



Job \_\_\_\_\_ Item No. \_\_\_\_\_

## Lang® Strato Series™ Full-Size Electric Convection Ovens

Snap-Action Analog Controls ☐ ECOF-T1 ☐ ECOF-T2

Solid State Analog Controls ☐ ECOF-AP1 ☐ ECOF-AP2



ECOF-AP2

### DESCRIPTION

The Strato Series convection ovens are the workhorses of Lang's convection oven line. For over 20 years these heavy-duty, reliable ovens have stood the test of time in the most demanding foodservice operations. Simultaneously opening doors with double paned windows, pulse and two-speed fan. The perfect bake every time.

### SPECIFICATIONS

Convection Oven shall be a LANG Manufacturing Model ECOF-\_\_\_\_ with T = Snap-Action or AP = Solid State Control Packages, two factory stacked 11.66-kW electric heated 5-pan full-size units, each with: simultaneous-opening heavy-duty doors; unitized 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 per compartment standard; plus a lifetime warranty on doors.

### WARRANTY

These units come with a two [2] year warranty for parts and labor & limited lifetime warranty on oven doors.

### FEATURES

- Simple Knob-set time and temperature controls
- 150 to 450°F operating temperature range
- 1-hour timer with non-stop buzzer
- Welded steel frame with stainless steel front, sides, top and legs.
- Simultaneously opening doors with double pane tempered glass windows
- 11.7 KW per deck
- Powerful 1/3 HP 2-speed oven blower-motor
- Porcelain enamel on steel oven interiors.
- 2" of insulation on all six sides
- Simple knob-set time and temperature controls
- HIGH-LOW speed fan switch
- 7 rack positions with 5 chrome-plated oven racks per deck

#### Snap-Action Controls [-T]

- Temperature control accurate to  $\pm 5^\circ\text{F}$  average

#### Solid State Controls [-AP]

- Solid state temperature control accurate to  $\pm 4^\circ\text{F}$
- Pulse-fan switch

### OPTIONS & ACCESSORIES

- Direct Vent Connector [GCOF-DVC]
- Flue Extension [GCOF-FLU-EXT]
- Cord kit available [ECOF-CK] (one per unit required)
- 6-In Casters Qty (4) (2) Rigid, (2) Swivel w/Brake [GCOF-C6]
- 6-in Legs, Qty (4) [LK-6]
- 6-in Flanged Legs, Qty (4) [LK-6F]
- 27-in Flanged Legs For Single Deck Ovens [LK-27M]
- 27-in Stand With Rack Slides & Casters [ES-COF27CRS]
- 27-in Stand With Rack Slides & Flanged Legs [ES-COF27RSM]

#### PAN CAPACITY GUIDE

| PAN TYPE             | RACK POSITIONS | OPTIMUM |
|----------------------|----------------|---------|
| 18" X 26" Full-Sheet | 7 PER DECK     | 5/10    |
| 12" X 20" Hotel*     | -              | 10/20   |
| *2-1/2" deep pans    |                |         |

### CERTIFICATIONS



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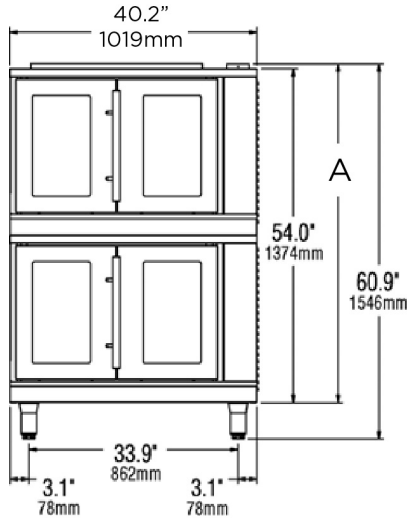
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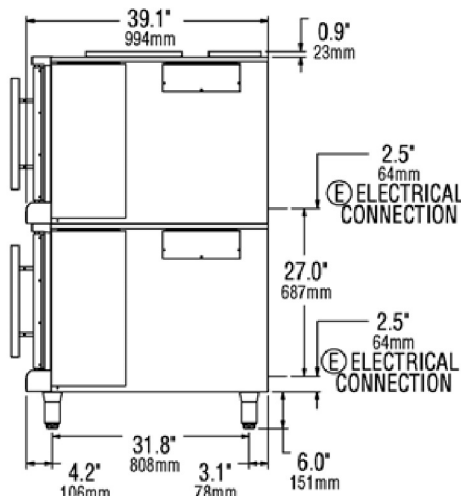


