



MARINE MODEL R60S-M

60" Electric Range w/Two Standard Ovens



Model R60S-ATCM

MARINE MODEL DESCRIPTION

Range shall be a LANG Manufacturing Marine Model R60S-___

[Specify one]:

- ATAM - five 12" x 24" x 3/4" thick Hot Plates;
- ATBM - four 12" x 24" x 3/4" thick Hot Plates & two 8" dia. French Plates;
- ATCM - 24" x 24" x 1/2" thick Griddle, two 12" x 24" x 3/4" thick Hot Plates & two 8" dia. French Plates;
- ATDM - 36" x 24" x 1/2" thick Griddle, one 12" x 24" x 3/4" thick Hot Plate & two 8" dia. French Plates;
- ATEM - 48" x 24" x 1/2" thick Griddle & one 12" x 24" x 3/4" thick Hot Plate;
- ATFM - 48" x 24" x 1/2" thick Griddle & two 8" dia. French Plates;
- ATGM, with 60" X 24" X 1/2" thick Griddle; or
- ATHM, with 10 ea. 8" diameter French Plates (Not UL Marine)

A 60" wide heavy duty electric heated unit with two standard ovens and 37 kW total power input; one piece construction with all stainless steel exterior; two fully insulated ovens with aluminized steel interiors, heavy duty spring assisted drop-down doors with latch and one oven rack per oven; individual oven and cook-top component controls; Sea rails and full width stainless steel front grab bar.

STANDARD PRODUCT WARRANTY

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

MARINE CONSTRUCTION FEATURES

- One piece construction [NOT hatchable]
- Heavy duty 430 Series stainless steel exterior w/No. 4 finish
- Ovens with 12" high aluminized steel cooking compartments
- 3" insulation on six sides of both cooking compartments
- Incoloy sheathed tubular oven heating elements
- Heavy duty spring assisted hinge-down oven doors with latch
- Adjustable oven rack slide supports
- One oven rack provided per oven
- 2 3/4" wide full width front grease trough
- Grease drain in trough with full width & depth spillage drawers
- 3 1/4" wide plate landing
- Sea rails and full width front mounted grab bar
- Griddle structures include one splash guard for back & sides
- 6" adjustable legs w/bolt-down flange standard

CONTROL PACKAGE

- 150°F - 450°F oven thermostat
- Top and bottom element 3-heat switch
- [ATAM] Five individual 850°F thermostats [Hot Tops]
- [ATBM] Four 850°F thermostats [Hot Tops] & two 6-heat level switches [French Plates]
- [ATCM] Two 450°F thermostats, one per 12" of Griddle, two 850°F thermostats [Hot Tops] & two 6-heat level [French Plates]
- [ATDM] Three 450°F thermostats, one per 12" of Griddle, one 850°F thermostat [Hot Top] & two 6-heat level switches [French Plates]
- [ATEM] Four 450°F thermostats, one per 12" of Griddle & one 850°F thermostat [Hot Top]
- [ATFM] Four 450°F thermostats, one per 12" of Griddle & two 6-heat level switches [French Plates]
- [ATGM] Five 450°F thermostats, one per 12" of Griddle plate
- [ATHM] Ten 6-heat level switches [French Plates]

PERFORMANCE FEATURES

- Functional versatility and volume capabilities in a 60" range
- Choice of eight cook-top configurations, to include:
 - 5 ea. 12" wide Hot Plates
 - 4 ea. 12" wide Hot Plates & 2 ea. 8" diameter French Plates
 - 24", 1/2" thick Griddle, two 12" hot plates & two 8" dia. French Plates
 - 36", 1/2" thick Griddle, one 12" hot plate & two 8" dia. French Plates
 - 48", 1/2" thick Griddle, one 12" hot plate
 - 48", 1/2" thick Griddle, two 8" diameter French Plates
 - 60", 1/2" thick Griddle
 - Ten 8" diameter French Plates (Not UL Marine)
- Oven holds six 18 x 26" sheet pans
- Separate, independent controls allows precise multi-function cooking
- Front grease trough, grease drain & spillage drawers

