TEM NO. \_\_\_\_\_\_ PROJECT\_\_\_\_\_\_ QUANTITY \_\_\_\_\_

# Lang

# MARINE MODEL R30S-\_M

30" Electric Range w/Oven Base



## MARINE MODEL DESCRIPTION

Range shall be a LANG Manufacturing Marine Model R30S-\_\_\_ [Specify one]:

- ☐ ATAM, with 4 ea. 8" diameter French Plates;
- □ ATBM, with 1 ea. 12" X 24" X 3/4" thick Hot Plate and 2 ea. 8" diameter French Plates
- ☐ ATCM, with 2 ea. 12" X 24"X 3/4" thick Hot Plates;
- ☐ ATDM, with 1 ea. 18" X 24"X 1/2" thick Griddle and 2 ea. 8" diameter French Plates;
- ☐ ATEM, with 1 ea. 18" X 24"X 1/2" thick Griddle and 1 ea. 12" X 24"X 3/4" thick Hot Plate or
- ☐ ATFM, with 30" X 24" X 1/2" thick Griddle

A 30" wide heavy duty electric heated unit with standard oven base and 14-kW total power input; hatchable two piece construction with all stainless steel exterior; fully insulated oven with aluminized steel interior, heavy duty drop-down door with latch and one oven rack standard; individual oven and cook-top component controls; Sea rails and stainless steel front grab bar.

#### STANDARD PRODUCT WARRANTY

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

# MARINE CONSTRUCTION FEATURES

- ☐ Two piece modular construction
- ☐ Heavy duty 430 Series stainless steel exterior with, No. 4 finish
- ☐ 12" high cooking compartment is aluminized steel
- $lue{}$  2" insulation on six sides of cooking compartment
- ☐ Incoloy sheathed tubular oven heating elements
- ☐ Heavy duty, spring-assisted, hinge-down oven door with latch
- ☐ One oven rack provided
- ☐ Sea rails and full width front mounted grab bar
- □ 2-3/4" wide full width front grease trough
- ☐ Grease drain in trough with full width & depth spillage drawers
- ☐ Griddle top configurations include one piece welded splash guard back & sides
- ☐ 4" adjustable legs w/ bolt-down flange standard

#### CONTROL PACKAGE

- Oven thermostat
- ☐ Top & bottom element 3-heat switches
- ☐ [-ATAM] Four individual 6-heat switches [ea. French Plate]
- ☐ [-ATBM] Two individual 6-heat switches [French Plates] & one 850 degree thermostat [Hot Top]
- ☐ [-ATCM] Two 850 degree thermostats [Hot Tops]
- ☐ [-ATDM] Two individual 6-heat switches [ French Plates] & one thermostat [Griddle]
- ☐ [-ATEM] One 850 degree thermostat [Hot Top] & one thermostat [Griddle]
- ☐ [-ATFM] Two thermostats, one per 12" of Griddle plate

#### PERFORMANCE FEATURES

- ☐ Multi-function 30" wide unit fits into tight marine galleys
- ☐ Hatchable two-piece design allows movement through 26" x 66" watertight hatch
- ☐ Choice of six cook-top configurations, to include:
  - ☐ 4 ea. 8" diameter French Plates
  - □ 2 ea. 8" diameter French Plates & a 18" wide Griddle
  - ☐ 2 ea. 8" diameter French Plates & 1 ea. 12" wide Hot Top
  - ☐ 1 ea. 12" wide Hot Top & a 18" wide Griddle
  - ☐ 2 ea. 12" wide Hot Tops
  - □ 30" wide. 1/2" thick Griddle
- ☐ Full front grease trough, grease drain & spillage drawers
- ☐ Independent controls allows precise multi-function cookin





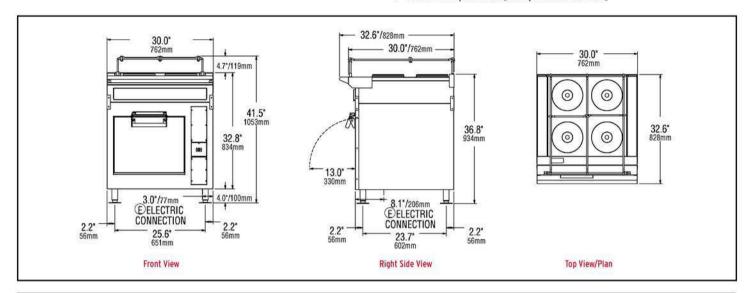


#### MARINE INSTALLATION REQUIREMENTS

- © 208V or 240V, 1-Phase or 3-Phase power required; or 440V/480V, 3-Phase as option
- ☐ Consult marine codes for installation requirements

### **MARINE OPTIONS & ACCESSORIES**

- o 440V/480V, 3-phase model
- o Stainless steel oven interior
- o Set of 6" Legs [Required for NSF Listing]
- o Add curb mounting flange
- o Extra wire pan rack [One provided as std.]



Model [R30S]	ATAM	ATDM	ATBM	ATEM	ATCM	ATFM	
Oven Base	Standard	Standard	Standard	Standard	Standard	Standard	
Griddle	¥	18"	2	18"	84	30"	
French Plates	4 each	2 each	2 each	=	<u>~</u>	-	
Hot Plates		ā.	1 each	1 each	2 each		
Pictogram							

Model No.	External Dimensions			Surface	Weight Ibs [kg]			Volts AC	Watts	3-Phase	1-Phase
	Width	Height	Depth	Clearance	Actual*	Ship*	Freight Class	[Hz]	[kW]	AMPS	AMPS
RRING			32.6" 828mm	Sides: 4" Back: 4"	360 [164]	410 [186]	85	208 - 50/60 240 - 50/60 440 - 50/60 480 - 50/60	14.0	41.7	67.8
	30.0"	41.7"							14.0	36.1	58.3
	762mm	1053mm							11.8	16.6	n/a
									14.0	18.1	n/a

<sup>\*</sup>Depending on configuration

# CAD SYMBOLS & PRICING





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