# Lang® Strato Series™ Full-Size Electric Convection Ovens

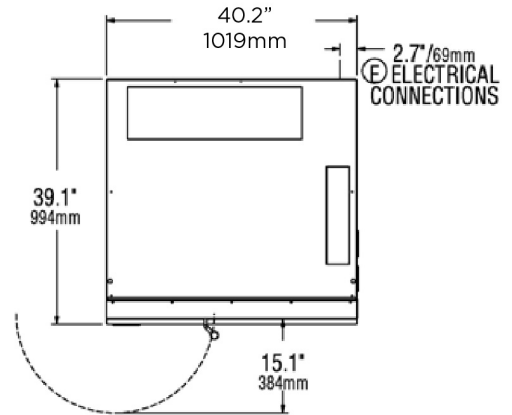
Snap-Action Analog Controls □ ECOF-T1 □ ECOF-T2  
Solid State Analog Controls □ ECOF-AP1 □ ECOF-AP2



[Front View/Elevation]



[Right Side View]



[Top View/Plan]

**INSTALLATION REQUIREMENTS:** (E) Two site changeable dual voltage: 208V/240V, 1- or 3-Phase; or optional 480V, 3-phase electrical connections.

**CLEARANCES:** Sides: 6", Back: 6", Bottom: 6"

| MODEL    | HEIGHT¹<br>[A]<br>in. (mm) | WIDTH<br>in. (mm) | DEPTH<br>in. (mm) | VOLTAGE<br>60Hz      | PHASE    | kW   | AMPS/<br>LINE<br>[1Ø/3Ø]             | APPROX.<br>WEIGHT<br>SHIPPING | APPROX.<br>WEIGHT<br>INSTALLED |
|----------|----------------------------|-------------------|-------------------|----------------------|----------|------|--------------------------------------|-------------------------------|--------------------------------|
| ECOF-T1  | 27.9 (708)                 | 40.2 (1,019)      | 38.8 (985)        | 208V<br>240V<br>480V | 1Ø or 3Ø | 11.7 | 56.1/37.1<br>48.6/28.8<br>24.3/16.1  | 420 lb.<br>(191 kg)           | 380 lb.<br>(173 kg)            |
| ECOF-T2  | 54.9 (1,397)               | 40.2 (1,019)      | 38.8 (985)        |                      |          | 23.3 | 112.1/74.2<br>97.2/57.7<br>48.6/32.2 | 860 lb.<br>(391 kg)           | 780 lb.<br>(355 kg)            |
| ECOF-AP1 | 27.9 (708)                 | 40.2 (1,019)      | 38.8 (985)        |                      |          | 11.7 | 56.1/37.1<br>48.6/28.8<br>24.3/16.1  | 420 lb.<br>(191 kg)           | 380 lb.<br>(173 kg)            |
| ECOF-AP2 | 54.9 (1,397)               | 40.2 (1,019)      | 38.8 (985)        |                      |          | 23.3 | 112.1/74.2<br>97.2/57.7<br>48.6/32.2 | 860 lb.<br>(391 kg)           | 780 lb.<br>(355 kg)            |

¹Double-stacked Height [in.] represents oven bodies only

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Please refer to the owner's manual for information regarding installation or use.