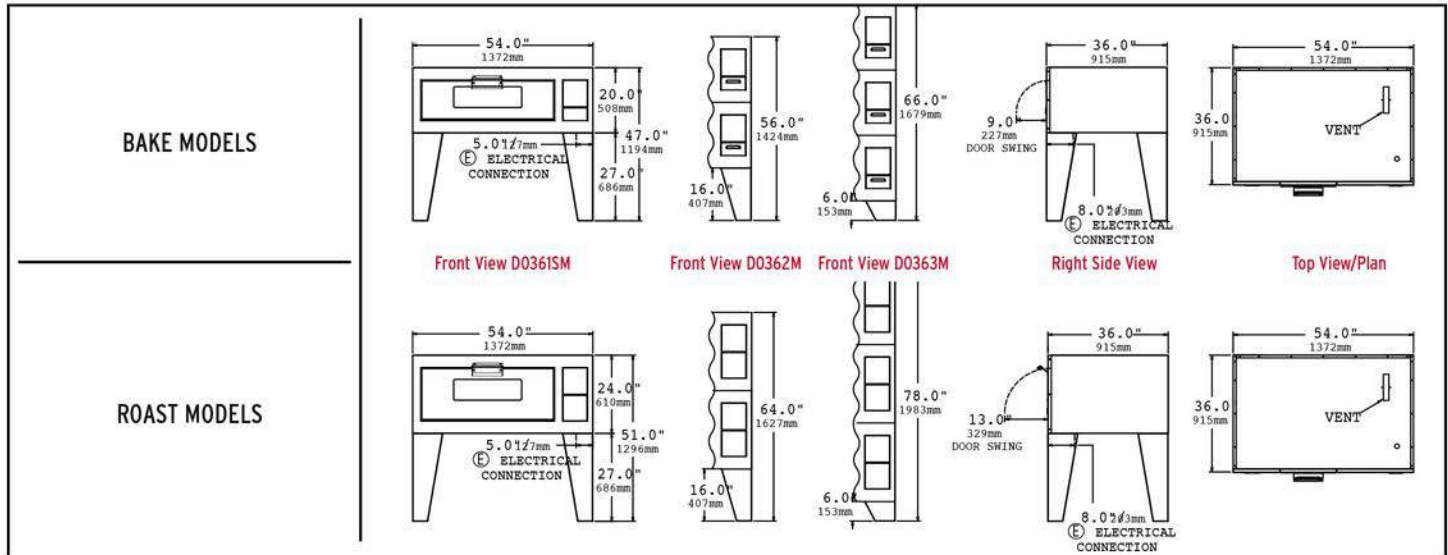


MARINE INSTALLATION REQUIREMENTS

- ❑ Ⓢ 208V or 240V, 1-Phase or 3-Phase power required; or 440V/480V, 3-Phase as option
- ❑ Installation under approved vent hood required. Consult marine codes.
- ❑ Multi-deck ovens ship separate [For movement through watertight hatch] Assembly hardware provided. [Power connection from bottom See below]

MARINE OPTIONS & ACCESSORIES

- ❑ 440/480 Volt, 3-phase model, per oven deck
- ❑ Solid stainless steel door [no window], per oven deck
- ❑ Extra wire pan racks [one provided as std., per oven/deck]



Model No.	External Dimensions			Surface Clearance	Weight lbs [kg]		Freight Class	Volts AC [Hz]	Watts [kW]	3-Phase AMPS	1-Phase AMPS
	Width	Height	Depth		Actual	Ship					
S3827BM	20"	54"	36"	Sides: 2" Back: 2"	330 [150]	380 [173]	70	208 - 50/60 240 - 50/60 440 - 50/60 480 - 50/60	6.0	n/a	28.9
S13827BM	508mm	1372mm	915mm		355 [161]	405 [184]			6.0		25.0
S3827RM	24"	54"	36"		380 [173]	430 [195]			5.0		11.5
S13827RM	610mm	1372mm	915mm		405 [184]	455 [207]			6.0		12.6
S23827BM	40"	54"	36"		735 [334]	785 [357]			12.0	50.0	57.7
S23827RM	48"	54"	36"		785 [357]	835 [380]			12.0	43.3	50.0
S33827BM	60"	54"	36"		1115 [507]	1165 [530]			10.1	19.9	n/a
S33827RM	1524mm	1372mm	915mm		1190 [541]	1240 [564]			12.0	21.7	n/a
S33827RM	72"	54"	36"		1190 [541]	1240 [564]			15.1	19.9	n/a
S33827RM	1829mm	1372mm	915mm		1190 [541]	1240 [564]			18.0	21.7	n/a

CAD SYMBOLS & PRICING

Sheet No. LMSP-D2 [rev. 07/15]



Due to continuous improvements, specifications subject to change without notice