



Item No. _____
 Project _____
 Quantity _____

Electric, Quarter-Size Convection Oven

Model: EQS-[AP/C]



Model EQS-C shown

PAN CAPACITY GUIDE

Pan Type	Rack Positions	Optimum
13" X 9" Quarter-Sheet	6	3
12" X 10" Half-Hotel*	-	3

* 2-1/2" deep pans

SHORT/BID SPECIFICATION

Convection Oven shall be a **LANG Manufacturing Model EQS-___** with [AP=Accu-Plus, C=Purple] Control Package, 19" wide, 3/3.9-KW electric heated 3-pan quarter-size unit, with: heavy duty door with large viewing/merchandising window; stainless and aluminized steel exterior and stainless steel interior cooking compartment; rear mounted blower with pulse control; compartment inspection light and three pan racks standard; plus a "lifetime" warranty on the door mechanism. Includes all the features listed and options/accessories checked:

STANDARD PRODUCT WARRANTY

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

CONSTRUCTION FEATURES

- Heavy duty 430 Series stainless steel exterior, with attractive No. 4 finish
- Fully enclosed aluminized steel oven back
- Cooking compartment is 430 Series stainless steel with high-temp insulation
- Heavy duty door, with large double pane tempered glass window
- Powerful blower centered in back of compartment
- Chrome steel 6-position pan slides with three chrome plated wire racks provided

PERFORMANCE FEATURES

- 150 to 450°F operating temperature range
- Solid state temperature control accurate to $\pm 4^\circ\text{F}$
- Compact 19" width for tight kitchens or small kiosk installations
- Large viewing window for merchandising fresh-baked product
- Pulse fan capability
- Door interlock switch cuts power to fan
- Choice of two 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
 - Power-ON switch
- ☐ **Purple Controls [-C]**
 - Solid state one-touch programmable controls
 - 10 product buttons, programmable up to four tiers
 - 5-segment LED display
 - Time, temperature, heat loss and shelf compensation
 - Cook-n-Hold programming
 - Pulse-fan control
 - Power-ON switch



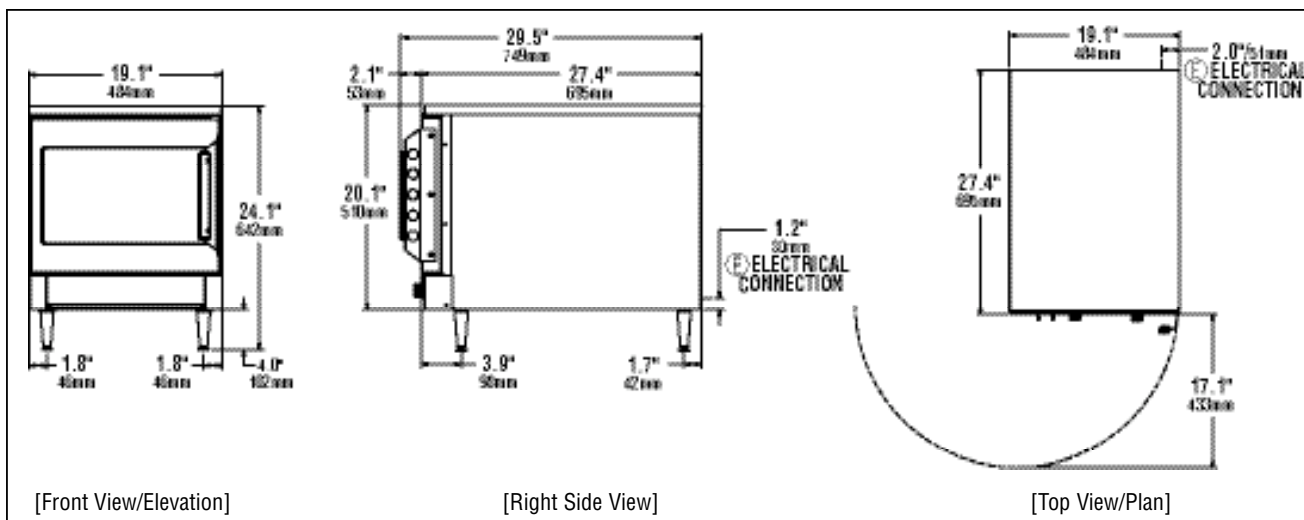
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INSTALLATION REQUIREMENTS

- ⑤ 208V or 240V 1-Phase power ONLY
- Installation under approved vent hood may be required. Consult local codes.
- 48" power cord with NEMA 6-20 plug provided as std.
[Power connection from back. See below]

OPTIONS & ACCESSORIES

- ☐ 4" legs with adjustable bullet feet
- ☐ Extra wire pan racks [3 provided as std.]
- ☐ Factory recipe programming [Purple/-C model only]
- ☐ Set of six [6] special 1/4 size bake pans



Model	Height x Width x Depth (without optional legs)	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
EQS	20.1" x 19.1" x 29.5" 511mm x 484mm x 750mm	Sides: 6" (153mm) Back: 6" (153mm) Floor: 6" (153mm)	110 lbs. 50 kg	150 lbs. 68 kg	85

Model	⑤ Electrical Requirements			
	Voltage	Total kW	Phase	Amps/Line
EQS	208V/60Hz	3.0	1	14.4
	240V/60Hz	3.9	1	16.3

CAD SYMBOLS & PRICING



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



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