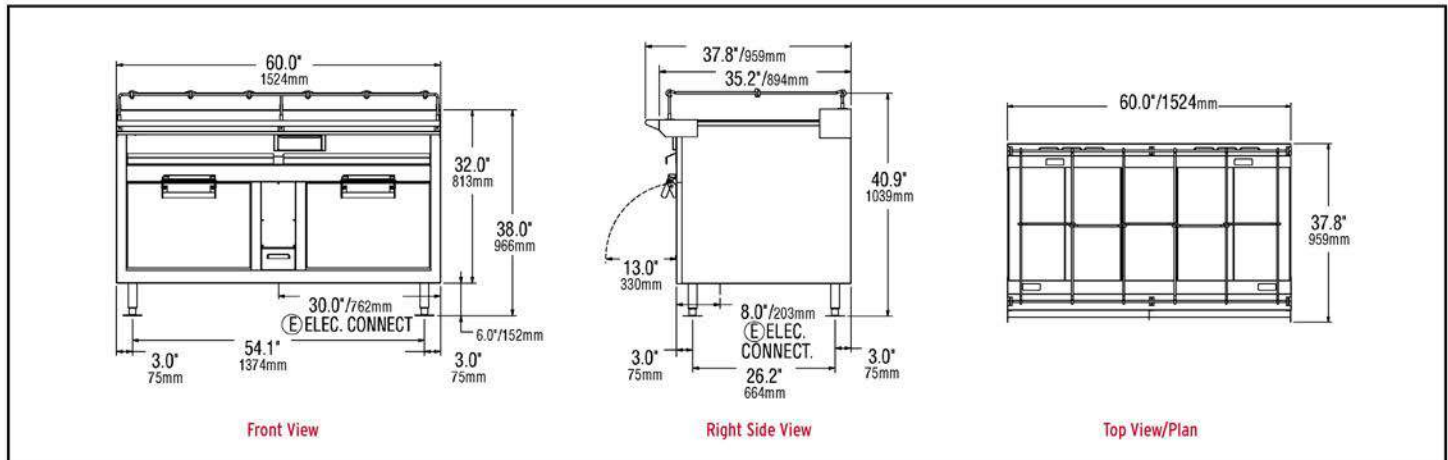


MARINE INSTALLATION REQUIREMENTS

- ❑ Ⓢ 208V or 240V, 1/3-Phase power required; or 440V/480V, 3-Phase electrical connection
- ❑ Installation under approved vent hood required. Consult marine codes.

MARINE OPTIONS & ACCESSORIES

- ❑ Substitute 1" thick griddle plate for grooving [12", 24" or 36" wide]
- ❑ Grooving on [1" thick ONLY] Griddle Plate [per foot]
- ❑ Extra wire pan rack [One provided as std.]
- ❑ Lang Clamshell" Hood 24" wide [Must order w/1" griddle plate]
- ❑ Change section to a 12" x 24" x 1/2" thick smooth griddle
- ❑ Stainless steel oven liners - BOTH ovens only
- ❑ Split Voltage - To connect 208/1 or 240/1 Clamshell to 440V/480V range



Model [R60S-]	ATAM	ATDM	ATBM	ATEM	ATCM	ATFM	ATGM	ATHM
Oven Base	Standard	Standard	Standard	Standard	Standard	Standard	Standard	Standard
Griddle	-	36"	-	48"	24"	48"	60"	-
French Plates	-	2 each	2 each	-	2 each	2 each	-	10 each
Hot Plates	5 each	1 each	4 each	1 each	2 each	-	-	-
Pictogram								

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*					
R60S	60" 1524mm	40.9" 1039mm	37.8" 959mm	Sides: 4" Back: 4"	935 [425]	985 [448]	85	208 - 50/60	37.0	108.3	177.9
								240 - 50/60	37.0	93.9	154.2
								440 - 50/60	31.1	43.0	n/a
								480 - 50/60	37.0	46.9	n/a

*Depending on configuration

CAD SYMBOLS & PRICING

Sheet No. LMSP-R5 [rev. 07/15]



Due to continuous improvements, specifications subject to change without notice