



- The Lang "Air Door" Pizza Oven is designed to operate with the door OPEN. A minimal movement of air, flowing across the door opening from bottom to top, keeps the heat INSIDE the oven and out of the kitchen.
- A cooler kitchen means more comfortable working conditions and less strain on ventilation / air conditioning systems.
- Consistent oven temperatures ensure perfect product with predictable cooking times, even during peak periods.
- The highest quality pizza product comes out of deck ovens — piping hot, with a perfect crust. Even an inexperienced operator can turn out quality product with less waste.
- Energy savings to 49%, constant maximum production and convenient open door baking.
- Open-door baking means the oven is easy to operate and energy-saving:
 - No heavy doors to handle during busy periods.
 - No blast of hot air FROM the oven INTO operator's face
 - No loss of oven temperature
 - Product always visible
- Let the "Air Door" Pizza Oven be a silent salesman for your product — customers can see and smell the "sizzle" of a baking pizza!
- Standard finish is stainless steel front, with top, sides, and back in enamel. Blue enamel legs, with feet for leveling, are available as options in 16" and 34" heights.
- Each oven shall have Cordierite deck, oven interior lighting and lift-out crumb trays.
- The oven is U.L. listed and N.S.F. certified.
- Standard warranty shall cover parts and labor for one full year.

LANG MANUFACTURING COMPANY



"AIR DOOR" GAS PIZZA OVEN



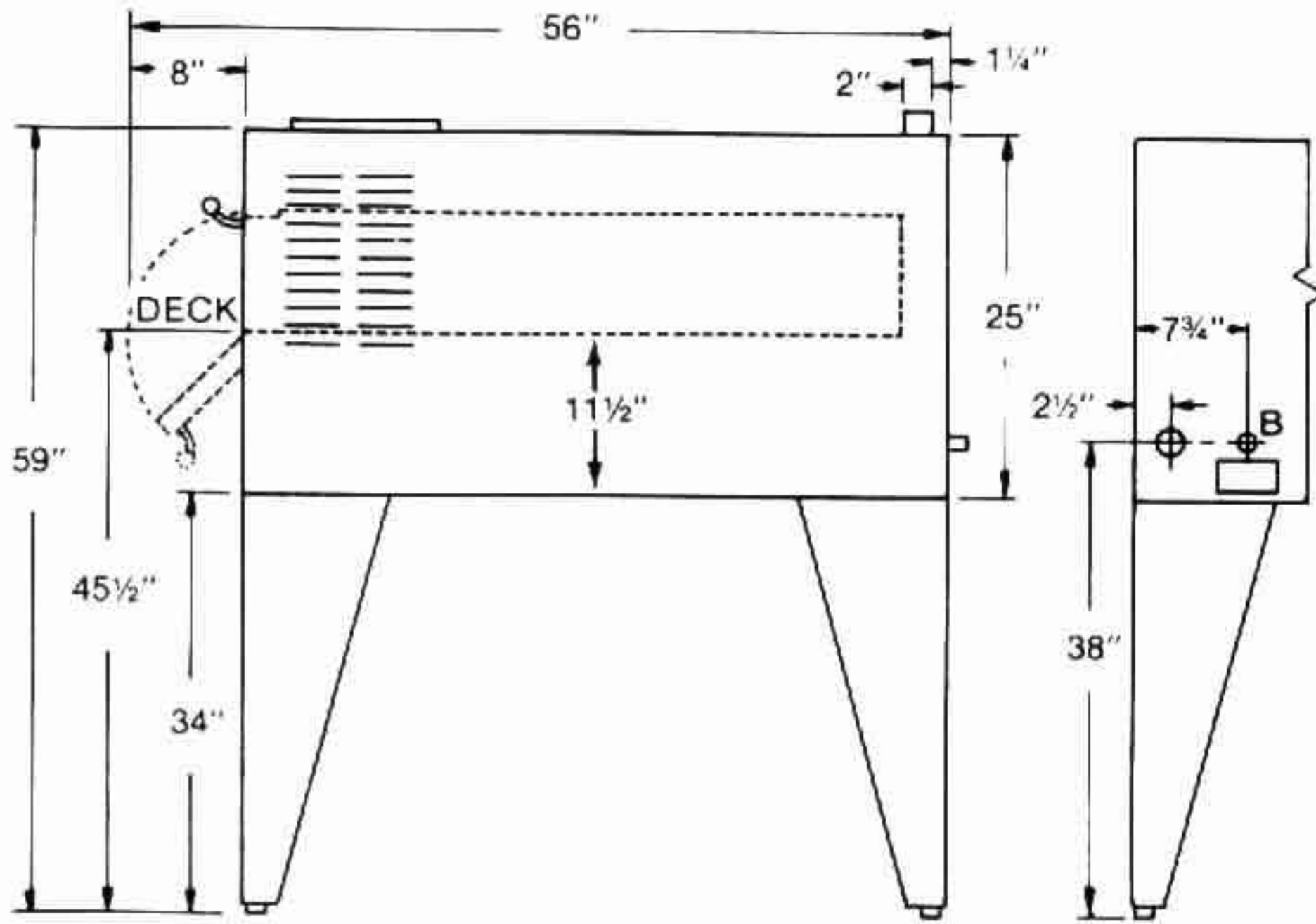
ALSO AVAILABLE IN ELECTRIC

Specifications subject to change without notice.



