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# Electric, Full-Size/Extra-Deep Convection Oven

# Model: ECCO-XD-[AP/SII/PP/PT]



Model ECCO-XD-PT shown, with optional 27" stand.

# PAN CAPACITY GUIDE

Pan Type	Rack Positions	Optimum	
18" X 26" Full-Sheet*	10 or 11**	5	
12" X 20" Hotel***	-	10	

<sup>\*</sup> Loaded lengthwise or sideways

### SHORT/BID SPECIFICATION

Convection Oven shall be a **LANG Manufacturing Model ECCO-XD-** with [AP=Accu-Plus, SII=Selectronic II, PP=Purple Plus or PT=Platinum] Control Package, an 11.66-kW electric heated 5-pan full-size unit, with: simultaneous-opening heavy duty doors; all stainless steel exterior and extra deep porcelainized steel cooking compartment; powerful rear mounted blower with two speed motor and pulse control; compartment inspection lights and five pan racks standard; plus a "life-time" warranty on doors. Includes all the features listed and options/accessories checked:

#### STANDARD PRODUCT WARRANTY

- One year, parts & labor, plus
- · Lifetime warranty on oven doors

#### CONSTRUCTION FEATURES

- Heavy duty 430 Series stainless steel exterior, with attractive No. 4 finish
- Fully enclosed oven back
- · Extra deep cooking compartment is porcelainized steel
- 2" insulation on six sides of cooking compartments
- Heavy duty, simultaneously-opening compartment doors, with large double pane tempered glass windows
- · Powerful blower centered in back of compartment
- · Compartment inspection lighting standard
- Chrome steel 10 or 11-position pan slides with five chrome plated wire racks provided

#### PERFORMANCE FEATURES

- 150 to 450°F operating temperature range
- Solid state temperature control accurate to ± 4°F
- · Two speed fan with fan pulse capability
- · Door interlock switch cuts power to fan
- Choice of four different control packages [See below]

## CONTROL PACKAGE [Specify One]

#### □ Accu-Plus Controls [-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 and inspection light switches

#### ☐ Selectronic II Controls [-SII]

- Solid state temperature control with digital time/temperature display
- Heat loss compensation
- 10-hour countdown timer, with non-stop buzzer
- · Automatic Cook-n-Hold switch
- · Pulse-fan switch
- · HIGH-LOW speed fan switch
- · Power-ON and inspection light switches

#### □ Purple Plus Controls [-PP]

- Solid state one-touch programmable controls
- 10 product buttons, programmable up to four tiers
- 4 X 20 character LCD display panel
- Time, temperature, heat loss and adjustable shelf compensation
- Cook-n-Hold programming
- · 2-speed fan & variable-rate pulse-fan control
- · Compartment inspection light switch
- Power-ON switch

#### □ Platinum Controls [-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
- Modem [Option]
- Power-ON and inspection light touch pads





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<sup>\*\*</sup> AP & SII = 10; PP & PT = 11

<sup>\* \* \* 2-1/2&</sup>quot; deep pans

# Electric, Full-Size/Extra-Deep Convection Oven

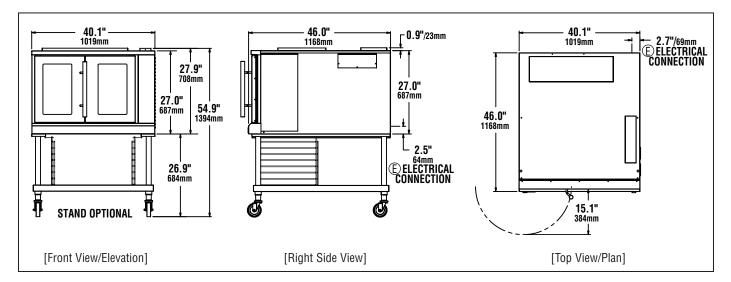
# Model: ECCO-XD-[AP/SII/PP/PT]

## **INSTALLATION REQUIREMENTS**

- E Site changeable dual voltage: 208V/240V, 1- or 3-Phase; or optional 480V, 3-phase electrical connection
- Installation under approved vent hood required [Power connection from rear. See below]

#### OPTIONS & ACCESSORIES -

- 480V, 3-phase model [no charge]
- ☐ 27" stainless steel angular legs
- 27" stainless steel tubular leg stands with under shelf & bullet feet
- ☐ 27" stainless steel tubular leg stands with under shelf, pan slides & bullet feet
- 27" stainless steel tubular leg stands with under shelf & casters
- ☐ 27" stainless steel tubular leg stands with under shelf, pan slides & casters
- ☐ Factory installed modem [Platinum/-PT models only]
- ☐ Factory recipe programming [Purple Plus/-PP & Platinum/-PT models only]
- ☐ Steam injection option [Purple Plus/-PP & Platinum/-PT models only]
- □ 3" stainless steel spacer
- $\hfill \Box$  Solid stainless steel doors, in lieu of doors with windows
- ☐ Extra wire pan racks [5 provided as std.]



	Model	Height x Width x Depth	Clearance from	Weight		Freight Class
Mouer	(without optional stand)	combustible surface	Actual	Shipping		
	ECCO-XD	27.9" x 40.1" x 46.0" 708mm x 1019mm x 1168mm	Sides: 6" (153mm) Back: 6" (153mm) Floor: 6" (153mm)	460 lbs. 209 kg	500 lbs. 227 kg	70

Model	(E) Electrical Requirements					
mouor	Voltage	Total kW	Phase	Amps/Line		
	208V/60Hz	11.7	1	56.1		
	240V/60Hz	11.7	1	48.6		
ECCO	480V/60Hz	11.7	1	24.3		
LUUU	208V/60Hz	11.7	3	37.1		
	240V/60Hz	11.7	3	28.8		
	480V/60Hz	11.7	3	16.1		

## **CAD SYMBOLS & PRICING**



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



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