



Item No. \_\_\_\_\_  
 Project \_\_\_\_\_  
 Quantity \_\_\_\_\_

**Gas, Full-Size/Standard Depth Convection Oven**

**Model: GCCO-[AP/SII/PP/PT]**



*Model GCCO-AP 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

\* AP & SII = 10; PP & PT = 11

\*\* 2-1/2" deep pans

**SHORT/BID SPECIFICATION**

Convection Oven shall be a **LANG Manufacturing Model GCCO-** \_\_\_\_\_ with [AP=Accu-Plus, SII=Selectronic II, PP=Purple Plus or PT=Platinum] Control Package, a 55,000 BTU/hr. gas heated 5-pan full-size unit, with: simultaneous-opening heavy duty doors; all stainless steel exterior and 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 "lifetime" 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
- Cooking compartment is porcelainized steel
- 2" insulation on six sides of cooking compartment
- Heavy duty, simultaneously-opening compartment doors, with large double pane tempered glass windows
- 55,000 BTU/hr gas burner system
- 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
- Energy saving electronic ignition
- Door interlock switch cuts power to fan & burners

**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



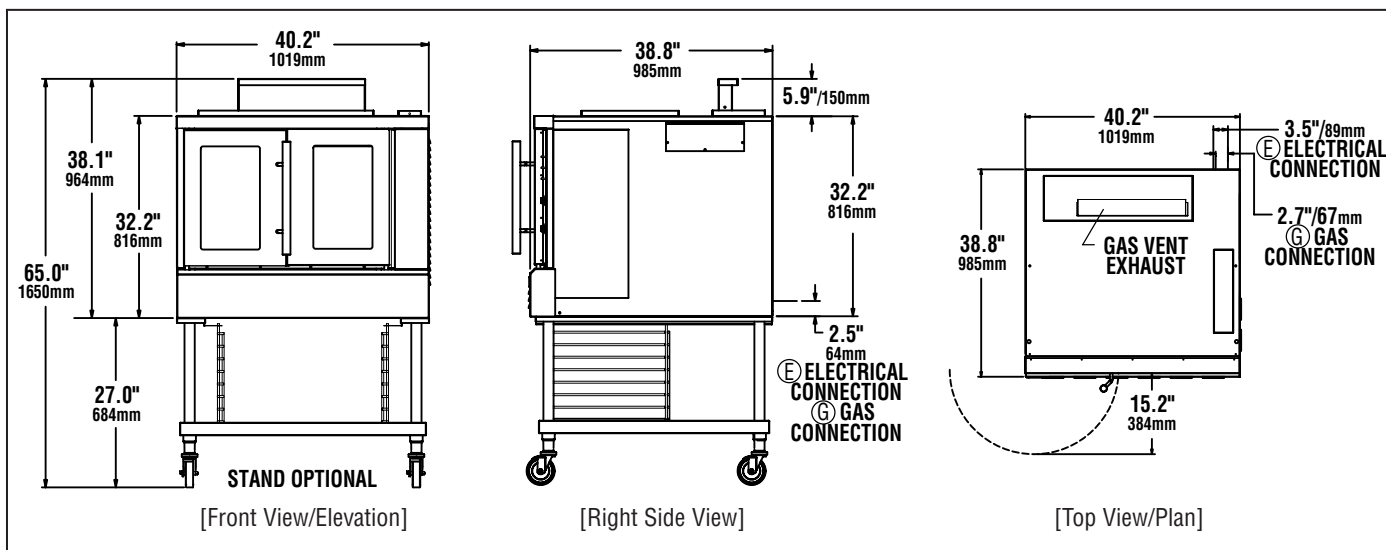
Sheet No. **LSP-C1** (rev. 7/03)

**INSTALLATION REQUIREMENTS**

- **(G)** Specify:  natural gas or  propane gas: via 1/2" NPT connection
- **(E)** 120V 1-Phase, 50/60 Hz electrical connection [Cord & Plug supplied]
- Installation under approved vent hood required.
- Direct vent connector option required for venting through ducts
- Gas pressure regulator provided
- [All connections from rear. See below]

**OPTIONS & ACCESSORIES**

- 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]
- Direct vent connector
- 3" stainless steel spacer
- Solid stainless steel doors, in lieu of doors with windows
- Extra wire pan racks [5 provided as std.]



Model	Height x Width x Depth (without optional stand)	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
GCCO	38.1" x 40.2" x 38.8" 964mm x 1019mm x 985mm	Sides: 6" (153mm) Back: 6" (153mm) Floor: 6" (153mm)	460 lbs. 209 kg	500 lbs. 227 kg	70

Model	<b>(E) Electrical Requirements</b>				<b>(G) Gas Requirements</b>
	Voltage	Total kW	Phase	Amps/Line	
GCCO	120V/60Hz	0.5	1	7.1	1/2" NPT (55,000 BTU/hr)

**CAD SYMBOLS & PRICING**



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



Sheet No. LSP-C1 (rev. 7/03)

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