



# Lang



## MarineSeries

Item No. \_\_\_\_\_

Project \_\_\_\_\_

Quantity \_\_\_\_\_

### 30" Electric Range with Convection Oven Base

### Model: R30C-\_M Series



Model R30C-APDM shown

#### SHORT/BID SPECIFICATION

Range shall be a LANG Manufacturing Model R30C\_\_\_\_ [Specify one]:

- APAM, with 4 ea. 8" diameter French Plates;
- APBM, with 1 ea. 12" x 24" x 1/4" thick Hot Plate and 2 ea. 8" diameter French Plates;
- APCM, with 2 ea. 12" x 24" x 3/4" thick Hot Plate;
- APDM, with 18" wide Griddle and 2 ea. 8" diameter French Plates;
- APEM, with 18" wide Griddle and 1 ea. 12" x 24" x 3/4" thick Hot Plate;

A 30" wide heavy duty electric heated unit with five half size pan capacity convection oven base and 15.6-16.8-kW total power input; hatchable two piece construction with fully insulated oven with stainless steel interior, heavy duty door hinged left, with double pane viewing window and five chrome plated oven rack standard; choice of: -AP [solid state knob-set] or -PT [touch-pad programmable] oven controls, with individual cook-top component controls; hatchable two piece construction with plus all the features listed and options/accessories checked:

#### STANDARD PRODUCT WARRANTY

- One year, parts & labor
- Lifetime warranty on oven door mechanism



#### CONSTRUCTION FEATURES

- One piece heavy duty 430 Series stainless steel exterior, with attractive No. 4 finish
- Cooking compartment is 430 Series stainless steel
- 2" insulation on six sides of cooking compartment
- Heavy duty compartment door, with large double pane tempered glass window
- Powerful blower centered on side of compartment
- Nine position oven rack slide supports
- Sea rails and full width front mounted grab bar
- Five chrome-plated oven racks provided
- 4" adjustable legs w/ bolt-down flange standard
- 1" high range-top back stop
- 2-3/4" wide full width front grease trough
- Grease drain in trough with full width & depth spillage drawers
- Griddle configurations include a one piece splash guard, back & sides

#### PERFORMANCE FEATURES

- Compact 30" wide range incorporates half-size convection oven with five 13 X 18" pan capacity
- 150 to 450 F oven operating temperature range
- Solid state oven temperature control accurate to 4 F
- Two speed fan with fan pulse capability
- Door interlock switch cuts power to fan
- Choice of cook top configurations, to include:
  - ☐ 4 ea. 8" diameter French Plates
  - ☐ 2 ea. 8" diameter French Plates and 1 ea. 12" wide Hot Top
  - ☐ 2 ea. 12" wide Hot Tops
  - ☐ 18" wide 1/2" thick Griddle and 2 ea. 8" diameter French Plates
  - ☐ 18" wide 1/2" thick Griddle and 1 ea. 12" wide Hot Plate
- Full front grease trough, grease drain & spillage drawers speed cleanup
- Separate, independent controls allows simultaneous multi-function cooking

#### CONTROLS [For Oven] CHOICE OF:

- ☐ **Accu-Plus™ Control [-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 switch
- ☐ **Platinum Control [-PT]**
  - Solid state, icon driven, one-touch programmable controls
  - 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
  - Power-ON switch
- ☐ **Range controls vary by top configuration and will include:**
  - [-APAM] Four 6-heat level switches [ea. French Plate]
  - [-APBM] One thermostat for Hot Plate & Two 6-heat level switches [ea. French Plate]
  - [-APCM] Two thermostats, one for each Hot Plate
  - [-APDM] One thermostat for 18" Griddle & two 6-heat level switches [ea. French Plate]
  - [-APE] One thermostat for 18" Griddle & one thermostat for the Hot Plate



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# 30" Electric Range with Convection Oven Base

# Model: R30C-\_M Series

## CONFIGURATION GUIDE

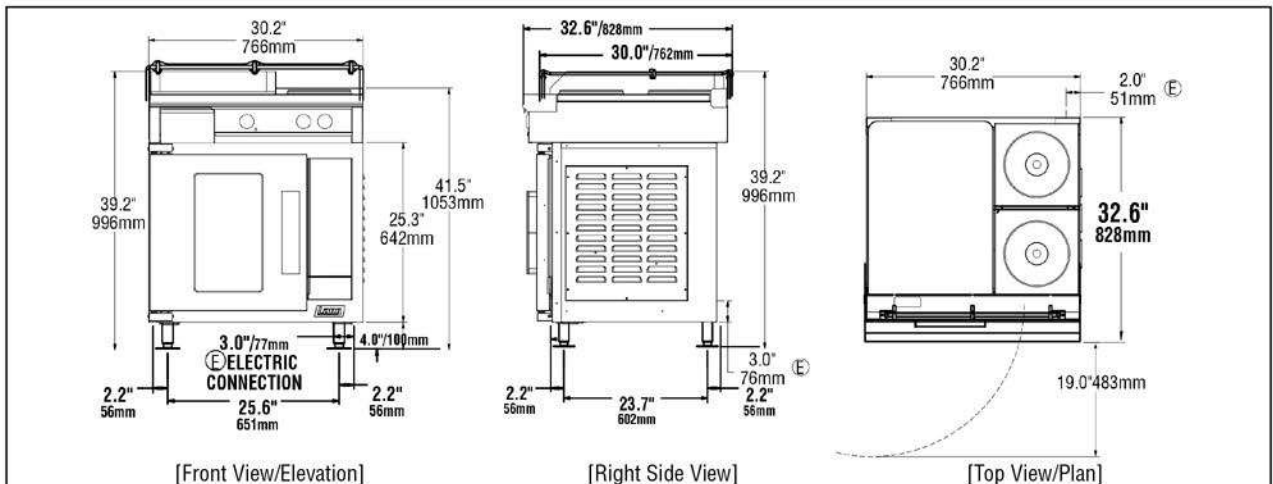
Model Has:	R30C-APAM	R30C-APBM	R30C-APCM	R30C-APDM	R30C-APEM
Oven Base:	Convection	Convection	Convection	Convection	Convection
Griddle:	-	-	-	18" wide	18" wide
French Plates:	4 each	2 each	-	2 each	
Hot Plates:	-	1 each	2 each		1 each
Pictogram: [Unit Top View]					

## MARINE INSTALLATION REQUIREMENTS REQUIREMENTS

- (E) Single 208V or 240V, 1/ 3-Phase; or 440V/480V, 3-phase electrical connection
- Consult marine codes for installation requirements.  
[Power connection from bottom. See below]

## MARINE OPTIONS & ACCESSORIES

- ☐ 440V/480V, 3-phase model
- ☐ Stainless steel oven interior
- ☐ Set of 6" Legs [Required for NSF Listing]
- ☐ Add curb mounting flange



Model	Height x Width x Depth (With standard legs)	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
R30C_M	32" x 30.2" x 30" 812.8mm x 766mm x 762mm	Sides: 3" (77mm) Back: 3" (77mm)	362* lbs. 165 kg	412* lbs. 187 kg	85

\* Depending on configuration.

Model	(E) Electrical Requirements			
	Voltage	Total kW	Phase	Amps/Line
R30C_M	208V/60Hz	19.8	1	95.2
	240V/60Hz	19.8	1	82.5
	208V/60Hz	19.8	3	57.6
	240V/60Hz	19.8	3	50.0
	480V/60Hz	19.8	3	25.0

## CAD SYMBOLS & PRICING



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



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