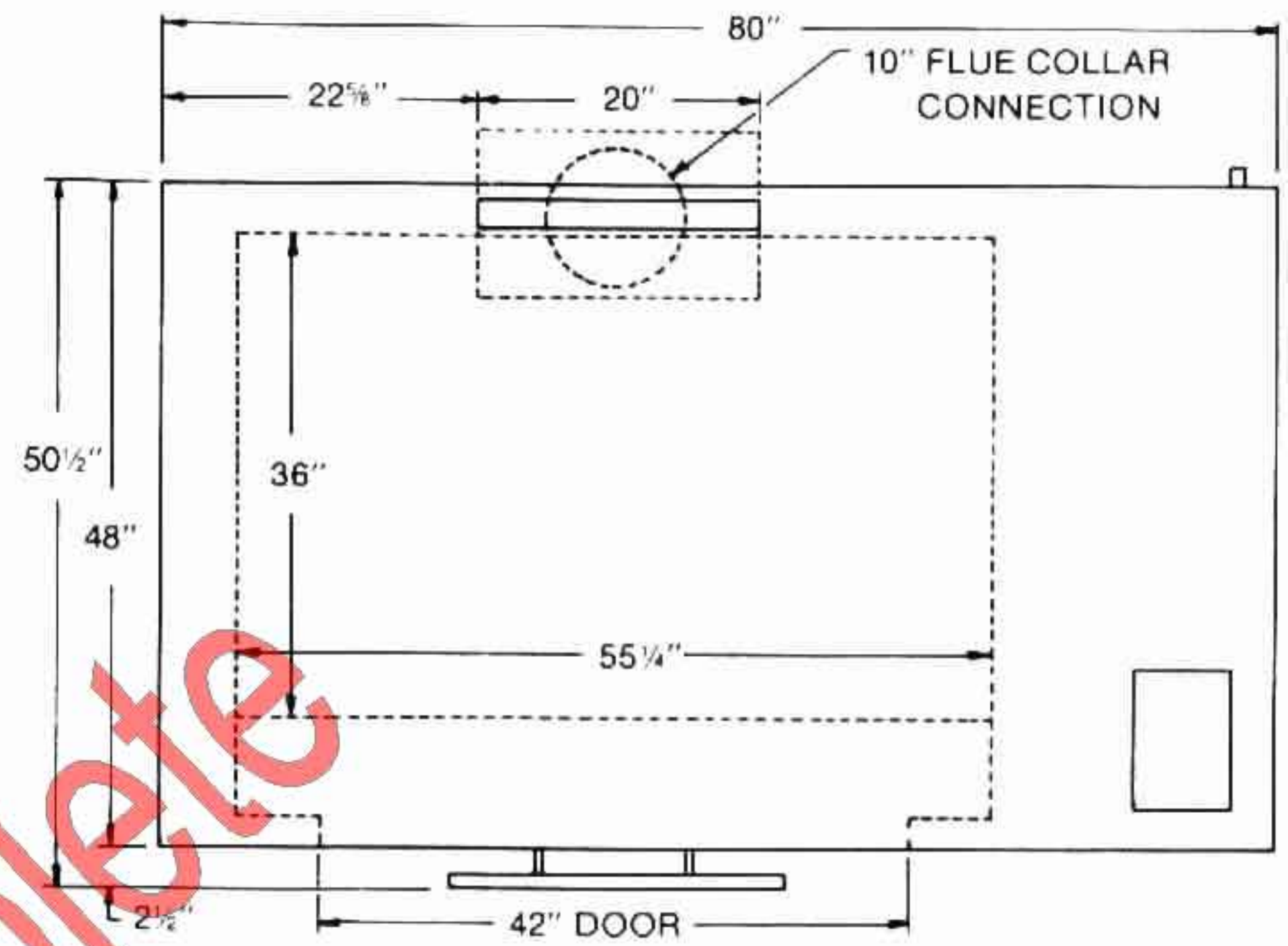


SPECIFICATIONS FOR "AIR DOOR" GAS PIZZA OVEN — MODELS GPO-1 & GPO-2



MODEL GPO-1 SIDE VIEW

REAR VIEW

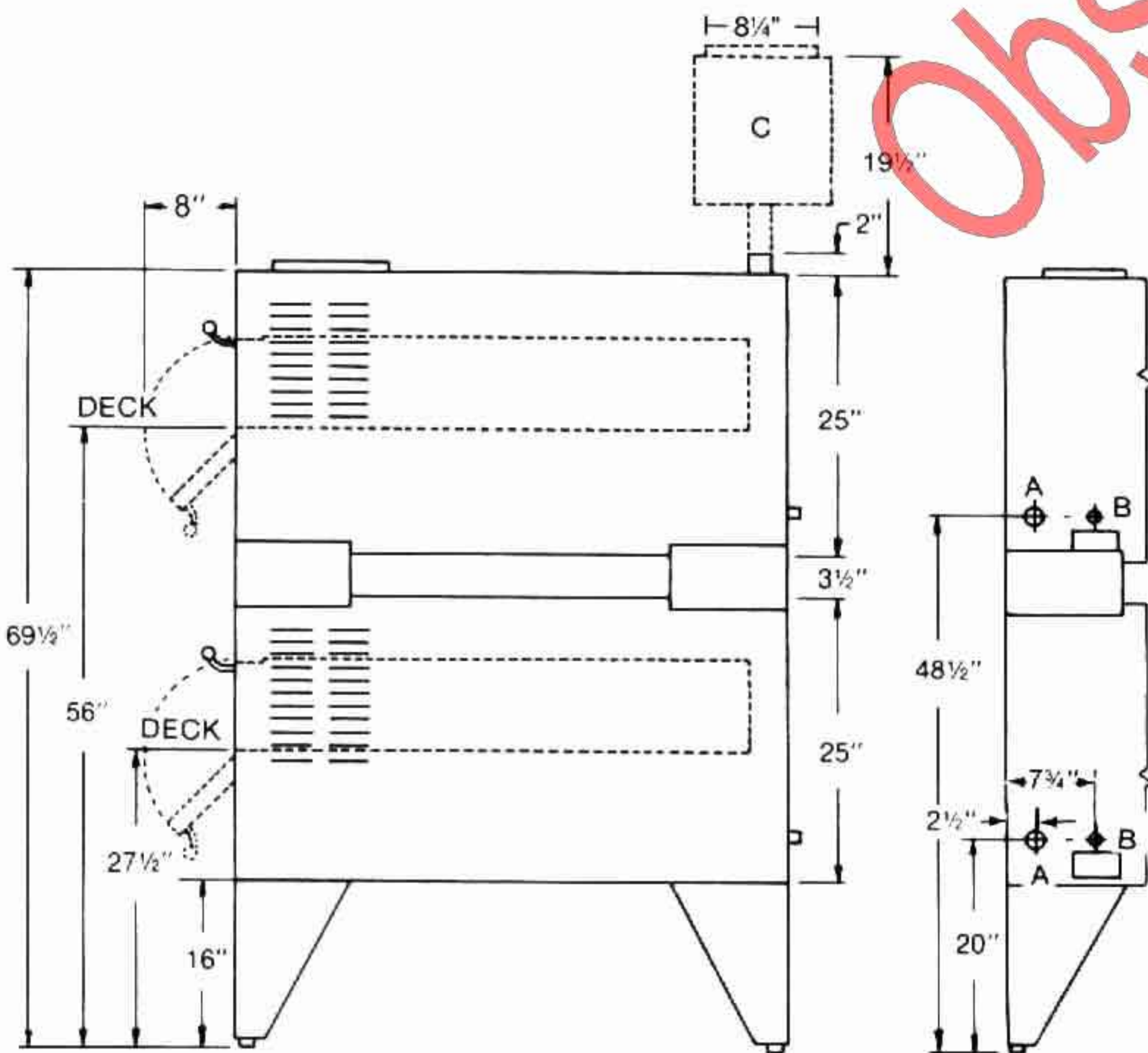


TOP VIEW (ALL MODELS)

A = 1/2" NPT GAS CONNECTION
 B = 1/2" CONDUIT ELECTRICAL CONNECTION
 C = DIRECT FLUE DIVERTER - OPTIONAL ALL MODELS
 LEGS ARE ADJUSTABLE ONE INCH HIGHER.
 LEGS ARE OPTIONAL ALL MODELS.

NOTE:

Gas input ratings shown are for installations up to 2000 feet above sea level. BTU input ratings must be derated for altitudes above 2000 feet. Minimum clearance from combustible construction; 2 inches from sides, 8 inches from back and 6 inches from draft hood and single wall vent connector. Ovens must be installed on metal legs or masonry base. (4" air space must be provided for oven to breathe).



MODEL GPO-2 SIDE VIEW

REAR VIEW

OVEN CAPACITY

8" Pizza	—	28 each
10" Pizza	—	15 each
12" Pizza	—	12 each
14" Pizza	—	8 each
16" Pizza	—	6 each
18" Pizza	—	6 each

INSIDE OVEN DIMENSIONS

7 1/4" high — 36" — 55 1/4"

SHIPPING WEIGHTS

SINGLE SECTION, GPO-1 - 1070 lbs.
TWO SECTION, GPO-2 - 2140 lbs.

MODEL NUMBER	TOTAL BTU INPUT		GAS CONNECTION	ELECTRIC CONNECTION		
	N.G.	L.P.		VOLTS	AMPS	CONDUIT
GPO-1	84,000	80,000	One 1/2" NPT	120AC	9.5	One 1/2"
GPO-2	168,000	160,000	Two 1/2" NPT	120AC	19.0	Two 1/2"